



Sunday Brunch on the Beach

Add a glass of champagne for 4.00

Jake's proudly uses local Eben-Haezer Ranch Free Range Eggs

All breakfast entrees come with breakfast potatoes

- LEMON RICOTTA PANCAKES
raspberries, lemon curd, warm maple syrup 10
- BREAKFAST BURRITO
scrambled eggs, braised pork, avocado, cheddar, red onion,
spinach, flour tortilla 12
- PACIFIC CRAB OMELET
roasted green chiles, jack cheese, sour cream,
cilantro, avocado salsa 12.5
- BAKED EGGS FLORENTINE
grape tomato & basil relish, grilled onions,
melted parmesan 10
- BANANA STUFFED FRENCH TOAST
corn flake streusel topping,
maple syrup 11

- EGGS BENEDICT
poached eggs, toasted english muffin with
smoked tavern ham, hollandaise 12
- smoked salmon, dill hollandaise 12.5
- spinach, roasted tomato, pesto hollandaise 10
- house roasted turkey, avocado,
red pepper hollandaise 12
- STEAK AND EGGS
dry rubbed USDA prime sirloin, andouille
sausage gravy, two eggs 15
- TORTE MILANESE
ham, spinach, ricotta, roasted red bell pepper,
provolone, baked in puff pastry, hollandaise 12

- BRAISED BEEF HASH
tender braised brisket, potatoes, green onions, poached eggs, horseradish hollandaise 12

Starters

- LAYERED SEAFOOD COCKTAIL 10.5
- ARTICHOKE HEART FRITTERS 8
- AHI SASHIMI 12
- CRISPY CALAMARI 9.5
- SEAFOOD CHOWDER or SEASONAL SOUP 7
- APPLE AND CANDIED WALNUT SALAD 7.5
- CLASSIC CAESAR SALAD 7.25

Sides

- FRESH EVOLUTION JUICE 2
- STICKY MACADAMIA COFFEE CAKE 3
- APPLEWOOD SMOKED BACON 4
- JAKE'S SIGNATURE BREAKFAST SAUSAGE 4
- ROASTED GARLIC BREAKFAST POTATOES 4
- FRESH FRUIT BOWL -
seasonal fruit & berries 6

Hungry for Lunch

- SEAFOOD CAESAR SALAD with today's selection 14
- GRILLED CHICKEN & ARUGULA SALAD grilled vegetables, faro, cucumber, tomato, kalamata olives,
feta cheese, basil lemon vinaigrette 12
- GRILLED ALBACORE TUNA SALAD seared rare, field greens, asparagus, hard boiled egg, fingerling potatoes,
nicoise olives, sherry vinaigrette 14
- SEAFOOD TRIO coconut crusted fresh fish, herb marinated shrimp & scallop skewer, mango chutney, ginger butter 16
- MACADAMIA NUT CRUSTED SALMON wasabi mirin reduction, baby bok choy & hon shimeji mushroom stir fry 14
- CRAB AND SHRIMP MELT tomatoes, provolone, toasted focaccia 11
- STEAK & WEDGE USDA Prime sirloin, petite iceberg, heirloom tomato, bacon, blue cheese dressing 17
- PECAN CRUSTED SEA BASS roasted pepper butter, rock shrimp couscous 15
- JAKE'S BISTRO BURGER grilled onions & tillamook cheddar 10

Specialty Drinks

- PINK GRAPEFRUIT MARTINI 10.50
- SUNRISE MARTINI 10.50
- BLUEBERRY POMEGRANATE LEMONADE 10.50
- ORANGE BLOSSOM MARGARITA 10.50
- DUKE'S MAI TAI 8.00
- MIMOSA 6.00
- BELLINI 6.00
- POWERHOUSE BLOODY 6.00