

SUNDAY, MARCH 14, 2010

FRESH SEAFOOD

FANNY BAY OYSTERS, BC	SEA SCALLOPS, GEORGES BANKS, MA	PACIFIC SALMON, BRITISH COLUMBIA	MUSSELS, WASHINGTON
GOOSE POINT OYSTERS, WA	WILLAPA BAY OYSTERS, WASHINGTON	MAHI MAHI, HAWAII	DUNGENESS CRAB, WESTPORT, WA
AHI TUNA, HONOLULU, HAWAII	QUILCENE OYSTERS, WASHINGTON	ROCKFISH, OREGON	MANILA CLAMS, WASHINGTON
STURGEON, COLUMBIA RIVER	CATFISH, ISOLA, MISSISSIPPI	GIGAMOTO OYSTERS, WA	PETRALE SOLE, WARRENTON, OR
SWORDFISH, SAUVA, FIJI	LITTLE CREEK OYSTERS, WA	HALIBUT CHEEKS, SEWARD, ALASKA	BUCKLEY BAY OYSTERS, BC
RAINBOW TROUT, IDAHO	NETARTS BAY OYSTERS, OREGON	HALIBUT, SITKA, ALASKA	WILD STEELHEAD, WASHINGTON
RAZOR CLAMS, OREGON			

OYSTERS ON THE HALF SHELL

ALL OYSTERS \$12.95 PER HALF DOZEN

Goose Point Oysters.....	<i>Willapa Bay, Washington</i>
Netarts Bay Oysters	<i>Netarts Bay, Oregon</i>
Little Creek Oysters	<i>Hood Canal, Washington</i>
Fanny Bay Oysters.....	<i>Ships Point, British Columbia</i>
Gigamoto Oysters	<i>Hood Canal, Washington</i>
Quilcene Oysters.....	<i>Hood Canal, Washington</i>
Buckley Bay Oysters.....	<i>Baynes Sound, British Columbia</i>
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
Blackened Rare Ahi with Pickled Ginger and Wasabi.....	14.95
Manila Clams or Mussels Steamed in White Wine Garlic and Butter	12.95
Baked Brie with Apple Chutney and Rye Toast Points.....	8.95
Rock Shrimp Popcorn with Sherry Wine Sauce.....	11.95
Steamed New Zealand Green Lipped Mussels in Garlic Butter.....	12.95
Jumbo Prawn Cocktail.....	16.95
Baked Escargot with Garlic Butter	10.95
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
Oregon Dungeness Crab Bisque	Bowl..... 9.45	Cup.... 7.45
French Onion Soup with Swiss and Parmesan Crust.....	7.95	
Bowl of Traditional Oyster Stew	7.95	
Mixed Greens Tossed with White Balsamic Vinaigrette.....	6.95	
House Salad with Glazed Walnuts and Bleu Cheese Crumbles	7.95	
Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions....	6.95	
Hearts of Romaine Cæsar Salad	7.95	
Oregon Bay Shrimp Louis with Thousand Island Dressing	17.95	
Cucumber and Roasted Beet Salad with Bleu Cheese Crumbles	7.95	
Dungeness Crab and Oregon Bay Shrimp Cæsar Salad	22.95	
Arugula Salad, Pomegranate Vinaigrette, Roasted Hazelnuts and Feta ...	7.95	
Iceberg Wedge Salad with Blue Cheese Dressing and Bacon.....	5.95	

STEAKS POULTRY AND SHELLFISH

Chicken Marsala with Mushrooms and Steamed Rice	18.95
14oz. New York Strip Steak with Maître d'butter	35.95
9oz Top Sirloin Steak with Maître d'butter	25.95
8oz. Bacon Wrapped Grass Fed Filet Mignon	34.95
6oz. Petite Filet Mignon with Maître d'butter	30.95
Pan Bronzed 12oz. Rib Eye Steak	
Kentucky Bourbon-Mushroom Sauce.....	27.95
Chicken Linguine with Sundried Tomatoes, Spinach and Pine Nuts	17.95

Steak and Maine Lobster Combination

Twin 5oz Lobster Tails & Your Favorite Cut of Steak

9oz Top Sirloin \$43.95 ~ 6oz Filet Mignon \$49.95

Jake's Traditional Bouillabaisse	27.95
13oz Maine Lobster Tail with Drawn Butter.....	39.95
Jumbo Shrimp Scampi Button Mushrooms and Fresh Basil	29.95
Seared Sea Scallops Ginger Beurre Blanc & Stir-Fried Vegetables	28.95

Jake's gladly accepts all major credit cards. No personal checks please. Nutritional Information Available Upon Request.

