



## Raw & Chilled

**Fresh Shucked Oysters**

Ask What's Fresh Out Of Bed Today! - Market Price

**Tuna Tataki**

Sesame Crusted Tuna Seared Rare, Ponzu Sauce, Edamame, Crispy Garlic, Cucumber Spirals, Red Chili - \$18

**Sushi Nachos**

Fried Wonton, Ahi Tuna Poke, Pickled Jalapeno & Ginger, Avocado, Spicy Mayo, Cilantro Lime Aioli - \$22

**Shrimp Cocktail**

Four Large White Shrimp, Jake's Vodka Cocktail Sauce, Fresh Lemon - \$18

**Lobster & Shrimp Cocktail For Two**

4 Large Shrimp, 2oz Lobster, Jake's Vodka Cocktail Sauce, Chipotle Aioli, Charred Lemon - \$34

**Dynamite Roll**

Sticky Rice, Crispy Shrimp, Cream Cheese, Cucumber, Sesame, More Crispy Shrimp, Maple Unagi - \$19

**Tuna Poke Stack**

Mango & Cucumber Salad, Tuna Poke, Avocado, Sesame Wonton Chips - \$18

## Chilled Seafood Towers

**Le Royal**

6 Oysters (Shucker's Choice), 4 Shrimp Cocktail, 2 Bronzed Scallops, Tuna Poke & Chips - \$60

**Le Grand Jake**

12 Oysters (Shucker's Choice), 8 Shrimp Cocktail, 4 Bronzed Scallops, A Chilled Cuban Lobster Tail, Tuna Poke & Chips - \$135

*We respectfully decline substitutions on Seafood Towers*

## Hot Appetizers

**Daily Soup**

Ask Your Server About Our Fresh House Made Soup of the Day    Cup - \$8    Bowl - \$10

**Seafood Chowder**

A Jake's Classic! New England Style with Oyster Crackers    Cup - \$10    Bowl - \$12

**Coconut Shrimp**

Four Large Gulf Shrimp, Shredded Coconut, Thai Dipping Sauce - \$19

**Cajun Fried Baby Calamari**

Served with Fresh Lemon & Chipotle Aioli - \$17

**BBQ'd Oysters**

4 Fresh Shucked PEI Oysters, Garlic, Butter, Lemon, Red Chili & Parmesan. Served with Grilled Focaccia - \$18

**Steamed Mussels**

White Wine, Butter & Herbs or Spicy Tomato. Served with Grilled Focaccia - \$18

**Buffalo Cauliflower**

Fried Cauliflower, Buffalo Sauce, Blue Cheese Drizzle - \$14

**Escargot**

6 Large Snails, Butter, Parsley, Garlic, Lemon & Grilled Focaccia - \$16

**Korean Steak Bites**

Crispy Tenderloin Cubes, Gochujang, Crushed Cashews, Bean Sprouts, Cilantro - \$17

**Lump Crab Cake**

Lump Crab Cake Panko Crusted & Pan Fried, Deconstructed Chipotle Tartar Sauce - \$24

**Bay Scallops "Escargot Style"**

Parsley-Garlic Butter, Bay Scallops, Lemon Hollandaise, Wood Grilled Focaccia - \$14

## Big Salads

**Jake's House Salad**

Walnuts, Feta, Mandarin Orange, Red Onion, Poppyseed Balsamic Vinaigrette - \$18

**Caesar Salad**

Romaine, Shaved Parmesan, Jake's Classic Caesar Dressing, Croutons    Small - \$13    Large - \$18

**Customize Your Salad**

Add Grilled Chicken, Salmon or Shrimp - \$8    Add Grilled Tenderloin Steak - \$10

**Bronzed Tuna Super Food**

Seared Rare, Kale, Quinoa, Dried Cranberries, Walnuts, Feta, Mandarin Oranges, Cider Vinaigrette, Balsamic Reduction - \$26

**Cajun Cobb Salad**

Avocado, Bacon, Cherry Tomato, Hard Boiled Egg, Blue Cheese, Red Onion, Lemon Vinaigrette

Your Choice of Cajun Shrimp or Blackened Chicken - \$26

*If you have specific dietary requirements, allergies or preferences please inform your server*

