



SET SAIL

- GRILLED PRAWNS**  
basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 16  
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, onion, tortilla chips 15.5  
gluten free
- CAESAR**  
lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 9
- CRISPY CALAMARI**  
macadamia nut panko crusted, sweet & sour sauce 15
- APPLE & CANDIED WALNUT SALAD**  
organic field greens, goat cheese, cranberry balsamic 11
- 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, focaccia 10.5

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

to go

LUNCH 12:00 noon - 3:00 pm

- ROASTED TURKEY SANDWICH\***  
all natural turkey breast, melted brie, apple, tomato apricot chutney, arugula, rustique roll, salt & vinegar potato chips 15
- 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**  
broccolini, cauliflower, sweet potatoes, brown rice, coconut curry sauce, tomato apricot chutney 19  
vegan & gluten free
- AHI POKE BOWL\***  
sesame soy dressing, maui onion, avocado, pickled papaya, kimchi, jalapeno, jasmine rice 18  
gluten free
- ACHIOTE ROASTED FISH**  
chayote squash, corn, butternut squash, brown jasmine rice, roasted tomatillo vinaigrette 21
- 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 17.5
- MIXED SEAFOOD POT**  
fresh fish, shrimp, scallops, saffron tomato broth, risotto cake 21

ALL DAY SPECIALS

- CHEF’S BURGER\***  
sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 18.5  
add avocado 2  
add bacon 3
- BAJA FISH TACOS**  
beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 17.5
- FRESH FISH CAESAR**  
fresh fish, lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 19
- 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 3:00 pm - close

- ACHIOTE ROASTED FISH**  
chayote squash, corn, butternut squash, brown jasmine rice, roasted tomatillo vinaigrette 31
- BEACHSIDE VEGAN**  
broccolini, cauliflower, sweet potatoes, brown jasmine rice, coconut curry sauce, tomato apricot chutney 21  
vegan & gluten free
- SEARED SCALLOPS**  
succotash of winter squash & corn, garlic whipped potatoes, black truffle vinaigrette, fried parsley 33.5
- FILET MIGNON**  
peppercorn crust, gruyere potato gratin, broccolini, 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 28
- MIXED SEAFOOD POT**  
maine lobster, scallop, shrimp, fresh fish, saffron tomato broth, risotto cake 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** 12
- SPICY CUCUMBER MARGARITA**  
karma silver, housemade spicy syrup, muddled cucumber, fresh lemon 12
- PAU HANA MULE**  
pau vodka, pineapple, ginger beer, lime 12
- 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 12
- KEY LIME ‘SWEET CHEEKS’ CHEESECAKE**  
coconut cookie crumble, passion fruit coulis 10
- JAKE’S HOUSE-BAKED COOKIE**  
baked fresh daily, chef’s flavor 7
- SEASONAL SORBET**  
frozen and fresh berries 8

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.