Appetizers

Salt N’ Pepper Shrimp
8 large shrimp fried with our crispy batter, tossed with roasted garlic, jalapeno peppers, sea salt and black pepper 14.95

Buffalo Shrimp or Fish
Your choice, deep fried, tossed with Jake’s Buffalo sauce, served with fresh crisp celery and Maytag blue cheese dressing 15.95

Fresh Maine Steamers
From the crisp clean waters of northern Maine served with broth & drawn butter ~ market

Cajun Fried Popcorn Shrimp
Tender baby shrimp in our “not so spicy” breading and deep fried golden brown 12.95

Sautéed Swordfish “Tips”
Fresh all white meat swordfish “tips” sautéed in our spicy Cajun sauce ~ market

Jumbo Shrimp Cocktail
True 13/15 shrimp perfectly steamed and chilled with cocktail sauce and fresh lemon 2.95 ea.

Calamari (no additives ~ domestic squid) 15.95
* Plain deep fried
* Deep fried & Sautéed in our garlic sauce with roasted red peppers & banana peppers
* Portuguese Style ~ fried then tossed with Ed’s marinara, grilled artichoke hearts, kalamata olives, roasted red peppers and feta
* “Naked” Calamari sautéed with marinara, kalamata olives, roasted red peppers, grilled artichoke hearts (no breading)

Steamed Mussels “Your Way”
Fresh rope grown on P.E.I. plump and sweet!
Garlic Butter White Wine & Shallots
Topped with Ed’s Marinara Sauce 15.95

Oysters on the Half Shell
Unique Offering each week (server will give details) 3.25 ea.

Jake’s Tuna Poke’ (limited number of orders available each day)
Ultra fresh #1 sushi grade tuna dice w/seasme & David’s soy sauce ~ market

Jake’s Famous Hand Cut Onion Rings
Freshly hand cut on a daily basis for a sweet treat!
Full order ~ 7.95 1/2 order ~ 5.95

Jake’s Award Winning Chowders
Clam Chowder 6.00 / cup 8.00 / bowl
Haddock Chowder 6.00 / cup 8.00 / bowl
Jake’s own Lobster Bisque 9.00 / bowl

Please inform your server with any allergy or food sensitivity concerns as Jake’s has a comprehensive allergy program in place.
Consuming raw or undercooked proteins may cause foodborne illness.
Cedar Plank Roasted Salmon
Farmed salmon seasoned & roasted on a cedar plank
for a moist smoky flavor 24.95

Baked Scrod
Fresh haddock baked with our buttery crumbs ~ market

Grilled Jumbo Shrimp Skewer
Jumbo shrimp seasoned & basted
with our lemon oil and herbs 22.95

Oven Baked Scallops
Fresh dayboat seas baked w/ hint of
garlic butter & buttery crumbs ~ market

Baked Seafood Casserole
A medley of shrimp, scallops and fish,
with a dash of lobster sauce, seasoning and topped
with Monterey Jack cheese and crumbs 24.95

Jumbo Lump Crab Cake (2) Dinner
Fresh jumbo lump crab, a hint of mayo, lemon and fresh herbs 29.95

Asian Glazed Salmon
Farm raised Atlantic salmon seasoned
and seared crispy with a teriyaki glaze,
served on a bed of sauteed spinach 25.95

Oven Roasted Chicken
A 12 oz. all natural boneless breast seasoned,
pan seared for a crispy skin, then oven roasted
and topped with David’s homemade gravy 26.95

12 oz. Angus Sirloin Steak
A certified Angus sirloin seasoned with
our signature rub, cooked as you like 39.95
(you may add sauteed Vidalia onions & mushrooms
for an additional 1.95)

David’s Vietnamese Halibut
steamed in soy broth w/ ginger, shallots, green onion
& sesame ~ market price

Jake’s Seafood Bouillabaisse
Scallops, Shrimp, Calamari, mussels and ½ a lobster
simmered in our mildly spicy red saffron broth. Served
with our fresh garlic bread (please no substitutions) ~ market

Above meals come with a choice of 2 of the following sides:
Turmeric Basmati Rice • Steamed broccoli • Cole Slaw • Garden salad
Yukon gold mashed potatoes • French fries

Premium Sides
(may be substituted for one of the above choices for an additional cost)
Onion rings 2.95 • Side Caesar salad 4.95 • Sweet potato french fries 2.95
Jake’s own Butternut Squash 3.95
Brussel sprout slaw (shaved and tossed with our lemon vinaigrette and parmesan cheese) 3.95
Pasta

