

## SEA DRINKS

- BUBBLES 8 / 34
- DUKE'S MAI TAI 16
- JAKE'S PALOMA 16
- APEROL SPRITZ 15
- BELLINI 9
- MIMOSA 8
- POG MIMOSA 8
- POWERHOUSE BLOODY 12
- FRESH JUICE 5

## KID'S MENU

*kids 10 & 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

### TERIYAKI CHICKEN

all-natural chicken breast, seasoned & grilled 11



## SET SAIL

### CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 17

### GRILLED PRAWNS ©

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 18

### BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 13

### BBQ RIBS ©

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 19

### SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 12

### AHI SASHIMI\*

shaved jalapeño, cabbage, yuzu shoyu, china rose sprouts 21

### STRAWBERRY & CANDIED WALNUT SALAD\*

organic field greens, goat cheese, cranberry balsamic 13

### CAESAR SALAD

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 11

### CEVICHE\* ©

lime marinated fresh fish, cilantro, jalapeño, red onion, cucumber, avocado, tortilla chips 16

### BURRATA SALAD ©

hierloom tomato, micro basil, aged balsamic, extra virgin olive oil, sea salt 19

### MUSSELS ©

coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 17

## 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\* ©

brandt farms all-natural USDA prime 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 ©

roasted cauliflower, okinawa sweet potato, bloomsdale spinach, french beans, mushroom, sushi rice cake, 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, corn, roasted tomatoes, baby spinach, roasted tomatillo vinaigrette 24

### MIXED SEAFOOD POT

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake, fried leeks 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

© 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.