

# brunch

## sea DRINKS

PINK GRAPEFRUIT  
MARTINI 12

DUKE'S MAI TAI 12

BELLINI 7

MIMOSA 7

POG MIMOSA 8.5

POWERHOUSE BLOODY 10

## SET SAIL

CAULIFLOWER 9.5

GRILLED PRAWNS  15

CRISPY CALAMARI 13.5

BBQ RIBS  15

JUMBO LUMP CRABCAKE  17

SEAFOOD CHOWDER 9

WAGYU BEEF BRESAOLA\*  12

APPLE & CANDIED WALNUT  
SALAD 8.5

CAESAR SALAD 8.5

ROASTED BEET SALAD  11

FRESH FRUIT AND  
YOGURT BOWL 8

HEIRLOOM TOMATO  
PANZANELLA 12

CEVICHE\* 15.5

AHI TOSTADA\* 14

Jake's proudly uses local Eben-Haezer Ranch Free Range Eggs

Add a glass of bubbles for 6.00, or a bottle for 25.00

### BANANAS FOSTER FRENCH TOAST

caramelized bananas, nutella,  
toasted macadamia nuts 13

### BREAKFAST BURRITO

scrambled eggs, braised all natural  
pork, avocado, cheddar, spinach, flour  
tortilla, chips 13

### SMOKED SALMON FRITTATA

egg whites, house made lemon ricotta,  
teardrop tomatoes, capers, chives,  
arugula 14

### QUICHE FLORENTINE

spinach & swiss cheese, flaky pastry  
crust, tabbouleh lobster salad, tarragon  
vinaigrette 15

### HUEVOS RANCHEROS

pinto beans, crispy corn tortilla,  
queso fresco, two eggs, jalapeño salsa,  
pico de gallo, cilantro cream 12  
add bacon 3 add avocado 2

### STEAK & EGGS

double r ranch prime top sirloin,\*  
two poached eggs,\* bearnaise sauce,  
breakfast potatoes 19

### SEAFOOD OMELET

dungeness crab, shrimp, onion, avocado,  
gruyere, lemon hollandaise, succotash 18

### BRAISED BEEF HASH

tender braised short rib, potatoes,  
green onions, poached eggs,  
horseradish hollandaise 14

### EGGS BENEDICT

poached eggs,\* toasted english muffin,  
smoked duroc ham, hollandaise,  
breakfast potatoes 14

dungeness crab, roasted tomato,  
chipotle hollandaise, breakfast  
potatoes 18

spinach, roasted tomato,  
pistachio pesto hollandaise,  
breakfast potatoes 12

## HUNGRY FOR LUNCH

### BAJA FISH TACOS

beer battered, el nopalito tortillas,  
cabbage slaw, pico de gallo, spicy  
cilantro sauce 16.5

### SESAME CRUSTED SHRIMP SALAD

green & red leaf lettuce, asian pears,  
pancetta, candy roasted cashews,  
manchego cheese, ginger honey  
vinaigrette 17

### GRILLED CHICKEN SALAD

wild arugula, dried cranberries, smoked  
almonds, focaccia crumbles, drunken  
goat cheese, buttermilk herb dressing 16

### STEAK & WEDGE\*

double r ranch prime top sirloin, iceberg,  
roasted tomato, bacon, balsamic,  
blue cheese dressing 19

### GUAJILLO ROASTED FISH

herb citrus tabbouleh,  
roasted tomatillo vinaigrette,  
smoked almond pesto 19.5

### BEACHSIDE VEGAN

baby bok choy, sweet potatoes,  
brown rice, coconut curry sauce, tomato  
apricot chutney 14

### MIXED SEAFOOD POT

fresh fish, shrimp, scallops, mussels,  
saffron tomato broth, risotto cake 20

### CHEF'S BURGER\*

sirloin & brisket blend, tillamook  
smoked cheddar, grilled onions,  
special sauce, brioche bun 16

add duroc applewood bacon 3  
add avocado 2

## SIDES 4

### FRESH JUICE

DUROC APPLEWOOD  
SMOKED BACON

ALL NATURAL  
BREAKFAST SAUSAGE

ROASTED GARLIC  
BREAKFAST POTATOES