



SET SAIL

- GRILLED PRAWNS

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 15

gluten free
- BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 15

gluten free
- CEVICHE*

lime marinated fresh fish, cilantro, jalapeno, cucumber, avocado, tortilla chips 15.5

gluten free
- CAESAR

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 8.5

- CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 14
- APPLE & CANDIED WALNUT SALAD

organic field greens, goat cheese, cranberry balsamic 9
- BRUSSEL SPROUTS

shishito peppers, pine nut gremolata, black garlic aioli, parmesan 9.5
- SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth 9.5

- KIDS

all kids items are paired with choice of fries, brown rice or fruit
- CHEESEBURGER*

1/4 lb. USDA choice beef, cheddar cheese 8
- MAC & CHEESE

freshly cooked pasta, house-made cheddar cheese sauce 7
- FRIED CHICKEN

crispy all natural chicken strips, panko breaded, ranch dipping sauce 9
- FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 11

order online @ JAKESDELMAR.COM
or call (858)755-2002

LUNCH 12:00 noon - 4:00 pm

- ROASTED TURKEY SANDWICH*

all natural turkey breast, melted brie, apple, tomato apricot chutney, arugula, rustique roll, salt & vinegar potato chips 14
- GRILLED CHICKEN GRAIN BOWL

farro, quinoa, organic field greens, apple, goat cheese, candied walnuts, cranberry balsamic vinaigrette 16

sub grilled fresh fish or prime sirloin 5
- BEACHSIDE VEGAN

asparagus, cauliflower, sweet potatoes, brown rice, coconut curry sauce, tomato apricot chutney 14

vegan & gluten free
- AHI POKE BOWL*

sesame soy dressing, maui onion, avocado, pickled papaya, kimchi, jalapeno, brown jasmine rice 17

gluten free
- ACHIOTE ROASTED FISH

chayote squash, corn, asparagus, brown jasmine rice, roasted tomatillo vinaigrette 19.50
- STEAK & FRIES*

USDA prime top sirloin, baby mix greens, dijon vinaigrette 19
- GRILLED CHICKEN CAESAR WRAP

grilled all natural chicken, lemon, garlic & anchovy vinaigrette, focaccia crumble & manchego cheese wrapped in a flour tortilla 15
- FRESH FISH & CHIPS

beer battered fresh fish fried crisp, tartar sauce 16.75
- MIXED SEAFOOD POT

fresh fish, shrimp, scallops, saffron tomato broth, brown jasmine rice 21

ALL DAY SPECIALS

- CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 18.25

add avocado 2

add bacon 3
- BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 16.75
- FRESH FISH CAESAR

fresh fish, lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 17
- HALF RACK OF BBQ RIBS

1/2 rack of compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce, brown rice& seasonal vegetables 19

gluten free
- FULL RACK OF BBQ RIBS

full rack of compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce, brown rice & seasonal vegetables 27

gluten free



DINNER 4:00 pm - 8:00 pm

- ACHIOTE ROASTED FISH

chayote squash, corn, asparagus, brown jasmine rice, roasted tomatillo vinaigrette 29
- BEACHSIDE VEGAN

asparagus, cauliflower, sweet potatoes, brown jasmine rice, coconut curry sauce, tomato apricot chutney 19

vegan & gluten free
- SEARED SCALLOPS

succotash of corn, summer squash, asparagus, peppers, new potatoes, lemon paprika, vinaigrette, fried parsley 39.5
- FILET MIGNON

peppercorn crust, roasted fingerling potatoes, asparagus, burgandy balsamic reduction 38.5

add lobster tail 25

add shrimp skewer 6

add scallop skewer 10
- SURFING STEAK PRIME TOP SIRLOIN

grilled jumbo shrimp, garlic whipped potatoes, roasted cauliflower, chimichurri sauce 29
- MIXED SEAFOOD POT

fresh fish, shrimp, scallops, saffron tomato broth, brown jasmine rice 35

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



NON-ALCOHOLIC BEVERAGES

- GINGER BEER

twelve oz. can 4
- CUCUMBER SQUEEZE

agave nectar & muddled cucumber, soda water, shaken & served on ice 6.5
- FRESH LEMONADE

fresh squeezed lemonade 5
- SODAS

sprite, coke, diet coke 3

COCKTAILS, BEER & WINE

- MAI TAI *for* TWO

two orders of Duke's signature cocktail made with aloha, fresh hawaiian juices & two types of rum 20
- MAI TAI *single serving*

14
- SPICY CUCUMBER MARGARITA

karma silver, housemade spicy syrup, muddled cucumber, fresh lemon 13
- PAU HANA MULE

pau vodka, pineapple, ginger beer, lime 13
- HIGH NOON SELTZER

pineapple, black cherry, grapefruit, watermelon 7
- MODELO

twelve oz. can 7
- SWAMI'S IPA

sixteen oz. can 8
- MOHUA SAUVIGNON BLANC

glass 11
- RICKSHAW CHARDONNAY

glass 11
- THE PINOT PROJECT PINOT NOIR

glass 11

DESSERT

- HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 11
- KEY LIME 'SWEET CHEEKS' CHEESECAKE

coconut cookie crumble, passion fruit coulis 10
- JAKE'S HOUSE-BAKED COOKIE

baked fresh daily, chef's flavor 5
- SEASONAL SORBET

frozen and fresh berries 6

PURCHASE OF TO-GO ALCOHOLIC BEVERAGES BY LAW, REQUIRES LEGAL IDENTIFICATION AND WILL BE VERIFIED UPON PICK-UP OR DELIVERY.
A FOOD MINIMUM WILL ALSO BE REQUIRED WITH PURCHASE OF ANY TO-GO COCKTAILS, BEER OR WINE.

see FOOD FRIENDS

to go