*An 18% gratuity will be added to parties of 10 or more*



## Two Handers & Tacos

**Kansas City Burger**

Chopped Sirloin Patty Wood Grilled, Lettuce, Tomato & Onion, Brioche Bun, Served with Fresh Cut Fries - \$20  
Add Bacon, Cheddar, Swiss Each - \$2.5    Blue Cheese Crust - \$3

**Beef Brisket Taco**

Slow Roasted Brisket, Napa Slaw, Sriracha Aioli, Potato Sticks with Fresh Cut Fries - \$21

**Fish Tacos**

Bronzed Mahi Mahi, Napa Cabbage, Pico da Gallo, Cilantro-Lime Aioli, Flour Tortillas, Served with Spanish Cauliflower Rice - \$21

**Shrimp Tacos**

Crispy Fried Cajun Shrimp, Napa Slaw, Sriracha Aioli, Pico da Gallo, Cilantro Lime Sauce  
Served with Spanish Cauliflower Rice - \$23

**Baja Chicken Sandwich**

Wood Grilled Chicken, Fontina, Avocado, Crispy Onion Strings, Lettuce, Tomato, Chipotle Mayo, Brioche Bun  
Served with Fresh Cut Fries - \$22

**Beef Dip**

Slow Roasted and Served on a Toasted Hoagie Bun with Au jus and Fresh Cut Fries & Horseradish Cream Sauce on the Side - \$21

**Lobster Roll**

It starts with a Freshly Baked & Grilled Brioche Bun made just for Jake's by Local Artisanal Bakers Saving Thyme  
Loaded with Lobster Salad from a Just Steamed 1lb PEI Lobster and Your Choice of Side - \$39

## Reel Fresh Fish

**Catch Of The Day**

Always Fresh, Always Expertly Prepared!

**Seafood Linguine**

Shrimp, Sea Scallops & Mussels, Spicy Creole Sauce - \$40

**Pickarel**

Lightly Dusted & Fried Crisp with Fries & Slaw or Pan Seared and Served with Fingerling Potatoes & Daily Vegetable - \$34

**Rainbow Trout**

Fresh Ontario Rainbow Trout Wood Grilled with a Maple Dijon Glaze. Whipped Potato, Green Beans with Roasted Almond Butter - \$34

**Snakebite Salmon**

Fresh Fillets Seasoned & Wood Grilled, Glazed with Jake's Snakebite Sauce, Sweet Potato Gratin & Daily Vegetable - \$32

**Haddock & Chips**

Fresh Fillet, Beer Batter, Fresh Cut Fries, Coleslaw, Lemon Tartar - \$22

**Lobster Linguine Athenia**

Meat from a 1.25lb freshly steamed Lobster, Roasted Tomato Cream Sauce, Parmesan Cheese - \$45

**Alaskan King Crab**

1½ lb Steamed Alaskan King Crab, Roasted Fingerling Potato & Daily Vegetable - \$125

**Lobster Tail Dinner**

A pair of 6oz Cuban Lobster Tails, Fingerling Potato & Daily Vegetable & Drawn Butter - \$85

**Customize Your Meal**

Add a Bacon Wrapped, Wood Grilled 4oz Tenderloin Steak to Any Meal - \$12

## Jake’s Wood Grill

All Steaks Served with a Side of Shallot Merlot Sauce

**Top Sirloin Steak**

8oz Certified Angus Beef - \$38

**Ribeye Steak**

16oz USDA Choice, Bone-In - \$50

**Tenderloin**

Two 4oz Bacon Wrapped    USDA Choice Tenderloins - \$48

**BBQ Ribs**

Full Rack, Beer Braised & Wood Grilled, Snake Bite BBQ Sauce Glazed, Baked Beans, Slaw - \$34

Entrees Served with Choice of French Fries, Roasted Fingerling Potato, Spanish Cauliflower Rice, Sweet Potato Gratin or Garden Salad  
Substitute Sweet Potato Fries or Caesar Salad - \$3

**Cajun Chicken Penne**

Creamy Cajun Sauce with Spinach, Mushrooms, Tomato & Wood Grilled Cajun Chicken, Parmesan Cheese - \$28

**Customize Your Entrée**

Add To Any Entrée    Shrimp Skewer - \$11    ½ lb King Crab - \$40    6oz Lobster Tail - \$40

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