

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	\$14.95
Six oysters broiled with Pernod, spinach, bacon, bread crumbs & fresh herbs	
CLAMS OREGANATO	\$12.95
Eight Littlenecks 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 (*)	\$12.95
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 & Parmesan	
BEET SALAD (*)	\$9.95
Mixed greens, beets, caramelized walnuts, grape tomatoes, crumbled blue cheese & house made blue cheese dressing	
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	P.A.
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 stuffing & saffron cream sauce	
WHOLE WHEAT PENNE	\$21.95
Shrimp, roasted red peppers, spinach & tomatoes in a white wine & garlic sauce	
SEAFOOD FRA DIAVOLO(*)	\$38.95
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 Legs	
CHICKEN (Bell & Evans)	\$21.95
choice of Parmesan or Picatta	
FILET MIGNON (*)	\$38.95
Grilled, topped with Gorgonzola cream sauce or mushroom brandy sauce (10 oz)	
GRILLED RIBEYE (*)	\$36.95
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). Substitute Sweet Potato Fries, Onion Rings or Waffle Fries for \$2.00

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 \$15.95

CRAB WRAP

Lettuce, tomato & chipotle remoulade

GRILLED RIBEYE \$18.95

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

20% Gratuity is Included For Parties of 5 or More

SPECIALITY COCKTAILS

Poma Martini	\$14
Stoli Raz, Pomegranate Liqueur, cranberry juice, splash of sour	
Jake's Sangria	\$12
White Wine, Apple Vodka, Apple Cider, fresh fruit & club soda	
Mermaid Water	\$14
Captain Morgan, Malibu, pineapple juice, blue curaçao and lime	
Captain's Hot Toddy	\$14
Captain Morgan, honey, herbs and spices served hot	
Gin Blackberry Bramble	\$14
Tanqueray Gin, blackberry simple syrup & a splash of club	
Jake's Bloody Mary	\$12
Tito's Vodka & House made Mix	
Bourbon Smash	\$14
Maker's Mark with ,muddled orange, pomegranate, lemonade and bitters	
Peach Mule	\$14
Ciroc Peach Vodka, peach puree & ginger beer	
Espresso Martini	\$14
Vanilla Vodka, Kahlua and fresh brewed espresso	
Blood Orange Margarita	\$14
Casamigos Tequila, Triple Sec, blood orange juice and fresh lime	

SPARKLING

Prosecco, Zardetto, IT	\$9 / \$32
Floral Rose Brut, IT	\$12 / \$42
Champagne, Laurent Perrier,	\$26
FR	
(187 mc)	

ROSE

Planeta, IT	\$8 / \$28
Vignobles Gueissard, FR	\$10 / \$36

WHITE WINE

Pinot Grigio, Stella, IT	\$8 / \$28
Pinot Grigio/Sauvignon	\$12 / \$42
Blanc, Bertani Due Uve, IT	
Sauvignon Blanc,	\$8 / \$28
Terranoble, Chile	
Sauvignon Blanc, Pouilly	\$12 / \$42
Fumé, Le Domaine Saget, FR	
Bordeaux Blanc, Légende, ..	\$12 / \$42
FR	
Chardonnay, Cousino	\$8 / \$28
Macoul, Chile	
Grillo, Planeta, IT	\$10 / \$36
Riesling, Clean Slate,	\$9 / \$32
Germany	

RED WINE

Montepulciano d'Abruzzo,	\$8 / \$28
Stella, IT	
Merlot, Tilia, Chile	\$8 / \$28
Cabernet Sauvignon, Bogle,	\$9 / \$32
CA	
Malbec, Aruma, Argentina ...	\$10 / \$36
Pinot Noir, Hahn, CA	\$9 / \$32