



# brunch

## 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

## KIDS' 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



**G** *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. 20% gratuity will be added for parties of eight or more.*

## SET SAIL

### CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 17

### GRILLED PRAWNS **G**

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

### BRUSSELS SPROUTS

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

### BBQ RIBS **G**

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

### PEAR & CANDIED WALNUT SALAD\*

organic field greens, goat cheese\*, cranberry balsamic 13

### CAESAR SALAD

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

### CEVICHE\* **G**

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

### BURRATA & CITRUS SALAD\*

watercress, extra virgin olive oil, pumpkin spiced pepitas, focaccia crumble, sea salt, aged balsamic 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\* **G**

brandt farms all-natural USDA prime sirloin, poached eggs, béarnaise 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 **G**

onion, avocado, gruyère, 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 **G**

roasted cauliflower, sweet potato, bok choy stir fry, mushroom, sushi rice cake, coconut curry sauce, tomato apricot chutney 17

## HUNGRY FOR LUNCH

### AHI POKE BOWL\* **G**

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

### ACHIOTE ROASTED FISH

farro, butternut squash, roasted tomatoes, fennel, 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