

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



V 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

PEAR & CANDIED

WALNUT SALAD*
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

ROASTED BEET SALAD

beet medley, honey whipped burrata, toasted pepitas, pomegranate seeds, beet & pomegranate reduction, tuile 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, aged balsamic 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

CAPRESE SANDWICH

burrata cheese, basil pesto, oven roasted tomato, hummus, sliced tomato & wild arugula, rosemary focaccia, BBQ chips 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, roasted butternut squash, fennel and poblano, squid ink vinaigrette, chili oil, roasted 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