



SEA DRINKS

- BUBBLES 10 / 40
- DUKE’S MAI TAI 17
- JAKE’S PALOMA 17
- APEROL SPRITZ 16
- FIORENTE SPRITZ 17
- BELLINI 11
- MIMOSA 11
- POG MIMOSA 11
- POWERHOUSE BLOODY 17
- FRESH JUICE 5

KIDS’ MENU

kids 10 & under, all items come with choice of breakfast potatoes, rice, fries or fresh fruit

BREAD PUDDING  
FRENCH TOAST

baked brioche crème brûlée, fresh berries, crème anglaise 13

CHEESE OMELET

eben-haezer ranch free range eggs, cheddar cheese 15

EGG BENEDICT\*

poached egg, buttermilk biscuits with smoked duroc ham, hollandaise 17

CHEESEBURGER\*

1/4 lb. USDA choice beef, cheddar cheese 11

GRILLED CHEESE

cheddar cheese & sourdough bread 10

FRIED CHICKEN

crispy all-natural chicken strips, panko breaded, ranch dipping sauce 13

FRESH FISH & CHIPS

battered, fried crisp 15

TERIYAKI CHICKEN

all-natural chicken breast seasoned & grilled 13



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 will be added for parties of eight or more.

A 5% surcharge will be added to takeout orders.

SET SAIL

CRISPY CALAMARI

macadamia nut panko crusted, sweet & sour sauce 19

GRILLED PRAWNS

basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 21

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 15

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 21

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 15

AHI SASHIMI\*

shaved jalapeño, cabbage, kaiwari sprouts, yuzu shoyu 23

STRAWBERRY & CANDIED WALNUT SALAD\*

field greens, goat cheese\*, cranberry balsamic 15

CAESAR SALAD

lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 13

CEVICHE\*

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

HEIRLOOM TOMATO SALAD

whipped burrata, cherry tomatoes, barrel aged balsamic, basil, focaccia crumble 19

MUSSELS

coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 19

WATERMELON & CUCUMBER SALAD

feta cheese, hearts of palm, pistachios, basil oil, blackberry vinaigrette 15

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 16  
add duroc applewood bacon 3  
add lobster claw & knuckle 10

HUEVOS RANCHEROS\*

pinto beans, crispy corn tortilla, queso fresco, two eggs, jalapeño salsa, pico de gallo, cilantro cream 18  
add duroc applewood bacon 3  
add avocado 3

STEAK & EGGS\*

brandt farms all-natural USDA prime sirloin, poached eggs, béarnaise sauce, breakfast potatoes 29

BREAD PUDDING  
FRENCH TOAST

baked brioche crème brûlée, fresh berries, crème anglaise 20  
add duroc applewood bacon 3  
add breakfast sausage 5

SIGNATURE BRUNCH

SHRIMP & SMOKED SALMON OMELET

onion, avocado, gruyère, lemon hollandaise, breakfast potatoes 23

EGGS BENEDICT\*

poached eggs, buttermilk biscuits, shaved smoked duroc ham, hollandaise, breakfast potatoes 21

SPANISH FRITTATA

cured ham, potatoes, roasted peppers and onions, lobster claw and citrus arugula salad, harissa vinaigrette 29

BAJA FISH TACOS

beer battered mahi mahi, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 23

HUNGRY FOR LUNCH

AHI POKE BOWL\*

sesame soy dressing, onion, avocado, pickled papaya, kimchi, jalapeño, sushi rice 25

LEMON GARLIC ROASTED FISH

warm orzo salad, roasted corn, zucchini, fennel & poblano peppers, poblano cream, blistered tomatoes, squid ink vinaigrette, chili oil 29

MIXED SEAFOOD POT

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake, fried leeks 27

CHEF’S BURGER\*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 21  
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 22