

CAPTAIN JAKE'S

Raw Bar

EAST COAST OYSTERS	P.A.
LITTLENECK CLAMS (Sm)	P.A.
CHERRYSTONE CLAMS (Lg)	P.A.
JUMBO COCKTAIL SHRIMP	P.A.
THE TREASURE CHEST	P.A.
12 shucked Blue Point Oysters, 6 shucked Littleneck Clams & 4 Jumbo Cocktail Shrimp	

First Bites

OYSTERS ROCKEFELLER	\$13.95
Six oysters broiled with Pernod, spinach, bacon, bread crumbs & fresh herbs	
CLAMS OREGANATO	\$12.95
Little necks topped with herbs and breadcrumbs	
BUFFALO SHRIMP(*)	\$13.95
Six shrimp, battered & fried in a garlic hot sauce & blue cheese dressing	
MUSSELS FRA DIAVOLO (*)	\$12.95
Sautéed in a spicy tomato sauce, served with toasted Italian bread	
STEAMED LITTLE NECK CLAMS	\$14.95
One dozen, in a garlic & white wine broth, with toasted Italian bread (*)	
FRIED CALAMARI	\$12.95
with banana peppers (*)	
CHICKEN WINGS (*)	\$9.95
Buffalo or Daytona Sauce	

Soups & Salads

NEW ENGLAND CLAM "CHOWDA"	\$6.95
LOBSTER BISQUE	\$7.95
FRENCH ONION	\$6.95
HOUSE SALAD (*)	\$7.95
Mixed greens, carrots, cucumbers, grape tomatoes, red onion, croutons & house made creamy green onion dressing	
CAESAR SALAD (*)	\$8.95
House made croutons	
BEET SALAD (*)	\$9.95
Mixed greens, beets, caramelized walnuts, grape tomatoes & blue cheese	
Add Chicken	\$5.95
Add Shrimp	\$8.95

Lobster

BROILED, STEAMED, or STUFFED LOBSTER	P.A.
with drawn butter 1 ¼ lb or 2 lb	
LAZY MAN'S LOBSTER	P.A.
Seasoned bread crumbs, sherry wine & drawn butter 1 ¼ lb or 2 lb	
TWIN LOBSTER ROLLS	P.A.
New England style on grilled split top rolls	
LOBSTER MAC & CHEESE	\$28.95
Drizzled with white truffle oil and bread crumbs	

Land & Sea

All entrées (excluding pasta and fish & chips) are served with the vegetable of the day & your choice of starch

SURF & TURF	P.A.
Grilled 8 oz. filet mignon, 6 oz, lobster tail	
FISH & CHIPS	\$19.95
Battered, fried fresh Cod, house tartar(*)	
ATLANTIC COD with CRAB MEAT	\$24.95
Broiled Cod topped with crab meat & saffron cream sauce	
WHOLE WHEAT PENNE	\$21.95
Shrimp, roasted red peppers, spinach & tomatoes in a white wine & garlic sauce	
SEAFOOD FRA DIAVOLO(*)	\$32.95
Sea scallops, clams, calamari, shrimp & mussels in a spicy tomato sauce, over linguini	
SESAME CRUSTED SALMON	\$26.95
pan seared, wild caught, Atlantic salmon with ginger soy butter glaze	
SOLE FRANCAISE(*)	\$24.95
Sautéed with lemon butter & white wine	
SEARED SEA SCALLOPS PROVENCAL (*)	\$29.95
Butter white wine, shallot & chopped tomato	
FRIED SHRIMP(*)	\$21.95
lightly fried, house made tartar sauce	
ALASKAN KING CRAB LEGS (*)	P.A.
1 ¼ lb with drawn butter	
THE CAPTAIN'S PLATTER	P.A.
Clams Oreganato, Shrimp Scampi & Snow Crab	
CHICKEN	\$19.95
choice of Parmesan or Picatta	
FILET MIGNON (*)	\$34.95
Grilled, topped with Gorgonzola cream sauce or mushroom brandy sauce (10 oz)	
GRILLED RIBEYE (*)	\$32.95
Topped with mushroom brandy or Gorgonzola cream sauce (16 oz)	

Sandwiches & More

Served with house cut fries or a small house salad (excluding Fish Tacos).

