

SEA DRINKS

- BUBBLES 8 / 34
- DUKE'S MAI TAI 16
- JAKE'S PALOMA 16
- APEROL SPRITZ 13
- BELLINI 9
- MIMOSA 8
- POG MIMOSA 8
- POWERHOUSE BLOODY 12
- FRESH JUICE 5

KID'S MENU

kids 12 & under, all items come with choice of breakfast potatoes, rice, fries or fresh fruit

PANCAKE

buttermilk pancake, warm maple syrup 9

CHEESE OMELET

eben-haezer ranch free range eggs, cheddar cheese 11

EGG BENEDICT*

poached egg, buttermilk biscuits with smoked duroc ham, hollandaise 13

CHEESEBURGER*

1/4 lb. usda choice beef, cheddar cheese 9.5

MAC & CHEESE

freshly cooked pasta, housemade cheddar cheese sauce 8.5

FRIED CHICKEN

crispy all natural chicken strips, panko breaded, ranch dipping sauce 11

FRESH FISH & CHIPS

battered, fried crisp 13

GRILLED CHICKEN

wayne farms all natural chicken breast, seasoned & grilled 11

DESSERT

HULA PIE

chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

NEW YORK STYLE CHEESE CAKE

almond cookie crust, coconut and short bread cookie crumble, passion fruit coulis 11

CHOCOLATE PEANUT BUTTER TORTE

chocolate ganache, peanut butter cream cheese filling, chocolate gelato, bruleed banana 13

SEASONAL SORBET

fresh berries 9

 *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.*

A 20% gratuity is requested for parties of eight or more.

SET SAIL

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 16.5

GRILLED PRAWNS

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 17.5

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 11

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 18

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 10.5

PEAR & CANDIED WALNUT SALAD*

organic field greens, goat cheese, cranberry balsamic 13

CAESAR SALAD

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 10

CEVICHE*

lime marinated fresh fish, cilantro, jalapeño, red onion, cucumber, avocado, tortilla chips 15.5

ROASTED BEETS*

goat cheese, whipped avocado, citrus, baby kale, spicy sweet pumpkin seeds, apple cider vinaigrette 12

ALL DAY BREAKFAST

Jake's proudly uses local eben-haezer ranch free range eggs

AVOCADO TOAST*

toasted multigrain bread, avocado smash, poached eggs, heirloom tomatoes, arugula, radish, candied pumpkin seeds, white balsamic reduction 13.5

add duroc applewood bacon 3

add smoked salmon 5

HUEVOS RANCHEROS*

pinto beans, crispy corn tortilla, queso fresco, two eggs, jalapeño salsa, pico de gallo, cilantro cream 16

add duroc applewood bacon 3

add avocado 2

STEAK & EGGS*

double r ranch prime top sirloin, poached eggs, bearnaise sauce, breakfast potatoes 25

BUTTERMILK PANCAKES

two buttermilk pancakes, coconut whipped butter, blueberry compote, maple syrup 15.5

add breakfast sausage 4

SIGNATURE BRUNCH

SHRIMP & SMOKED SALMON OMELET

onion, avocado, gruyere, lemon hollandaise, breakfast potatoes 19

EGGS BENEDICT*

poached eggs, buttermilk biscuits, shaved smoked duroc ham, hollandaise, breakfast potatoes 18

TOGARASHI SPICE CRUSTED AHI BENEDICT*

poached eggs, buttermilk biscuits, apricot chutney, pickled papaya, hollandaise, breakfast potatoes 21

BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 19.5

BEACHSIDE VEGAN

seasonal vegetables, sweet potatoes, organic brown jasmine rice, coconut curry sauce, tomato apricot chutney 17

HUNGRY FOR LUNCH

AHI POKE BOWL*

sesame soy dressing, onion, avocado, pickled papaya, kimchi, jalapeño, sushi rice 21

ACHIOTE ROASTED FISH

farro, butternut squash, roasted tomatoes, toasted pecans, baby spinach, roasted tomatillo vinaigrette 24

MIXED SEAFOOD POT

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake 25

CHEF'S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 18

add duroc applewood bacon 3

add avocado 2

gluten free bun & veggie burger available

FRESH FISH CAESAR

daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 19