

# TUESDAY, NOVEMBER 17, 2009

## FRESH LIST

HALIBUT, SITKA, ALASKA	SEA SCALLOPS, GEORGES BANKS, MA	GOOSE POINT OYSTERS, WA	MUSSELS, WASHINGTON
FANNY BAY OYSTERS, BC	PACIFIC SALMON, BRITISH COLUMBIA	RAINBOW TROUT, IDAHO	DUNGENESS CRAB, WESTPORT, WA
BUCKLEY BAY OYSTERS, BC	WILLAPA BAY OYSTERS, WASHINGTON	SUNSET BEACH OYSTERS, WA	MANILA CLAMS, WASHINGTON
HALIBUT CHEEKS, SEWARD, ALASKA	PETRALE SOLE, WARRENTON, OREGON	THRESHER SHARK, HONOLULU, HI	ROCKFISH, OREGON
STEELHEAD, VANCOUVER BC	CATFISH, ISOLA, MISSISSIPPI	LITTLE CREEK OYSTERS, WA	QUILCENE OYSTERS, WA
RAZOR CLAMS, WASHINGTON	STURGEON, COLUMBIA RIVER	NETARTS BAY OYSTERS, OREGON	MAHI MAHI, COSTA RICA
	GIGAMOTO OYSTERS, WA		

## OYSTERS ON THE HALF SHELL

ALL OYSTERS \$12.95 PER HALF DOZEN

Goose Point Oysters.....	Willapa Bay, Washington
Sunset Beach Oysters.....	Hood Canal, Washington
Buckley Bay Oysters .....	Baynes Sound, British Columbia
Netarts Bay Oysters .....	Netarts Bay, Oregon
Quilcene Oysters.....	Hood Canal, Washington
Little Creek Oysters .....	Hood Canal, Washington
Fanny Bay Oysters.....	Ships Point, British Columbia
Gigamoto Oysters .....	Hood Canal, Washington
Oyster Combination (A Selection of Eight) .....	16.95

## APPETIZERS

Oregon Bay Shrimp Cocktail .....	7.95
Mussels Steamed in Puttanesca Sauce.....	12.95
Fried Calamari Served with Three Dipping Sauces .....	10.95
Manila Clams or Mussels Steamed in White Wine Garlic and Butter ....	12.95
Baked Brie with Apple Chutney and Rye Toast Points.....	8.95
Dungeness Crab Cocktail .....	15.95
Rock Shrimp Popcorn with Sherry Wine Sauce.....	11.95
Dungeness Crab and Bay Shrimp Cakes with Ginger Jalapeño Aioli .....	14.95
Baked Escargot with Garlic Butter .....	10.95
Jumbo Prawn Cocktail.....	16.95
Blackened <b>Rare</b> Ahi with Pickled Ginger and Wasabi .....	13.95
Dungeness Crab Leg Cocktail .....	25.95
Salmon Lox with Capers, Red Onions, and Remoulade Sauce.....	9.95
Chilled Seafood Platter..... Large ... 65.95 .....	Regular ..55.95
Smoked Rainbow Trout with Remoulade Sauce.....	7.95

## SOUPS AND SALADS

Jake's Clam Chowder .....	Bowl..... 6.50 .....	Cup.... 5.50
Manhattan Style Clam Chowder.....	Bowl..... 5.50 .....	Cup.... 4.50
French Onion Soup with Swiss and Parmesan Crust.....	7.95	
Traditional Oyster Stew .....	Bowl..... 7.95 .....	Cup.... 5.95
Dungeness Crab Bisque .....	Bowl..... 9.45 .....	Cup.... 7.45
House Salad with Glazed Walnuts and Bleu Cheese Crumbles .....	7.95	
Mixed Greens Tossed with White Balsamic Vinaigrette.....	6.95	
Hearts of Romaine Cæsar Salad .....	7.95	
Oregon Bay Shrimp Louis with Thousand Island Dressing .....	17.95	
Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions....	6.95	
Arugula Salad, Pomegranate Vinaigrette, Roasted Hazelnuts and Feta ...	7.95	
Dungeness Crab and Oregon Bay Shrimp Cæsar Salad .....	22.95	
Cucumber and Roasted Beet Salad with Bleu Cheese Crumbles .....	7.95	
Dungeness Crab Louis with Thousand Island Dressing .....	25.95	
Iceberg Wedge Salad with Thousand Island Dressing and Bay Shrimp ..	7.95	