Pastariffic Swordfish
Fresh swordfish “fillet” Cajun grilled and tossed with our signature spicy scampi sauce with diced tomatoes served over linguine 23.95

Grilled Chicken & Broccoli in White Sauce
Tender boneless, skinless breast grilled on our wood grill, seasoned & tossed with our parmesan cheese sauce served over penne pasta 24.95

Haddock Parmesan
Domestic haddock filet baked and served over linguine topped with marinara, parmesan cheese and bread crumbs ~ market

Shrimp in White Sauce
Large shrimp pan seared and tossed in white parmesan cream sauce served over penne pasta (add sea scallops for an additional 5.95) 23.95

Lemon Garlic Shrimp
EVO, fresh baby spinach sauteed with hint of crushed red pepper, imported sun dried tomatoes, roasted garlic, in a light lemon white sauce over fettuccini (add sea scallops for an additional 5.95) 26.95

Above pasta dishes come with a choice of either a fresh side garden salad or Jake’s homemade cole slaw

Sandwiches

Grilled Swordfish Sandwich
Fresh all white swordfish fillet lightly Cajun grilled, with lettuce & tomato on toasted brioche roll with choice of sauce on the side 19.95

Jake’s Original Lobster Roll
Our Classic! A full quarter pound of fresh lobster we pick here on premise (never frozen) on toasted hot dog bun done your way! mayo on the side or served with drawn butter. ~ market

Salmon Sandwich
Fresh fillet of salmon seasoned & grilled or deep fried, served with lettuce, tomato and herb mayo on our toasted brioche roll 19.95

Deep Fried Fish Sandwich
Fresh cod or haddock (whichever is available) served on our toasted brioche roll with lettuce, tomato and cheese 17.95

Sandwiches served with french fries & Jake’s homemade cole slaw
You may substitute onion rings in place of french fries for an additional 2.95
You may substitute a garden salad in place of cole slaw for an additional 4.95

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Entrée Salads
Choose your salad and then pick a topping from selections below

Jake’s Fall Harvest Salad
Our fresh Little leaf lettuce mix, fresh kale, tomatoes, English cucumbers, dried cranberries, toasted almonds, pumpkin seeds, red onion, sliced apple served with David’s creamy balsamic dressing on the side.

Caesar
Our fresh Little leaf lettuce mix tossed with our Caesar dressing and topped with garlic croutons and freshly grated parmesan (imported white anchovies optional)

Jake’s Greek Salad
Baby greens topped with roasted peppers, kalamata olives, sliced fresh red pepper, pepperoncini, red onion, tomatoes, cucumbers and imported feta cheese served with a side of our creamy Greek dressing

Toppings
Lightly Cajun Swordfish “filet” Market Price
Wood Grilled Norwegian Salmon fillet 24.95
Seared Ahi Tuna Market Price
Jumbo Shrimp Skewer 22.95
Wood Grilled all-natural Ross Salmon 25.95
Seared Sea Scallops Market Price
Fried Buffalo shrimp 22.95
Wood Grilled all-natural chicken breast 23.95
Fried local Calamari 22.95

Fried Seafood
The Fried Foods below are all prepared Gluten Free

Fish and Chips 23.95
Shrimp Platter
Large shrimp, deep fried golden brown (Buffalo Style add 1.95) 22.95
Calamari Platter
Domestic squid quickly fried and served with choice of sauce 19.95
Popcorn Shrimp Platter
Cajun breaded & fried popcorn shrimp 18.95
Fried Clam Platter
Fresh sweet small bellied clams ~ market priced
Fried Scallop Platter
Fresh day boat sea scallops ~ market priced
Clam Strip Platter
Fresh sweet, tenderized sea clam strips 22.95
Jake’s Seafood Platter
Scallops, haddock, shrimp with clam strips 33.95
with whole belly clams 36.95
(You may add fried lobster for an additional $7.95)

Side Salads
Endive Salad  Crisp endive sliced & tossed with our creamy dressing, topped with sliced green apples, Maytag blue cheese & freshly toasted almonds 9.95
Classic Caesar Salad  Crisp fresh locally harvested Little Leaf lettuce tossed in our Caesar dressing, topped with garlic croutons & freshly grated parmesan cheese (white anchovies optional) 6.95
House Garden Salad  Crisp fresh locally harvested Little Leaf lettuce with tomatoes, cucumbers and shredded carrot 6.95
Seaweed Salad  Delicious blend of seaweed, soy, sesame oil and spices 6.95