

FRIDAY, NOVEMBER 20, 2009

FRESH LIST

FANNY BAY OYSTERS, BC	SEA SCALLOPS, GEORGES BANKS, MA	GOOSE POINT OYSTERS, WA	MUSSELS, WASHINGTON
BUCKLEY BAY OYSTERS, BC	PACIFIC SALMON, BRITISH COLUMBIA	RAINBOW TROUT, IDAHO	DUNGENESS CRAB, WESTPORT, WA
STEELHEAD, VANCOUVER BC	WILLAPA BAY OYSTERS, WASHINGTON	SUNSET BEACH OYSTERS, WA	MANILA CLAMS, WASHINGTON
RAZOR CLAMS, WASHINGTON	PETRALE SOLE, WARRENTON, OREGON	THRESHER SHARK, HONOLULU, HI	ROCKFISH, OREGON
KING CRAB, DUTCH HARBOR, ALASKA	CATFISH, ISOLA, MISSISSIPPI	LITTLE CREEK OYSTERS, WA	QUILCENE OYSTERS, WA
GIGAMOTO OYSTERS, WA	STURGEON, COLUMBIA RIVER	NETARTS BAY OYSTERS, OREGON	MAHI MAHI, COSTA RICA
BLACK BASS, BAJA MEXICO		SWORDFISH, SAUVA, FIJI	LING COD, NEWPORT, OREGON

OYSTERS ON THE HALF SHELL

FOUR OYSTERS PER ORDER \$7.95

Goose Point Oysters	<i>Willapa Bay, Washington</i>
Sunset Beach Oysters	<i>Hood Canal, Washington</i>
Quilcene Oysters	<i>Hood Canal, Washington</i>
Little Creek Oysters	<i>Hood Canal, Washington</i>
Oyster Combination, 2 each of the above	13.95

APPETIZERS

Salmon Lox Served with Capers, Red Onion and Remoulade Sauce.....	6.95
Mussels Steamed in Puttanesca Sauce.....	7.95
Baked Escargot with Garlic Butter.....	8.95
Baked Brie with Apple Chutney and Rye Toast Points.....	6.95
Manila Clams Steamed in Garlic Butter.....	8.95
Smoked Rainbow Trout with Remoulade Sauce.....	6.95
Fried Calamari Served with Three Dipping Sauces.....	8.95
Chilled Seafood Platter.....	Large ... 65.95 Regular ..55.95
Oregon Bay Shrimp Cocktail.....	5.95

SOUPS AND SMALL SALADS

Tomato Basil Soup.....	Bowl..... 4.45.....	Cup..... 3.45
Jake's Clam Chowder.....	Bowl..... 6.45.....	Cup..... 4.45
Manhattan Style Clam Chowder.....	Bowl..... 5.45.....	Cup..... 4.45
French Onion Soup with Swiss and Parmesan Crust.....	7.95	
Traditional Oyster Stew.....	Bowl..... 6.95.....	Cup..... 4.95
Tossed Mixed Greens and Balsamic Vinaigrette.....	5.95	
Iceberg Wedge Salad with Thousand Island Dressing and Bay Shrimp...	7.95	
Arugula Salad, Pomegranate Vinaigrette, Roasted Hazelnuts and Feta....	6.95	
Northwest Salmon and Dungeness Crab Chowder.....	10.95	
Fresh Cucumber and Roasted Beet Salad with Bleu Cheese.....	6.95	
Classic Cæsar Salad... 6.95.....	Crab.. 15.95.....	Bay Shrimp.. 10.95
Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions...	6.95	
House Salad with Glazed Walnuts and Bleu Cheese Crumbles.....	6.95	

ENTRÉE SALADS

Cæsar Salads

Crisp Romaine Hearts Tossed with Parmesan Cheese and Garlic Croutons	
Smoked Trout	9.95
Pan Blackened Wild Alaskan Coho Salmon	12.95
Oregon Dungeness Crab and Fresh Oregon Bay Shrimp	16.95
Crispy Fried Calamari	10.95
Grilled Chicken Breast	9.95

Blackened Salmon Salad

Mixed Greens Tossed with Cajun Orange Vinaigrette, Sliced	
Oranges, Roasted Almonds and Topped with Blackened Salmon.....	14.95

Northwest Waldorf Salad

Hood River Apples and Pears with Dried Cranberries and Roasted Hazelnuts	
Tossed in a White Balsamic Vinaigrette with Crumbled Goat Cheese....	9.95

Coconut Fried Shrimp Salad

Napa Cabbage, Soba Noodles and Vegetables Tossed in a Mango	
Vinaigrette with Tropical Fruit and Crispy Fried Coconut Shrimp..	13.95

Oregon Bay Shrimp and Avocado Salad

Wild Oregon Bay Shrimp, Avocado and Grapefruit Segments	
Tossed in a Lime Avocado Vinaigrette.....	12.95

Ahi Tuna Nicoise Salad

Seared Rare Ahi Tuna, Fingerling Potatoes, Tomatoes	
Egg, Onion and Nicoise Olives.....	13.95

Traditional Cobb Salad

Crisp Bacon, Hickory Smoked Turkey, Tomatoes,	
Diced Egg, Avocado and Crumbled Bleu Cheese.....	12.95

Classic Dungeness Crab and Bay Shrimp Louis

Chiffonade of Iceberg and Thousand Island Dressing.....	18.95
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Grilled Chicken and Anjou Pear Salad

Crumbled Bleu Cheese and Glazed Walnuts	
Tossed with Balsamic Vinaigrette Dressing.....	11.95

