

# brunch

## sea DRINKS

- PINK GRAPEFRUIT MARTINI 13
- DUKE'S MAI TAI 13
- BELLINI 7
- MIMOSA 7
- POG MIMOSA 8.5
- POWERHOUSE BLOODY 10

## SET SAIL

- BRUSSELS SPROUTS 9.5
- GRILLED PRAWNS 15
- CRISPY CALAMARI 13.5
- BBQ RIBS 15
- JUMBO LUMP CRABCAKE 17
- SEAFOOD CHOWDER 9
- BLACK MUSSELS 14
- STRAWBERRY & CANDIED WALNUT SALAD 8.5
- CAESAR SALAD 8.5
- ROASTED BEET SALAD 11
- FRESH FRUIT AND YOGURT BOWL 8
- PANZANELLA SALAD 10
- 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, baby mixed greens salad, langostino, garlic dijon 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, breakfast potatoes 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

warm black lentils, grilled portobello mushroom, roasted tomatoes, red onion, 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

 *Gluten Conscious—item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.*  
*\*Consuming raw or undercooked foods may increase your risk of foodborne illness.*