## STEAKS POULTRY AND SHELLFISH

<b>Chicken Marsala with Mushrooms and Steamed Rice</b> .....	18.95
<b>14oz. New York Strip Steak with Maître d'butter</b> .....	35.95
<b>9oz Top Sirloin Steak with Maître d'butter</b> .....	25.95
<b>6oz. Petite Filet Mignon with Maître d'butter</b> .....	30.95
<b>Pan Bronzed 12oz. Rib Eye Steak</b>	
Kentucky Bourbon-Mushroom Sauce.....	27.95
<b>9oz. Filet Mignon with Maître d'butter</b> .....	38.95
<b>Liver and Onions</b>	
Sautéed Calves Liver with Bacon and Onions.....	19.95
<b>6oz Filet Mignon and Twin Lobster Tails</b>	
Mashed Potatoes, Fresh Vegetables and Drawn Butter .....	49.95
<b>Chicken Linguine with Sundried Tomatoes, Spinach and Pine Nuts</b> ....	17.95

### Steak and Shrimp Combination

Jumbo Stuffed Shrimp & Your Favorite Cut of Steak

**9oz Top Sirloin \$29.95 ~ 6oz Filet Mignon \$34.95**

And for Dessert, our Signature Crème Brûlée!

Dungeness Crab Leg Sauté with Artichoke Hearts and Mushrooms.....	37.95
Whole Dungeness Crab Served Hot or Cold .....	29.95
Jake's Traditional Bouillabaisse .....	27.95
Jumbo Shrimp Scampi with Button Mushrooms and Fresh Basil .....	29.95
Seared Sea Scallops with Ginger Beurre Blanc & Stir-Fried Vegetables .....	28.95

## SEAFOOD SPECIALTIES

<b>Pecan Crusted Catfish</b> <i>Isola, Mississippi</i>	
Fried and Topped with Mango Chutney .....	17.95
<b>Stuffed Salmon</b> <i>Vancouver Island, British Columbia</i>	
Stuffed with Dungeness Crab, Fresh Oregon Bay Shrimp and Brie....	28.95
<b>Ahi Tuna</b>	
Blackened <b>Rare</b> , Ginger, Wasabi, Nori Roll and Cucumber Salad....	24.95
<b>Salmon Fettuccine</b>	
Forest Mushrooms and Dijon Parmesan Cream.....	16.95
<b>Coconut Crusted Mahi</b> <i>Honolulu, Hawaii</i>	
Pan Seared with Stir-Fried Vegetables, Rice and Mango Chutney .....	22.95
<b>Seafood Fettuccini</b>	
Sautéed Bay Scallops and Rock Shrimp in a Garlic Cream .....	19.95

## Wild Pacific Northwest Seafood

<b>Petrале Sole Parmesan</b> <i>Warrenton, Oregon</i>	
Pan Seared with Lemon, Crispy Capers and Beurre Blanc .....	23.95
<b>Macadamia Crusted Halibut</b> <i>Seward, Alaska</i>	
Pineapple-Papaya Salsa and Ginger Beurre Blanc.....	29.95
<b>Fresh Razor Clams</b> <i>Quinault Indian Reservation, Washington</i>	
Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce.....	28.95
<b>Rockfish Lafitte</b> <i>Newport, Oregon</i>	
Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic....	24.95
<b>Halibut Cheeks Picatta</b> <i>Seward, Alaska</i>	
Braised with Lemon, Capers, White Wine and Garlic.....	28.95
<b>Stuffed Halibut</b> <i>Seward, Alaska</i>	
Dungeness Crab, Fresh Oregon Bay Shrimp and Brie Cheese .....	34.95
<b>Sturgeon</b> <i>Columbia River, Oregon</i>	
Simply Grilled with Dijon Black Peppercorn Basil Butter .....	28.95
<b>Dungeness Crab Tortellini</b> <i>Westport, Washington</i>	
Cheese Tortellini with a Sherry and Gorgonzola Cream .....	27.95
<b>Halibut and Wild Salmon Sauté</b>	
Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream.....	19.95

