



APPETIZERS

Fresh Oregon Bay Shrimp Cocktail	
Baked Brie with Apple Chutney and Rye Toast Points	
Dungeness Crab Cocktail	
Jumbo Prawn Cocktail	
Blackened Rare Ahi with Pickled Ginger and Wasabi.....	
Mussels Steamed in Puttanesca Sauce	
Dungeness Crab Leg Cocktail.....	
Manila Clams Steamed in White Wine Garlic and Butter	
Chilled Spiced Oregon Crawfish..... Large..... Small.....	
Salmon Lox with Capers, Red Onions, and Remoulade Sauce	
Chilled Seafood Platter..... Large..... Regular.....	
Smoked Rainbow Trout with Remoulade Sauce.	

SOUPS AND SALADS

Manhattan Style Clam Chowder	Bowl	Cup
Jake's Clam Chowder.....	Bowl	Cup
Oregon Dungeness Crab Bisque.....	Bowl	Cup
Mixed Greens Tossed with White Balsamic Vinaigrette		
House Salad with Glazed Walnuts and Bleu Cheese Crumbles.....		
Hearts of Romaine C�sar Salad		
Fresh Oregon Bay Shrimp Louis with Thousand Island Dressing		
Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions		
Arugula Salad, Pomegranate Vinaigrette, Roasted Hazelnuts and Feta.....		
Dungeness Crab and Fresh Oregon Bay Shrimp C�sar Salad		
Cucumber and Roasted Beet Salad with Bleu Cheese Crumbles.....		
Dungeness Crab Louis with Thousand Island Dressing		
Iceberg Wedge Salad with Thousand Island Dressing and Bay Shrimp		

ENTR E SALADS

C sar Salads

Crisp Romaine Hearts Tossed with Parmesan Cheese and Garlic Croutons

Smoked Trout.....

Pan Blackened Pacific Salmon.....

Oregon Dungeness Crab and Fresh Oregon Bay Shrimp.....

Crispy Fried Calamari

Blackened Pacific Salmon Salad

Mixed Greens Tossed with Cajun Orange Vinaigrette, Sliced Oranges, Roasted Almonds and Topped with Blackened Salmon.....

Coconut Fried Shrimp Salad

Napa Cabbage, Soba Noodles and Vegetables Tossed in a Mango Vinaigrette with Tropical Fruit and Crispy Fried Coconut Shrimp.....

Fresh Oregon Bay Shrimp and Avocado Salad

Wild Oregon Bay Shrimp, Avocado and Grapefruit Segments Tossed in a Lime Avocado Vinaigrette

Ahi Tuna Nicoise Salad

Seared **Rare** Ahi Tuna, Fingerling Potatoes, Tomatoes, Egg, Onion and Nicoise Olives.....

Traditional Cobb Salad

Crisp Bacon, Hickory Smoked Turkey, Tomatoes, Diced Egg, Avocado and Crumbled Bleu Cheese

Classic Dungeness Crab and Fresh Oregon Bay Shrimp Louis

Chiffonade of Iceberg and Thousand Island Dressing.....

Grilled Chicken and Anjou Pear Salad

Crumbled Bleu Cheese and Glazed Walnuts Tossed with Balsamic Vinaigrette Dressing

Northwest Waldorf Salad

Hood River Apples and Pears with Dried Cranberries and Roasted Hazelnuts Tossed in a White Balsamic Vinaigrette with Crumbled Goat Cheese

SANDWICHES

Half Turkey Sandwich on Sourdough with a Bowl of Soup of the Day.....
Jake's Reuben, Grilled on Thick Cut Rye with House Chips
Grilled Salmon and Bacon Clubhouse Sandwich on Sourdough.....
Jake's Cheeseburger with Tillamook Cheddar and Fries.....
Smoked Turkey and Bacon Clubhouse Sandwich on Sourdough.....
Dungeness Crab and Shrimp Cake Sandwich with Tartar Sauce
Grilled Vegetable Sandwich on Ciabatta with Swiss Cheese
Dungeness Crab on English Muffin with Tomato and Cheddar Cheese.....
Grilled Chicken Sandwich, Avocado Bacon and Swiss on Ciabatta.....

