

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	\$14.95
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	\$14.95
with banana peppers (*)	
CHICKEN WINGS (*)	\$14.95
Buffalo or Daytona Sauce	

Soups & Salads

NEW ENGLAND CLAM "CHOWDA"	\$6.95
LOBSTER BISQUE	\$7.95
FRENCH ONION	\$6.95
HOUSE SALAD (*)	\$9.95
Mixed greens, carrots, cucumbers, grape tomatoes, red onion, croutons & house made creamy green onion dressing	
CAESAR SALAD (*)	\$10.95
House made Croutons & Parmesan	
BEET SALAD (*)	\$11.95
Mixed greens, beets, caramelized walnuts, grape tomatoes, crumbled blue cheese & house made blue cheese dressing	
Add Bell & Evans Chicken	\$6.95
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	\$21.95
Battered, fried fresh Cod, house tartar(*)	
ATLANTIC COD with CRAB MEAT	\$26.95
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)	\$24.95
choice of Parmesan, Picatta or Marsala	
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 \$15.95

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

ATLANTIC COD SANDWICH \$15.95

Choice of Baked or Fried, on a toasted roll with house tartar sauce

GRILLED PORTOBELLO \$13.95

MUSHROOM

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

CLASSIC GRILLED BURGER \$12.95

add American, Swiss or Cheddar Cheese - \$1.00
add Bacon - \$1.00

GRILLED SHRIMP & CRAB \$16.95

MEAT WRAP

Lettuce, tomato & chipotle remoulade

GRILLED RIBEYE \$18.95

CHEESESTEAK

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

SOUTHWESTERN CHICKEN \$14.95

CUTLET

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

BOURBON CHICKEN \$14.95

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

Kid's Menu

RIGATONI \$8.95

plain, butter or marinara

GRILLED CHEESE SANDWICH \$8.95

with fries

CHICKEN FINGERS \$8.95

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

**No Separate Checks * Only two forms of payment per table*

SPECIALITY COCKTAILS

Cucumber Fresca	\$14
Tito's Vodka, St-Germain, Muddled Cucumber, Lime & Mint	
Jake's Sangria	\$12
White Wine, Ciroc Peach Vodka, Peach Nectar, fresh fruit & club soda	
Mermaid Water	\$14
Captain Morgan, Malibu, pineapple juice, blue curaçao and lime	
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 Sipper	\$14
Maker's Mark, muddled orange, with a splash of pama, lemonade & blood orange juice	
Aloha Mule	\$14
Ciroc Pineapple Vodka, pineapple juice & ginger beer	
Blood Orange Margarita	\$14
Casamigos Tequila, Triple Sec, blood orange juice and fresh lime	
Basil Gimlet	\$14
Tito's Vodka, Lime & Basil	

SPARKLING

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

ROSE

Planeta, IT	\$10 / \$36
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	\$10 / \$36