



## SEA DRINKS

- BUBBLES 8 / 34
- DUKE'S MAI TAI 17
- JAKE'S PALOMA 17
- APEROL SPRITZ 16
- 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*

- 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 is requested for parties of eight or more.*

*A 5% surcharge will be added to takeout orders.*

# MOTHER'S DAY brunch



## 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, 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, 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 19

## 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 smoked salmon 7*
- 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*
- SHORTRIB & GARLIC POTATO HASH**  
fresh herbs, poached eggs, horseradish bearnaise 26
- STEAK & EGGS\*** Ⓞ  
brandt farms all-natural USDA prime sirloin, poached eggs, béarnaise sauce, breakfast potatoes 29
- BREAD PUDDING FRENCH TOAST**  
baked brioche creme brulee, fresh berries, creme 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
- LOBSTER QUICHE**  
crispy pie crust, spinach, gruyere, arugula salad 29
- BAJA FISH TACOS**  
beer battered, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 23
- CAPRESE SANDWICH**  
burrata cheese, basil pesto, oven roasted tomato, hummus, sliced tomato & wild arugula, rosemary focaccia, BBQ chips 19

## 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 butternut squash, fennel & poblano, squid ink vinaigrette, chili oil, roasted tomatoes 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