

THURSDAY, JANUARY 03, 2019

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC*
 MANILA CLAMS, WA
 MUSSELS, PRINCE EDWARD ISLAND
 GOOSE POINT OYSTERS, WA*
 BROOKSIDE OYSTERS, WA*
 SUNSET OYSTERS, WA*
 QUILCENE OYSTERS, WA*
 FANNY OYSTERS, BC*
 KUMAMOTO OYSTERS, CA*
 BRUCE'S BEACH OYSTERS, WA*

Chef's Recommendations

Horseradish Crusted Steelhead*

Okanagan, Washington

Oven Roasted with a Horseradish and Parmesan Cheese Crust
 17.95

Grilled Idaho Trout

Buhl, Idaho

Oven Roasted Potatoes, Vegetables, Almonds and Beurre Blanc
 15.25

Pecan Crusted Catfish

Hagerman, Idaho

Fried and Topped with Spicy Jalapeno Mango Chutney
 12.99

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

APPETIZERS

Fried Calamari Served with Three Dipping Sauces 15.00
 Baked Brie with Roasted Garlic and Stone Ground Mustard 11.25
 Dungeness Crab and Artichoke Dip 15.50
 Popcorn Crawfish Tails with Sherry Wine Aioli 14.25
 Salmon Lox with Capers, Red Onions and Remoulade Sauce* 13.95
 Popcorn Shrimp with Sherry Wine Aioli 14.99
 Smoked Rainbow Trout with Remoulade Sauce 9.95
 Dungeness Crab Meat Cocktail 18.50
 Mussels Steamed in White Wine Garlic and Butter 16.50
 Manila Clams Steamed in White Wine Garlic and Butter 16.95
 Mussels Steamed in Puttanesca Sauce 16.50
 Hot Combination Appetizer (Calamari, Stuffed Prawns, Crab Dip)..... 39.00

SOUPS AND SMALL 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
 Oyster Stew Bowl 7.50 Cup 6.50
 French Onion Soup with Swiss and Parmesan Crust 8.99
 Northwest Salmon and Dungeness Crab Chowder 10.99
 Tossed Mixed Greens and Balsamic Vinaigrette 7.50
 Iceberg Wedge Salad with Creamy Bleu Cheese and Bacon Bits 8.99
 Classic Caesar Salad... 9.00 Crab .. 17.99 Bay Shrimp .. 11.95
 Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions 8.25
 House Salad with Glazed Walnuts and Bleu Cheese Crumbles..... 8.50
 Fresh Cucumber and Roasted Beet Salad with Bleu Cheese..... 8.95
 Hearts of Romaine Caesar Salad 9.00

ENTRÉE SALADS

Grilled Chicken and Anjou Pear Salad
 Crumbled Bleu Cheese and Glazed Walnuts
 Tossed with Balsamic Vinaigrette Dressing..... 14.99

Classic Dungeness Crab and Bay Shrimp Louis
 Chiffonade of Iceberg and Thousand Island Dressing 21.95

Hot Seafood Salad
 Bay Shrimp, Cod, Halibut, Bacon Sautéed with Fresh Tomatoes.
 Zucchini, Parmesan, Squash, Mushrooms, Wine and Lemon 17.95

Oregon Bay Shrimp and Avocado Salad
 Wild Oregon Bay Shrimp, Avocado and Grapefruit Segments
 Tossed in a Lime Avocado Vinaigrette 15.95

Blackened Salmon Salad*
 Mixed Greens Tossed with Cajun Orange Vinaigrette, Sliced
 Oranges, Roasted Almonds and Topped with Blackened Salmon 17.99

Ahi Tuna Nicoise*
 Seared **Rare** Ahi, Roasted Potatoes, Egg, Onion and Nicoise Olives .. 19.99

Caesar Salads
 Crisp Romaine Hearts Tossed with Parmesan Cheese and Garlic Croutons
 Blackened Salmon* 16.99
 Crispy Fried Calamari 14.99
 Grilled Chicken Breast 12.99
 Dungeness Crab 27.95

Traditional Cobb Salad
 Crisp Bacon, Hickory Smoked Turkey, Tomatoes,
 Diced Egg, Avocado and Crumbled Bleu Cheese 16.25

SANDWICHES

Smoked Turkey and Bacon Clubhouse Sandwich on Sourdough 11.99
 Grilled Chicken Breast with Avocado, Swiss, and Bacon on Ciabatta ... 12.99
 Half Turkey Sandwich on Honey Wheat Bread, bowl of Jake's Clam Chowder..... 9.99
 Dungeness Crab and Shrimp Cake Sandwich with Tartar Sauce 18.50
 Jake's Cheeseburger with Tillamook Cheddar * 10.95
 Crab and Shrimp Grilled Cheese Sandwich 18.95

