

# 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

HAMACHI POKE STACK\* 16

PRESSED WATERMELON  10

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, corn 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, cilantro  
cream 16.5

**SHRIMP & CRAB SALAD **  
dungeness crab, poached shrimp, local  
butter lettuce, heirloom tomatoes, citrus,  
avocado, egg, green goddess dressing 21

**GRILLED CHICKEN SALAD**  
organic field greens, dried cranberries,  
almonds, focaccia crumbles, goat cheese,  
buttermilk herb dressing 16

**STEAK & WEDGE\***  
double r ranch prime top sirloin, iceberg,  
roasted tomato, bacon, balsamic,  
blue cheese dressing 19

**ACHIOTE ROASTED FISH**  
grilled asparagus, corn, israeli cous cous,  
roasted tomatillo vinaigrette 19.5

**BEACHSIDE VEGAN **  
french beans, 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.*