

THURSDAY, JANUARY 17, 2019

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC*
 MANILA CLAMS, WA
 MUSSELS, PRINCE EDWARD ISLAND
 GOOSE POINT OYSTERS, WA*
 BROOKSIDE OYSTERS, WA*
 QUILCENE OYSTERS, WA*
 BUCKLEY BAY OYSTERS, BC*
 JOHNNY OYSTERS, VA*
 QUILCENE OYSTERS, WA*

Chef's Recommendations

Stark Street Sturgeon
Sacramento, CA
 Grilled with Basil-Dijon Peppercorn Beurre Blanc Sauce
 42.50

Swordfish Casino*
Honolulu, Hawaii
 Grilled, Topped with Dungeness Crab, Smoked Bacon, Roasted Peppers
 39.50

Dungeness Crab and Bay Shrimp Stuffed Pacific Salmon*
Vancouver, BC
 Stuffed with Dungeness Crab, Oregon Bay Shrimp, Brie and Cream Cheese
 40.00

STEELHEAD, OKANAGAN, WA*
 CATFISH, HAGERMAN, IDAHO
 TRUE COD, ALASKA
 AHI TUNA, HAWAII*
 RED ROCKFISH, OREGON
 STURGEON, CALIFORNIA*
 PETRALE SOLE, OREGON
 TROUT, BUHL, IDAHO
 SWORDFISH, HAWAII

OYSTERS ON THE HALF SHELL

ALL OYSTERS \$20.00 PER HALF DOZEN

ALL OYSTERS SERVED ON THE HALF SHELL ARE SERVED RAW

- Goose Point Oysters***, *Totten Inlet, Washington*
- Buckley Bay Oysters***, *Buckley Bay, British Columbia*
- Brookside Oysters***, *Hood Canal, Washington*
- Sunset Beach Oysters***, *Hood Canal, Washington*
- Johnny Shuck Oysters***, *Chesapeake Bay, Virginia*
- Quilcene Oysters***, *Belfair, Washington*
- Bruce's Beach House Oysters***, *Hood Canal, Washington*

APPETIZERS

Fried Calamari Served with Three Dipping Sauces.....	15.00
Dungeness Crab and Bay Shrimp Cakes with Ginger Jalapeño Aioli	17.00
Dungeness Crab and Artichoke Dip	15.50
Blackened Rare Ahi Tuna with Pickled Ginger and Wasabi*	19.99
Bacon Wrapped Crab and Shrimp Stuffed Prawns.....	18.99
Smoked Rainbow Trout with Remoulade Sauce	10.25
Baked Brie with Roasted Garlic and Stone Ground Mustard.....	11.25
Manila Clams Steamed in White Wine Garlic and Butter	16.95
Dungeness Crab Meat Cocktail	18.50
Salmon Lox with Capers, Red Onions, and Remoulade Sauce*	13.99
Popcorn Shrimp with Sherry Wine Aioli.....	14.99
Mussels Steamed in White Wine Garlic and Butter	16.50
Pan Fried Oysters with Tartar Sauce	12.75
Mussels Steamed in Puttanesca Sauce	16.50
Prawn Cocktail.....	17.99
Popcorn Crawfish Tails with Sherry Wine Aioli.....	14.25
Baked Escargot with Garlic Butter	13.99
Dungeness Crab Leg Cocktail	30.95
Hot Combination Appetizer (Calamari, Stuffed Prawns, Crab Dip).....	39.00
Chilled Seafood Platter*	Large....79.99 Regular.....62.50

SOUPS AND SALADS

Jake's Clam Chowder.....	Bowl..... 7.25.....	Cup.... 5.99
Manhattan Style Clam Chowder.....	Bowl..... 7.95.....	Cup.... 6.95
Jake's Dungeness Crab Bisque	Bowl... 10.95.....	Cup.... 8.50
French Onion Soup with Swiss and Parmesan Crust	8.99	
House Salad with Glazed Walnuts and Bleu Cheese Crumbles.....	8.50	
Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions	8.25	
Roasted Beet with Cucumber, Red Onion and Bleu Cheese Crumbles	8.95	
Iceberg Wedge Salad with Blue Cheese Dressing and Bacon	8.99	
Mixed Greens Tossed with Balsamic Vinaigrette.....	7.50	
Hearts of Romaine Cæsar Salad.....	9.00	
Dungeness Crab Louis with Thousand Island Dressing.....	31.00	

STEAKS, POULTRY & SHELLFISH

8oz Filet Mignon* with Garlic Butter	43.75
13oz New York Strip Steak* with Garlic Butter	44.00
10oz Flat Iron* with Crispy Fried Onions	30.50
20oz Lobster Tail Maine	
Oven Roasted with Red Potatoes and Fresh Vegetables	72.50
8oz Twin Lobster Tails Maine	
Oven Roasted with Red Potatoes and Fresh Vegetables	69.99
Chicken Linguine with Sundried Tomatoes and Spinach	21.50
Entrée Accompaniments	
<i>Four Jumbo Sautéed Prawns</i>	11.99
<i>8oz Maine Lobster Tail</i>	34.99

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All steaks cooked to guest preference.