SEAFOOD SPECIALTIES

Northwest Salmon Sauté*
 Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream 16.50

Rockfish Lafitte *Newport, Oregon*
 Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic..... 18.95

Seafood Fettuccini
 Sautéed Bay Scallops and Shrimp in a Garlic Cream Sauce 15.95

Pan Fried Pacific Yearling Oysters
 Served with Red Potatoes, Fresh Vegetables and Tartar Sauce..... 17.95

Pacific Salmon* *Vancouver, BC*
 Simply Grilled served with Fresh Dill Beurre Blanc 17.99

Northwest Seafood Gumbo
 Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille 13.99

Wild Washington Razor Clams
 Breaded in Panko Pan Seared with Tartar Sauce..... 17.95

Northwest Salmon Cakes
 Served with Mashed Potatoes, Fresh Vegetables and Tartar Sauce 11.50

Jake's Famous Dungeness Crab and Bay Shrimp Cakes
 Fried Golden Brown and Served with Jalapeno Ginger Aioli 18.95

Alaskan Cod Fish and Chips *Alaska*
 Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce.. 18.00

Petrale Sole Parmesan *Warrenton, Oregon*
 Pan Seared with Seared Lemon, Crispy Capers and Beurre Blanc 15.95

Wild True Cod *Vancouver, BC*
 Pan Seared with Dungeness Crab and Oregon Bay Shrimp 19.95

BLUE PLATE SPECIALS \$10.95

CATCH OF THE DAY

BLACKENED CATFISH

Served with Rice, Vegetables and topped with Pico De Gallo

DAILY SPECIAL

JAKE'S ETOUFFEE

Chicken, Crawfish in a Rich Brown Sauce with Rice

DAILY SANDWICH

CRISPY FRIED PACIFIC COD SANDWICH

On Brioche Bun, Tartar Sauce, Lettuce and Tomato

Served with French Fries

LUNCH ENTRÉES

JAKE'S TOSSED GREEN SALAD OR CUP OF JAKE'S CLAM CHOWDER WITH ANY ENTRÉE \$1.99

Cajun Chicken and Shrimp Fettuccini
 With Mushrooms, Tomatoes, Green Onions and Cajun Cream 15.95

Salmon and Wild Mushroom Fettuccini*
 Wild Mushrooms, Dijon Mustard and Parmesan Cream Sauce 15.50

Crawfish Penne
 Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream 12.50

Chicken Linguine
 Sundried Tomatoes, Garlic, and Spinach 13.25

Liver and Onions*
 Sautéed Calves Liver with Bacon and Onions..... 15.25

Chicken Marsala
 Sautéed with Mushrooms and Marsala Wine..... 13.50

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

Landry's Select Club Membership

Rewards at Restaurants Around the Country

Landry's Select Club

Ask Your Server For Details

Jake's Classics

Oven Roasted Crab and Shrimp Stuffed Salmon*

Dungeness Crab, Oregon Bay Shrimp, Cream Cheese and Brie Cheese.....40.00

Ahi Tuna* *Honolulu, Hawaii*

Blackened **Rare**, Ginger, Wasabi, Nori Roll and Cucumber Salad 40.50

Dungeness Crab Leg Sauté *Westport, Washington*

Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine..... 46.50

Prawns Scampi Style

Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil 35.50

Seafood Newburg

Sautéed Prawns and Scallops in a Lobster Cream Sauce 36.50

Twin Lobster Tails

Baked in Butter and White Wine Served with Drawn Butter 69.99

8 oz Filet Mignon*

Grilled to Order with Garlic Butter 43.75

10 oz Flat Iron Steak*

Grilled to Order with Crispy Fried Onions 30.50

Hand-Crafted Non-Alcoholic Drinks

BLUEBERRY PALMER

Blueberry Puree & Fresh Lemon Juice Topped with Club Soda and
Tea....\$5.00

POMEGRANATE PALMER

Pomegranate Puree and Fresh Lemon Juice Topped with Tea....\$5.00

GRAPEFRUIT CUCUMBER LIMEADE

Cucumber, Fresh Grapefruit and Lime Juice, Topped with
Sprite....\$6.00

CUCUMBER MINT LEMONADE

Fresh Cucumber, Mint, Lemon & Honey, Topped with Club So-
da...\$6.00

Espresso and Coffee Drinks

ALL OUR ESPRESSO DRINKS ARE MADE WITH CAFFE

SIENNA ITALIAN ROAST COFFEE

AVAILABLE IN REGULAR OR DECAF

ESPRESSO3.79

LATTE4.50

FAMOUS MOCHA4.50

COUNCIL CREST CAPPUCCINO4.50