## CLASSIC SEAFOOD

<b>Alaskan Cod Fish and Chips</b>	
Beer Battered and Deep Fried with Cole Slaw and Tartar Sauce .....	14.95
<b>Pan Fried Oysters</b> <i>Willapa Bay, Washington</i>	
Pan Fried with Tartar Sauce and Roasted Potatoes .....	24.95
<b>Pacific Salmon</b> <i>Vancouver Island, British Columbia</i>	
Oven Roasted on a Cedar Plank .....	25.95
<b>Jake's Famous Dungeness Crab and Bay Shrimp Cakes</b>	
Fried Golden Brown, Served with Ginger Jalapeno Aioli .....	24.95
<b>Jake's Étouffée</b>	
Crawfish, Chicken and Shrimp in a Rich Nut Brown Sauce .....	22.95
<b>Seafood Newburg</b>	
Sautéed Prawns and Scallops in a Shrimp Cream Sauce .....	21.95

## FROM THE GRILL

<b>Thresher Shark</b> <i>Honolulu, Hawaii</i>	
Cajun Grilled with Cilantro Lime Butter Sauce .....	17.95
<b>Pacific Salmon</b> <i>Vancouver Island, British Columbia</i>	
Dill Beurre Blanc and Garlic Mashed Potatoes .....	25.95
<b>Halibut</b> <i>Seward, Alaska</i>	
Grilled with Dill Beurre Blanc.....	31.95
<b>Steelhead</b> <i>Vancouver Island, British Columbia</i>	
Fresh Oregon Bay Shrimp and Basil Butter Sauce.....	23.95
<b>Trout</b> <i>Buhl, Idaho</i>	
Topped with Almonds and Beurre Blanc.....	16.95

Jake's gladly accepts all major credit cards. No personal checks please

# DESSERTS

## 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 ..... 6.95

## BANANA CREAM PIE

CREAMY CUSTARD LAYERED WITH SLICED BANANAS  
AND CARAMEL SAUCE, TOPPED WITH FRESH WHIPPED CREAM ..... 7.95

## JAKE'S FAMOUS BREAD PUDDING

SERVED WARM WITH BOURBON ANGLAISE  
AND BOURBON SOAKED RAISINS ..... 6.95

## APPLE CUSTARD CRISP

GRANNY SMITH APPLES AND CINNAMON CUSTARD BAKED WITH A  
PECAN AND CRANBERRY CRUMBLE SERVED WITH TILLAMOOK  
VANILLA BEAN ICE CREAM AND APPLE CARAMEL SAUCE ..... 7.95

## THE CHOCOLATE BAG

FILLED WITH WHITE CHOCOLATE MOUSSE, RASPBERRIES,  
BLUEBERRIES, BLACKBERRIES, AND TOPPED WITH FRESH WHIPPED  
CREAM, SERVED WITH RASPBERRY COULIS ..... 11.95

## KEY LIME PIE

KEY LIME CUSTARD ON A GRAHAM CRACKER CRUST  
TOPPED WITH FRESH WHIPPED CREAM ..... 6.95

## JAKE'S DESSERT TRIO

JAKE'S BREAD PUDDING, BUTTERMILK PANNA COTTA  
WITH BLACKBERRIES AND A CHOCOLATE CUP WITH WHITE CHOCOLATE  
MOUSSE AND RASPBERRIES ..... 9.95

## JAKE'S OLD FASHION TRUFFLE CAKE SUNDAE

THREE SCOOPS OF TILLAMOOK VANILLA BEAN ICE CREAM,  
SLICED CHOCOLATE TRUFFLE CAKE, CARAMEL AND CHOCOLATE  
SAUCE, GLAZED WALNUTS AND WHIPPED CREAM ..... 8.95

## UPSIDE DOWN WALNUT APPLE PIE

BAKED WITH A CRISP WALNUT TOPPING  
SERVED WITH TILLAMOOK VANILLA BEAN ICE CREAM ..... 6.95

## OREGON THREE BERRY COBBLER

MARIONBERRIES, RASPBERRIES AND BLUEBERRIES, SERVED UNDER A  
FLAKY CRUST WITH TILLAMOOK VANILLA BEAN ICE CREAM ..... 7.95

## MINI DESSERTS

**\$2.95 EACH**

THREE BERRY COBBLER

BUTTERMILK PANNA COTTA WITH BLACKBERRY SAUCE

VANILLA CREMÉ BRULEE

CHOCOLATE CUP WITH WHITE CHOCOLATE MOUSSE AND OREGON RASPBERRIES

JAKE'S FAMOUS BREAD PUDDING WITH BOURBON ANGLAISE

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