

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

KANPACHI & AHI
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 & langostino
salad, 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 
jumbo lump 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

jumbo lump 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 
jumbo lump crab, poached shrimp,
local butter lettuce, heirloom tomatoes,
citrus, avocado, egg, pickled red onion,
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, iceberg, tomato,
special sauce, brioche bun, french fries 16

add duroc applewood bacon 3
add avocado 2

gluten free bun and veggie burger available


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.*