SEAFOOD SPECIALTIES

Stuffed Salmon <i>Vancouver Island, British Columbia</i> Stuffed with Dungeness Crab, Fresh Oregon Bay Shrimp and Brie
Ahi Tuna Blackened Rare , Ginger, Wasabi, Nori Roll and Cucumber Salad
Rockfish Lafitte <i>Newport, Oregon</i> Pan Seared with Saut�ed Dungeness Crab Meat, Rum and Garlic
Jake's Famous Crab and Bay Shrimp Cakes Fried Golden Brown, Served with Ginger Jalapeno Aioli.....
Braised Halibut Cheeks Picatta <i>Kodiak, Alaska</i> with Lemon Juice, White Wine and Capers
Halibut <i>Seward, Alaska</i> Grilled with Dill Beurre Blanc
Pacific Salmon <i>Vancouver Island, British Columbia</i> Simply Grilled with Dill Beurre Blanc.....
Steelhead <i>Vancouver Island, British Columbia</i> Fresh Oregon Bay Shrimp and Basil Butter Sauce.....
Trout <i>Buhl, Idaho</i> Topped with Almonds and Beurre Blanc
Coconut Crusted Mahi Mahi <i>Costa Rica</i> Pan Seared with Stir-Fried Vegetables, Rice and Mango Chutney
Live Crawfish Boil <i>Lake Billy Chinook, Oregon</i> Spicy Court-Bouillon, Corn On The Cobb and Linguisa Sausage
Mixed Grill Alaskan Halibut, King Salmon and a Dungeness Crab and Shrimp Cake.....
Macadamia Crusted Halibut <i>Seward, Alaska</i> With Pineapple-Papaya Salsa and Ginger Beurre Blanc
Fresh Oregon Razor Clams <i>Seaside, Oregon</i> Breaded in Panko Bread Crumbs Pan Seared with Tartar Sauce
Petrale Sole Parmesan <i>Warrenton, Oregon</i> Pan Seared with Lemon, Crispy Capers and Beurre Blanc
Cedar Planked King Salmon <i>Sitka, Alaska.</i> Beurre Rouge Sauce and Mashed Potatoes
Jake's �touff�e Crawfish, Chicken and Shrimp in a Rich Nut Brown Sauce.....
Pacific Salmon <i>Vancouver Island, British Columbia</i> Oven Roasted on a Cedar Plank
Seafood Newburg Saut�ed Prawns and Scallops in a Shrimp Cream Sauce.....
Seafood Tacos Salmon, Catfish and Shrimp, Vegetables and Cheddar Cheese.....
Dungeness Crab Leg Saut� Artichoke Hearts and Mushrooms
Maine Lobster Tail 10oz Lobster Tail served with Roasted Red Potatoes and Butter.....
Jumbo Sea Scallops Seared with Ginger Beurre Blanc and Stir-Fried Vegetables.....

PASTAS

Dungeness Crab Tortellini <i>Westport, Washington</i> Cheese Tortellini with a Sherry and Gorgonzola Cream
Seafood Fettuccini Saut�ed Bay Scallops and Shrimp in a Garlic Cream
Blackened Chicken Fettuccine Tomatoes, Mushrooms and Mozzarella Cheese
Andouille Sausage and Chicken Linguine Smoked Sausage and Chicken with Sun Dried Tomatoes
Chicken Linguini Sundried Tomatoes, Spinach and Pine Nuts.....
King Salmon Fettuccine Salmon Saut�ed with Forest Mushrooms and Dijon Parmesan Cream.....
Baked Crawfish Penne Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream.....

STEAKS AND POULTRY

Chicken Marsala <i>with Mushrooms and Steamed Rice</i>
14oz. New York Strip Steak <i>with Ma�tre d'butter</i>
9oz Top Sirloin Steak <i>with Ma�tre d'butter</i>
6oz. Petite Filet Mignon <i>with Ma�tre d'butter</i>
Liver and Onions Saut�ed Calves Liver with Bacon and Onions
Pan Bronzed 10oz. Rib Eye Steak With Kentucky Bourbon-Mushroom Sauce
9oz. Filet Mignon <i>with Ma�tre d'butter</i>
6oz Filet Mignon and Twin 4oz Maine Lobster Tails With Mashed Potatoes, Fresh Vegetables and Drawn Butter



DESSERTS

JAKE'S FAMOUS TRUFFLE CAKE

TRULY A JAKE'S TRADITION. A THICK SLICE OF RICH DENSE CHOCOLATE CAKE SERVED WITH A RASPBERRY COULIS AND FRESH WHIPPED CREAM..... 7.95

BANANA CREAM PIE

CREAMY CUSTARD LAYERED WITH SLICED BANANAS AND CARAMEL SAUCE, TOPPED WITH FRESH WHIPPED CREAM 8.95

THE CHOCOLATE BAG

FILLED WITH WHITE CHOCOLATE MOUSSE, RASPBERRIES, BLUEBERRIES, BLACKBERRIES, AND TOPPED WITH FRESH WHIPPED CREAM, SERVED WITH RASPBERRY COULIS..... 12.95