FISH TACOS \$13.95

Three soft shell tacos with blackened Cod topped with cilantro slaw & spicy mayo, served with rice and beans

ATLANTIC COD SANDWICH \$13.95

Baked or fried, on a toasted roll with house tartar sauce

GRILLED PORTOBELLO \$12.95

MUSHROOM

Goat cheese, roasted red bell peppers & grilled onions on toasted brioche

CLASSIC GRILLED BURGER \$10.95

add American, Swiss, Cheddar or Bacon - 1.00

GRILLED SHRIMP & LUMP \$14.95

CRAB WRAP

Lettuce, tomato & chipotle remoulade
Substitute Sweet Potato Fries - \$2.00

GRILLED RIBEYE \$16.95

CHEESESTEAK

Sautéed onions, cheddar cheese & brown gravy on toasted French bread

SOUTHWESTERN CHICKEN \$12.95

CUTLET

Bacon, jalapeño, cheddar cheese, lettuce, tomato & mayonnaise on toasted French bread

BOURBON CHICKEN \$12.95

Sautéed, served with bourbon gravy & swiss cheese on toasted French bread

Kid's Menu

RIGATONI \$7.95

plain, butter or marinara

GRILLED CHEESE SANDWICH \$7.95

with fries

CHICKEN FINGERS \$7.95

with fries

Gluten Free Available Upon Request

Consumption of raw or uncooked foods of animal origin may increase your risk of foodborne illness

We make your food fresh to order, please let your server know if you have time constraints

ROSE

Estandon, Provence, Fr \$10 / \$36

WHITE WINE

Pinot Grigio, Stella, IT \$7 / \$24

Sauvignon Blanc, \$7 / \$24

Terranoble, Chile

Chardonnay, Cousino \$8 / \$28

Macoul, Chile

Riesling, Clean Slate, \$9 / \$32

Germany

Greco, Mastroberardino, \$10 / \$36

IT

SPECIALTY

COCKTAILS

Jake's Bloody Mary \$10

Tito's Vodka & Homemade Mix

Rum Punch \$12

Captain Morgan Rum, apple cider and orange juice

CinFul Old Fashion \$12

Makers Mark Bourbon Whiskey, muddled orange, cranberries, fall spices and bitters topped with club soda

Apple Pie Mule \$12

Vanilla Vodka, apple cider and ginger beer

Butterscotch White Russian \$12

Tito's Vodka, Kahlua, Butterscotch Schnapps and milk

Pumpkin Espresso Martini \$12

Tito's Vodka, Pumpkin Cream Liqueur, espresso

Pear Fresca \$12

Tanqueray Gin, Pear Nectar, splash of club with fresh squeezed lemon

Pomsecco \$12

Pomegranate Liqueur and Prosecco

Whiskey Maple Leaf \$12

Crown Royal Vanilla on the rocks with maple syrup and a splash of club soda

Fall Sangria \$12

Honeycrisp Apple Vodka, white wine, apple cider and club soda

Blood Orange Margarita \$12

Casamigos Tequila, triple sec, fresh lime and blood orange juice

SPARKLING

Prosecco, Zardetto, IT \$9 / \$32

Champagne, Laurent Perrier, \$26

FR

(187 mc)

RED WINE

Montepulciano d'Abruzzo, ... \$7 / \$24

Cantina Di Lana, IT

Merlot, Tilia, Chile \$8 / \$28

Cabernet Sauvignon, Bogle, \$9 / \$32

CA

Malbec, High Note, \$9 / \$32

Argentina

Pinot Noir, Castle Rock, CA ... \$9 / \$32

BOTTLE BEER

Amstel Light \$5

Budweiser Can \$4

Budweiser \$4

Bud Light \$4

Coors Light \$4

Corona \$5

Corona Light \$5

Coors N.A. \$4

Guinness \$5

Heineken \$5

Heineken Light \$5

Michelob Ultra \$4

Miller High Life \$4

Miller Light \$4

White Claw \$5

DRAFT BEER

Ask about our rotating draft selection