

To Start

Layered Seafood Cocktail

shrimp, lobster, avocado, orange chili sauce 10.5

Chef's Plate

pistachio goat cheese, manchego cheese,
house made hummus, marinated olives, grilled flatbread 10

Ahi Poke Rolls

chili and soy dipping sauce 9

Artichoke Heart Fritters

red currant dijon, roasted garlic aioli 8

Carlsbad Mussels

coconut lime butter, tomato, cilantro, sea beans 12

Grilled Prawns

basil, prosciutto wrapped, melon vinaigrette 12

BBQ Ribs

dry rubbed, honey sambol bbq sauce 12

Ahi Sashimi

yuzu ponzu, daikon radish slaw, edamame relish 12

Dungeness & King Crabcake

meyer lemon remoulade, fennel watercress slaw 13

Crispy Calamari

macadamia panko crusted, sweet and sour sauce 10

Salads and Soups

Seafood Chowder

new england style 7

Seasonal Soup 7

inspired by the season

Organic Field Greens Salad

tarragon vinaigrette, grape tomatoes, croutons 7
with blue cheese crumble 7.5

Roasted Beet Salad

arugula, endive, bacon, champagne vinaigrette 7.5

Hearts of Palm Salad

butterleaf, hazelnuts, pimentos, basil dressing 7.5

Apple and Candied Walnut Salad

organic field greens, goat cheese, cranberry balsamic 7.5

Classic Caesar Salad 7.25

From the Coast

Macadamia Nut Crusted Salmon

mirin wasabi reduction, bok choy & hon shimeji
mushroom stirfry, coconut black rice cake 25

Seared Day Boat Scallops

roasted butternut puree, smoked bacon dashi, shitake mushrooms,
sea beans, pickled mustard seeds 26

Wok Char Spiced Mahi

nectarine basil relish, lime butter, garlic jasmine rice, snap peas 26.5

Pecan Crusted Sea Bass

rock shrimp cous cous, roasted red pepper puree 28

Grilled Shrimp Scampi

roasted garlic lemon compote, sautéed spaghetti squash,
pinenuts, herb risotto cake 23

Sesame Wasabi Ahi

seared rare, edamame & cucumber salad, ginger soy vinaigrette 28

Mixed Seafood Pot

maine lobster, scallops, shrimp, fresh fish, saffron tomato broth 27

Lobster Duo

lobster mac n' cheese & grilled lobster, celery root apple puree,
corn & bacon succotash 37

Seafood Caesar Salad

with today's selection 14

From the Valley

Porter Beer Braised Short Rib

nut brown jus, tomato horseradish gremolata, parsnip mash 26

Surf & Turf

brown sugar chipotle rubbed 4 oz filet medallion, herb grilled shrimp
& scallop, sweet corn cream, sautéed spinach, truffle mash potatoes
25

Pappardelle Ragu

braised beef, veal & pork ragu, porcini mushrooms, english peas 20

Bacon Wrapped Filet Mignon

maytag blue cheese butter, onion jam, potato au gratin 32

Tournados of Beef Tenderloin

crostini, bordelaise & bernaise sauces 30
half portion 23

Free Range Chicken Breast

apple whiskey brine, cipolini onion gravy, sautéed spinach,
polenta cake 20

New York Steak

12 oz CAB, chimichuri marinade, celeryroot puree,
whole grain mustard demi 32

California Lamb Duo

chops & new york, tamarind sambol glaze, golden raisin demi,
jasmine & wild rice 34

Beachside Vegetarian

sesame almond crusted portabella mushroom, braised baby bok choy,
coconut saffron wild rice, spicy mango chutney 18

Jake's Bistro Burger

(veggie burger available upon request)

grilled onions, tillamook cheddar 10

or

onion strings, pepper jack, bbq aioli 10