KEY LIME PIE

KEY LIME CUSTARD ON A GRAHAM CRACKER CRUST TOPPED WITH FRESH WHIPPED CREAM..... 7.95

JAKE'S DESSERT TRIO

THREE BERRY COBBLER, CRÈME BRÛLÉE AND WHITE CHOCOLATE MOUSSE FILLED IN A DARK CHOCOLATE CUP A SMALL SAMPLING OF EACH DESSERT 10.95

JAKE'S OLD FASHION TRUFFLE CAKE SUNDAE

THREE SCOOPS OF TILLAMOOK VANILA BEAN ICE CREAM, SLICED CHOCOLATE TRUFFLE CAKE, CARAMEL AND CHOCOLATE SAUCE, GLAZED WALNUTS AND WHIPPED CREAM..... 8.95

UPSIDE DOWN WALNUT APPLE PIE

BAKED WITH A CRISP WALNUT TOPPING SERVED WITH TILLAMOOK VANILLA BEAN ICE CREAM..... 7.95

OREGON THREE BERRY COBBLER

BAKED COBBLER WITH MARIONBERRIES, RASPBERRIES AND BLUEBERRIES, SERVED UNDER A FLAKY CRUST WITH TILLAMOOK VANILLA BEAN ICE CREAM 8.95

PORTS, SHERRIES AND APPERTIEFS

Pacific Rim "Vin de Claciere", Reisling, Washington	
Zerba Cellars Syrah Ice Wine, Columbia Valley, Oregon, 05	
Inniskillen Ice Wine, Riesling, Niagara, VQA Canada, 03	
Harvey's Bristol Crème Sherry	
Osborne Amontillado Sherry, NV	
Gonzales Byass "Tio Pepe", Palomino Fino, NV	
Lillet Blanc.....	
Doubonnet Red	
Widbey's 1999 Washington.....	
Croft Distinction, NV	
Zerba Cellars, Late Harvest Syrah, Walla Walla, Oregon.....	
Sandeman Founders Reserve.....	
Fonseca "Bin 27" Finest Reserve	
Taylor Fladgate, Late Bottle Vintage 2000	
Graham's 10 year Tawny Port.....	
Fonseca Tawny 20 year	
Graham's 20 year Tawny Port	
Graham's 30 year Tawny Port	

PARTY PLATTERS

CAN SERVE BETWEEN 4-30 PEOPLE

Chilled Seafood

Jumbo Prawns, Dungeness Crabmeat, Fresh Oregon Bay Shrimp, Salmon Lox, Smoked Trout and Oyster on the Half Shell.....

Smoked Seafood

Oysters, Mussels, Teriyaki Salmon Jerky, Lox, Trout, and Jumbo Sea Scallops served with Water Crackers and Remoulade Sauce

Cocktail Prawn

Cooked Prawns with Cocktail and Lemon.....

Cheese

Assortment of Local and Imported Artisan Cheeses.....

Baked Brie

Wrapped In Filo and Baked, Served with Crostini

Fruit

Watermelon, Canelope, Grapes, Pineapple

Spinach and Crab Dip

Crab Meat, Spinach and Cream Cheese with Tortilla Chips or Crostini

California Roll

Dungeness Crab and Avocado Roll with Soy, Wasabi and Ginger

Spicy Tuna Roll

Ahi Tuna Roll with Soy, Wasabi and Ginger

Bay Shrimp Spring Roll

Soba Noodles, Carrots, Cucumber and Cashew Curry Sauce.....

Vegetable

Carrots, Celery, Broccoli, Olives, Marinated Mushrooms

Meats

Artisan Salami or Cold Cuts

Antipasto Platter

Artisan Salami, Olives, Sweet Peppers, Marinated Mushrooms

Caesar Salad

Romaine Lettuce with Parmesan, Garlic Croutons

House Salad

Mixed Greens, Blue Cheese and Candied Walnuts

Shrimp Louis

Fresh Oregon Bay Shrimp, Hard Boiled Eggs, Tomatoes, Cucumber.....

Crab Cake Platter

Mini Crab Cakes served with Ginger Jalapeño Aioli.....

Salmon Cake Platter

Mini Salmon Cakes Served with Tartar Sauce

Dessert Platter

Your Choice of Apple Pie, Truffle Cake or Key Lime Pie Sliced Small and Garnished Appropriately

CUSTOM MENU'S ARE AVAILABLE UPON REQUEST.