SEAFOOD SPECIALTIES

Wild Ahi Tuna* <i>Honolulu, Hawaii</i>	
Blackened Rare , Ginger, Wasabi, Nori Roll and Cucumber Salad	40.50
Grilled Washington Steelhead* <i>Okanagan Highlands, Washington</i>	
Grilled with Sautéed Oregon Bay Shrimp and Fresh Basil Butter.....	31.50
Jake's Famous Dungeness Crab and Bay Shrimp Cakes	
Fried Golden Brown and Served with Jalapeno Ginger Aioli	32.25
Cod Fish and Chips <i>Alaska</i>	
Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce...20.50	
Pacific Salmon* <i>Vancouver, BC</i>	
Simply Grilled with Fresh Dill Beurre Blanc Sauce	31.50
Pecan Crusted Catfish <i>Hagerman, Idaho</i>	
Fried and Topped with Spicy Jalapeño Mango Chutney.....	20.50
Wild Washington Razor Clams <i>Quinalt, Washington</i>	
Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce	31.50
Trout Buhl, Idaho	
Topped with Almonds and Beurre Blanc.....	21.00
Cedar Plank Pacific Salmon* <i>Vancouver, BC</i>	
Oven Roasted on a Cedar Plank with Beurre Rouge Sauce.....	31.50
Jake's Traditional Bouillabaisse	
Mussels, Clams, Scallops, Prawns, Salmon, and Crab.....	41.50
Parmesan Crusted Petrale Sole <i>Warrenton, Oregon</i>	
Pan Seared with Lemons, Crispy Capers and Beurre Blanc.....	31.50
Rockfish Lafitte <i>Newport, Oregon</i>	
Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic.....	28.75
Dungeness Crab Leg Sauté	
Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine	46.50
Wild True Cod <i>Alaska</i>	
Pan Seared with Dungeness Crab and Oregon Bay Shrimp	31.50
Blackened Swordfish* <i>Honolulu, Hawaii</i>	
Topped with Dungeness Crab and Pico De Gallo	39.50
Horseradish Crusted Steelhead* <i>Okanagan Highlands, Washington</i>	
Oven Roasted with Horseradish and a Parmesan Cheese Crust.....	31.50

CLASSIC SEAFOOD

Northwest Salmon Sauté*	
Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream	25.75
Northwest Seafood Gumbo	
Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille.....	26.50
Pan Fried Pacific Yearling Oysters	
Served with Red Potatoes, Fresh Vegetables and Tartar Sauce	29.50
Jake's Étouffée	
Crawfish Tails, Chicken and Shrimp in a Rich Nut Brown Sauce.....	26.50
Salmon and Wild Mushroom Fettuccini*	
Wild Mushrooms, Dijon Mustard and Parmesan Cream Sauce	25.50
Sea Scallop Sauté*	
Mushrooms, Bacon, Artichokes and Tomatoes	35.50
Dungeness Crab Leg Tortellini	
Sautéed with Sherry Wine, Shallots, Spinach and Gorgonzola Cream	35.50
Crawfish Penne	
Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream.....	23.95
Sautéed Prawns Scampi Style	
Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil.....	35.50
Seafood Fettuccini	
Sautéed Bay Scallops and Shrimp in a Garlic Parmesan Cream.....	25.99
Seafood Newburg	
Sautéed Prawns and Scallops in a Lobster Cream Sauce	36.50
Cajun Chicken and Shrimp Fettuccini	
With Mushrooms, Tomatoes, Green Onions and Cajun Cream	25.00

Landry's Select Club Membership
 Rewards at Restaurants Around the Country
Landry's Select Club

THE CHOCOLATE BAG

FILLED WITH WHITE CHOCOLATE MOUSSE, RASPBERRIES,
 BLUEBERRIES, BLACKBERRIES AND TOPPED WITH FRESH WHIPPED
 CREAM, SERVED WITH RASPBERRY COULIS 12.99

JAKE'S FAMOUS TRUFFLE CAKE

TRULY A JAKE'S TRADITION. A THICK SLICE OF RICH DENSE CHOCOLATE
 CAKE SERVED WITH RASPBERRY COULIS AND FRESH WHIPPED CREAM 8.99

UPSIDE DOWN WALNUT APPLE PIE

BAKED WITH A CRISP WALNUT TOPPING
 SERVED WITH FRENCH VANILLA ICE CREAM..... 7.50

KEY LIME PIE

TRADITIONAL KEY LIME PIE WITH GRAHAM CRACKER CRUST,
 TOPPED WITH FRESH WHIPPED CREAM 7.50

OREGON THREE BERRY COBBLER

BLACKBERRIES, RASPBERRIES AND BLUEBERRIES, SERVED UNDER A
 SUGARED CRUST WITH FRENCH VANILLA ICE CREAM 8.99

BANANA CREAM PIE

CREAMY CUSTARD LAYERED WITH SLICED BANANAS
 AND CARMEL SAUCE, TOPPED WITH FRESH WHIPPED CREAM..... 8.25

JAKE'S OLD FASHIONED TRUFFLE CAKE SUNDAE

THREE SCOOPS OF FRENCH VANILLA ICE CREAM,
 SLICED CHOCOLATE TRUFFLE CAKE, CARAMEL AND CHOCOLATE
 SAUCE, GLAZED WALNUTS AND WHIPPED CREAM 8.99

JAKE'S DESSERT TRIO

CRÈME BRULEE, JAKE'S TRUFFLE CAKE
 AND THREE BERRY COBBLER 10.99

HOMEMADE NEW YORK CHEESECAKE

SERVED WITH WHIPPED CREAM, FRESH BERRIES,
 AND TRIPLE BERRY COULIS 8.99

MINI DESSERTS

\$4.25 EACH

TRADITIONAL BREAD PUDDING

JAKE'S FAMOUS TRUFFLE CAKE

VANILLA CRÈME BRULEE

THREE BERRY COBBLER