SEAFOOD SPECIALTIES

Salmon and Halibut Sauté	
Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream	18.95
Stuffed Salmon <i>Vancouver Island, British Columbia</i>	
Stuffed with Dungeness Crab, Oregon Bay Shrimp and Brie	28.95
Pacific Red Rockfish <i>Newport, Oregon</i>	
Pan Seared with Sautéed Dungeness Crab Meat, Rum and Garlic	24.95
Halibut Cheeks Picatta <i>Sitka, Alaska</i>	
Braised with Lemon, Capers, White Wine and Garlic	28.95
Seafood Fettuccini	
Sautéed Bay Scallops and Rock Shrimp in a Garlic Cream	19.95
Ahi Tuna <i>Honolulu, Hawaii</i>	
Blackened Rare , Ginger, Wasabi, Nori Roll and Cucumber Salad.....	28.95
Macadamia Crusted Halibut <i>Sitka, Alaska</i>	
Pineapple-Papaya Salsa and Ginger Beurre Blanc	29.95
Fresh Oregon Razor Clams <i>Seaside, Oregon</i>	
Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce.....	28.95
Coconut Crusted Mahi Mahi <i>Honolulu, Hawaii</i>	
Pan Seared, Stir-Fried Vegetables, Rice and Mango Chutney	24.95
Salmon Fettuccine	
Forest Mushrooms and Dijon Parmesan Cream.....	16.95

Celebrate Wild Pacific NW Crab

Dungeness Crab and Bay Shrimp Cake Appetizer

Served with Ginger-Jalapeño Aioli

Dungeness Crab Meat Cocktail..... 15.95

Crab Legs Only..... 25.95

Dungeness Crab Tortellini

Cheese Tortellini with a Sherry and Gorgonzola Cream

Alaskan King Crab Legs *Dutch Harbor, Alaska*

1 1/4 Pounds Steamed with Drawn Butter

Whole Oregon Dungeness Crab

Served Hot or Cold with Drawn Butter.....

Traditional Crab Louis

Crab Meat, Chiffonade Iceberg, Cucumbers and 1000 Island....

Dungeness Crab Leg Sauté

Whole Dungeness Crab Legs with Mushrooms and Artichoke Hearts .

Jake's Famous Dungeness Crab and Bay Shrimp Cakes

Fried Golden Brown, Served with Ginger Jalapeno Aioli.....

CLASSIC SEAFOOD

Pecan Crusted Catfish <i>Isola, Mississippi</i>	
Fried and Topped with Mango Chutney	17.95
Pacific Salmon <i>Vancouver Island, British Columbia</i>	
Oven Roasted on a Cedar Plank	25.95
Seafood Newburg	
Sautéed Prawns and Scallops in a Shrimp Cream Sauce.....	21.95
Petrale Sole Parmesan <i>Warrenton, Oregon</i>	
Pan Seared with Lemon, Crispy Capers and Beurre Blanc	23.95
Jake's Étouffée	
Crawfish, Chicken and Shrimp in a Rich Nut Brown Sauce.....	22.95
Pan Fried Oysters <i>Willapa Bay, Washington</i>	
Pan Fried with Tartar Sauce and Roasted Potatoes	24.95
Alaskan Cod Fish and Chips	
Beer Battered and Deep Fried with Cole Slaw and Tartar Sauce.....	13.95

FROM THE GRILL

Sturgeon <i>Columbia River, Oregon</i>	
Grilled with Dijon Black Peppercorn Basil Butter.....	27.95
Wild Washington Steelhead <i>Quinault River, Washington</i>	
Simply Grilled with Fresh Dill Beurre Blanc Sauce	28.95
Halibut <i>Sitka, Alaska</i>	
Grilled with Dill Beurre Blanc	32.95
Swordfish <i>Sauva, Fiji</i>	
Simply Grilled and Topped with Citrus Butter	28.95
Trout <i>Buhl, Idaho</i>	
Topped with Almonds and Beurre Blanc	16.95

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..... 5.95

TIRIMISU

MARSALA AND ESPRESSO DIPPED LADY FINGERS WITH A MASCARPONE MOUSSE AND COCOA POWDER 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, MINI THREE BERRY COBBLER WITH TILLAMOOK ICE CREAM AND PEAR TARTE TATIN..... 8.95

UPSIDE DOWN WALNUT APPLE PIE

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

JAKE'S OLD FASHIONED TRUFFLE CAKE SUNDAE

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

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

FIG AND HAZELNUT BAKLAVA

CHOCOLATE CUP WITH WHITE CHOCOLATE MOUSSE AND RASPBERRIES

PEAR TARTE TATIN

CRÈME BRULEE

JAKE'S FAMOUS BREAD PUDDING WITH BOURBON ANGLAISE

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