



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

baked brioche crème brûlée, fresh berries, crème anglaise 13

CHEESE OMELET

eben-haezer ranch free range eggs, cheddar cheese 15

EGGS 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 - 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

macadamia nut panko crusted, sweet & sour sauce 19.5

GRILLED PRAWNS

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

BRUSSELS SPROUTS

shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 17

BBQ RIBS

compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 21.5

SEAFOOD CHOWDER

sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 15.5

KALE & DELICATA SQUASH SALAD

baby kale, fuji apples, feta cheese, golden raisins, crispy chickpeas, creamy tahini dressing 16

CAESAR SALAD

lemon, manchego cheese, focaccia crumble, garlic & anchovy vinaigrette 13.5

ROASTED BEET SALAD

arugula & frisee, cypress grove goat cheese, cinnamon spiced almonds, sliced pear, honey mint yogurt, cider vinaigrette 19

CEVICHE*

lime marinated fresh fish, cilantro, jalapeño, red onion, cucumber, avocado, shaved fresno chili, tortilla chips 18.5

MUSSELS

coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 19.5

BREAKFAST

Jake’s proudly uses local eben-haezer ranch free range eggs

AVOCADO TOAST*

toasted multigrain bread, avocado smash, poached eggs, tomato, arugula, radish, balsamic reduction 16
add duroc applewood bacon 3
add smoked salmon 7
add lobster claw & knuckle 16

HUEVOS RANCHEROS*

pinto beans, crispy corn tortilla, queso fresco, two eggs, jalapeño salsa, pico de gallo, cilantro cream 19.5
add duroc applewood bacon 3
add avocado 2

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 21
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 23.5

LUMP CRAB BENEDICT

poached eggs, roasted tomato, buttermilk biscuits, horseradish lemon hollandaise, breakfast potatoes 26.5

SPANISH FRITTATA

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

BAJA FISH TACOS

beer battered fresh fish, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 24

HUNGRY FOR LUNCH

AHI POKE BOWL*

sesame soy dressing, onion, avocado, kimchi, pickled carrot & ginger, jalapeño, jasmine rice 25.5

LEMON HARISSA

ROASTED FISH

warm orzo salad, roasted butternut squash & fennel, roasted tomato, herb butter, pomegranate vinaigrette 31

MIXED SEAFOOD POT

fresh fish, shrimp, mussels, saffron tomato broth, risotto cake, fried leeks 29

CHEF’S BURGER*

sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 21.5
add duroc applewood bacon 3
add avocado 2
gluten free bun & veggie burger available

CHILLED LOBSTER & SHRIMP SALAD

field greens, tarragon lemon vinaigrette, avocado, cucumber, pomegranate seeds, ninja radish, roasted tomatoes, focaccia crumble 35