

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

STRAWBERRY & CANDIED
WALNUT SALAD 9.5

CAESAR SALAD 8.5

ROASTED BEET SALAD  11

PRESSED WATERMELON  10

FRESH FRUIT AND YOGURT
BOWL 8

HIERLOOM TOMATO
PANZANELLA 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, breakfast potatoes 13

SMOKED SALMON FRITTATA

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

QUICHE FLORENTINE

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

HUEVOS RANCHEROS

pinto beans, crispy corn tortilla,
queso fresco, two eggs, habanero salsa,
pico de gallo 12

add bacon 2 add avocado 2

STEAK & EGGS

prime top sirloin,* two poached eggs,*
bearnaise sauce, breakfast potatoes 19

SEAFOOD OMELET

dungeness crab, onion trinity, avocado,
salmon caviar, lemon hollandaise 18

BRAISED BEEF HASH

tender braised brisket, potatoes,
green onions, poached eggs,
horseradish hollandaise 14

EGGS BENEDICT

poached eggs,* toasted english muffin
with 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

frisee, butter lettuce, grilled pears,
salad, pancetta, candy roasted cashews,
manchego cheese, ginger honey
vinaigrette 17

GRILLED CHICKEN SALAD

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

DUROC PORK CUBAN SANDWICH

achiote braised, roasted ham, gruyere
cheese, sliced pickle, jalapeño
mustard aioli 14

MIXED SEAFOOD POT

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

STEAK & WEDGE*

prime top sirloin, petite 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

sugar snap peas, sweet potato,
brown rice, cauliflower,
coconut curry sauce,
spicy tomato chutney 14

CHEF'S BURGER*

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

add duroc applewood bacon 3
add avocado 2

SIDES

FRESH JUICE 4

STICKY MACADAMIA
COFFEE CAKE 3.5

DUROC APPLEWOOD
SMOKED BACON 4

JAKE'S SIGNATURE
BREAKFAST SAUSAGE 4

ROASTED GARLIC
BREAKFAST POTATOES 4

 *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.*