

## SEA DRINKS

- BUBBLES 8 / 34  
 DUKE'S MAI TAI 17  
 JAKE'S PALOMA 16  
 APEROL SPRITZ 15  
 BELLINI 9  
 MIMOSA 8  
 POG MIMOSA 8  
 POWERHOUSE BLOODY 16  
 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 11

### CHEESE OMELET

eben-haezer ranch free range eggs, cheddar cheese 13

### EGG BENEDICT\*

poached egg, buttermilk biscuits with smoked duroc ham, hollandaise 15

### 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



 Vegan menu item

 *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 17.5

### GRILLED PRAWNS

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

### BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 14

### BBQ RIBS

true story farms heirloom kurobuta pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 19

### SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 13

### AHI SASHIMI\*

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

### STRAWBERRY & CANDIED WALNUT SALAD\*

organic field greens, goat cheese\*, cranberry balsamic 14

### CAESAR SALAD

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

### CEVICHE\*

lime marinated fresh fish, cilantro, jalapeño, red onion, cucumber, avocado, tortilla chips 17

### BURRATA & HEIRLOOM TOMATO\*

cherry tomato, aged balsamic, focaccia crumble, extra virgin olive oil, sea salt 19

### MUSSELS

coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 18

## 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, guava gastrique 14  
*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 17  
*add duroc applewood bacon 3*  
*add avocado 2*

### STEAK & EGGS\*

brandt farms all-natural USDA prime sirloin, poached eggs, béarnaise sauce, breakfast potatoes 26

### BUTTERMILK PANCAKES

two buttermilk pancakes, coconut whipped butter, blueberry compote, maple syrup 17  
*add breakfast sausage 4*

## SIGNATURE BRUNCH

### SHRIMP & SMOKED SALMON OMELET

onion, avocado, gruyère, lemon hollandaise, breakfast potatoes 21

### EGGS BENEDICT\*

poached eggs, buttermilk biscuits, shaved smoked duroc ham, hollandaise, breakfast potatoes 19

### TOGARASHI SPICE CRUSTED AHI BENEDICT\*

poached eggs, buttermilk biscuits, apricot chutney, pickled papaya, hollandaise, breakfast potatoes 23

### BAJA FISH TACOS

beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 21

### BEACHSIDE RAMEN

truffle soy broth, bok choy, mushroom, baby carrot, cauliflower, ramen noodles, bean sprouts, thai herbs 18

## HUNGRY FOR LUNCH

### AHI POKE BOWL\*

sesame soy dressing, onion, avocado, pickled papaya, kimchi, jalapeño, sushi rice 22.5

### LEMON GARLIC ROASTED FISH

warm orzo salad, corn, roasted poblano, zucchini, squid ink vinaigrette, chili oil, blistered tomatoes 25

### 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 19  
*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