LUNCH ENTRÉES

JAKE'S TOSSED GREEN SALAD OR SOUP OF THE DAY WITH ANY ENTRÉE \$1.75

Chicken Parmesan	
Breast of Chicken with Marinara Sauce and Mozzarella Cheese.....	10.95
Spaghetti and Meatballs	
Spicy Italian Sausage with Marinara Sauce and Mozzarella.....	9.95
Liver and Onions	
Sautéed Calves Liver with Bacon and Onions.....	11.95
Chicken and Wild Oregon Chanterelle Fettuccini	
Sautéed Breast of Chicken with Garlic-Parmesan Cream Sauce.....	8.95
Jake's Étouffée	
Sautéed Crawfish Tails and Chicken in a Nut Brown Cajun Sauce.....	11.95
Blackened Chicken Fettuccine	
Tomatoes, Mushrooms and Mozzarella Cheese.....	9.95
Chicken Marsala	
Breast of Chicken Sautéed with Mushrooms and Marsala Wine.....	10.95
Andouille Sausage and Chicken Linguini	
Chicken and Smoked Sausage with Sundried Tomatoes.....	8.95
Cajun Mac and Cheese	
Andouille Sausage and Tasso Ham with Cajun Cream.....	7.95

SEAFOOD SPECIALTIES

JAKE'S TOSSED GREEN SALAD OR SOUP OF THE DAY WITH ANY ENTRÉE \$1.75

Salmon Fettuccine	
Salmon Sautéed with Forest Mushrooms, Dijon Parmesan Cream.....	9.95
Northwest Salmon Cakes	
Served with Tartar Sauce.....	8.95
Pecan Fried Catfish	
Breaded in Roasted Pecans, Fried with Jalapeño Chutney.....	10.95
Pan Blackened Wild Salmon Alaska	
Served with Mashed Potatoes and Vegetables.....	13.95
Salmon Sauté	
Shiitake and Oyster Mushrooms, Hazelnuts, Sherry Wine and Cream....	9.95
Horseradish Crusted Salmon Vancouver Island, British Columbia	
Oven Roasted with Horseradish and Parmesan.....	13.95
Seafood Tacos	
Salmon, Catfish and Shrimp, Vegetables and Cheddar Cheese.....	8.95
Alaskan Cod Fish and Chips Sitka, Alaska	
Beer Battered and Deep Fried with Cole Slaw and Tartar Sauce.....	11.95
Northwest Seafood Gumbo	
Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille.....	8.95
Fresh Pacific Rockfish Parmesan	
Parmesan Cheese and Panko Breaded, Pan Seared.....	10.95
Hangtown Fry	
Pan Fried Oysters, Bacon, Spinach and Eggs, Frittata Style.....	8.95
Dungeness Crab and Bay Shrimp Cakes	
Fried Golden Brown Served with Ginger Jalapeño Aioli.....	14.95
Pacific Red Rockfish Newport, Oregon	
Pan Seared with Bay Shrimp and Tomato Basil Butter Sauce.....	9.95
Tasso Ham and Bay Scallops with Penne Pasta	
Artichoke Hearts, Green Onions, Tomatoes and Parmesan.....	10.95
Ahi Kung Pao	
Stir Fried with Soy Ginger Glaze, Bamboo Shoots & Snow Peas.....	9.95
Trout Buhl, Idaho	
Topped with Almonds and Beurre Blanc.....	10.95
Rock Shrimp Fettuccine	
Spinach, Sundried Tomatoes and Garlic Parmesan Cream.....	12.95
Calamari Steak	
Breaded in Parmesan Cheese and Asian Bread Crumbs and Pan Seared.....	9.95
Pacific Salmon Vancouver Island, British Columbia	
Grilled with Fresh Dill Beurre Blanc Sauce.....	13.95
Baked Crawfish Penne	
Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream.....	9.95

**\$7.95 BLUE PLATE SPECIAL
PRAWN AND CHANTERELLE PENNE**

SANDWICHES

Half Turkey Sandwich on Sourdough with a Bowl of Soup of the Day.....	7.95
Jake's Cheeseburger with Tillamook Cheese and French Fries.....	8.95
Grilled Salmon and Bacon Clubhouse Sandwich on Sourdough.....	10.95
Jake's Reuben, Grilled on Thick Cut Rye with House Chips.....	9.95
Smoked Turkey and Bacon Clubhouse Sandwich on Sourdough.....	8.95
Blackened Chicken Sandwich with Swiss Cheese.....	7.95
Dungeness Crab on English Muffin with Tomato and Cheddar Cheese..	12.95
Grilled Chicken Breast with Avocado, Swiss and Bacon on Ciabatta.....	8.95
Dungeness Crab and Shrimp Cake Sandwich with Tartar Sauce.....	12.95
Grilled Vegetable Sandwich on Ciabatta with Swiss Cheese.....	7.95

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 A RASPBERRY COULIS AND FRESH WHIPPED CREAM..... 5.95

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

THE CHOCOLATE BAG

FILLED WITH WHITE CHOCOLATE MOUSSE, RASPBERRIES, BLUEBERRIES, MARIONBERRIES, 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..... 5.95

JAKE'S OLD FASHION TRUFFLE CAKE SUNDAE

THREE SCOOPS OF TILLAMOOK VANILA BEAN ICE CREAM, SLICED CHOCOLATE TRUFFLE CAKE, CARAMEL AND CHOCOLATE SAUCE, GLAZED WALNUTS AND WHIPPED CREAM..... 6.95

UPSIDE DOWN WALNUT APPLE PIE

BAKED WITH A CRISP, BUTTERY, WALNUT TOPPING SERVED WITH TILLAMOOK VANILLA BEAN ICE CREAM..... 5.95

OREGON THREE BERRY COBBLER

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

MINI DESSERTS

\$2.95EACH

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

Good Taste Has Its

Rewards!

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Preferred Guest Membership**

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