



SEA DRINKS

- BUBBLES 10 / 40
DUKE'S MAI TAI 18
JAKE'S PALOMA 17
APEROL SPRITZ 16
FIORENTE SPRITZ 17
BELLINI 11
MIMOSA 11
POG MIMOSA 11
POWERHOUSE BLOODY 17
FRESH JUICE 6.5

KIDS' MENU

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

- BREAD PUDDING FRENCH TOAST
CHEESE OMELET
EGGS BENEDICT\*
CHEESEBURGER\*
GRILLED CHEESE
FRIED CHICKEN
FRESH FISH & CHIPS
TERIYAKI CHICKEN



Gluten Conscious - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. 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
GRILLED PRAWNS
BRUSSELS SPROUTS
BBQ RIBS
SEAFOOD CHOWDER
CRABCAKE

- STRAWBERRY & CANDIED WALNUT SALAD\*
CAESAR SALAD
CEVICHE\*
HEIRLOOM TOMATO & BURRATA SALAD
MUSSELS

BREAKFAST

Jake's proudly uses local eben-aezer ranch free range eggs

- AVOCADO TOAST\*
HUEVOS RANCHEROS\*
add duroc applewood bacon
add smoked salmon
add lobster claw & knuckle

- STEAK & EGGS\*
BREAD PUDDING FRENCH TOAST
add duroc applewood bacon
add breakfast sausage

SIGNATURE BRUNCH

- SHRIMP & SMOKED SALMON OMELET
EGGS BENEDICT\*
poached eggs, buttermilk biscuits, shaved smoked duroc ham, hollandaise, breakfast potatoes

- SPANISH FRITTATA
BAJA FISH TACOS
beer battered mahi mahi, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream

HUNGRY FOR LUNCH

- AHI POKE BOWL\*
SESAME CHICKPEA ROASTED LOCAL FISH
MIXED SEAFOOD POT

- CHEF'S BURGER\*
CHILLED LOBSTER & SHRIMP SALAD