

# Jake's Seafood



**Nantasket Lobster Pound**

Since 1948

## Appetizers

### Fresh Maine Steamers

From the crisp clean waters of northern Maine served with broth & drawn butter 12.95

### Cajun Fried Popcorn Shrimp

Tender baby shrimp in our “not so spicy” breading and deep fried golden brown 8.95

### Sautéed Swordfish “Tips”

Fresh all white meat swordfish “tips” sautéed in our spicy Cajun sauce 11.95

### Maria’s Homemade Jumbo Lump Crab Cakes (2)

Fresh jumbo lump crab, a hint of mayo, lemon and fresh herbs with a dusting of bread crumbs just lots of sweet jumbo lump crab! 12.95

### Colossal Shrimp Cocktail

True 8/10 colossal shrimp perfectly steamed and chilled with cocktail sauce and fresh lemon 2..50 ea.

### Sautéed Mussels “Your Way”

Fresh rope grown on P.E.I. plump and sweet!

Plain steamed w/ drawn butter 10.95 \* With Ed’s Marinara Sauce 11.95 \* With Garlic, Butter, White Wine, Shallots, & Roasted Peppers 11.95

### Jake’s Famous Hand Cut Onion Rings

Freshly hand cut on a daily basis for a sweet treat! 1/2 order- 5.95 ~ full order 7.95

### Calamari (no additives ~ domestic squid) 4 Ways—You choose!

Plain deep fried 8.95 \* Sautéed Fried with roasted red peppers & tossed in our scampi sauce 9.95

Portuguese Style - fried then tossed with Ed’s marinara, grilled artichoke hearts, kalamata olives, roasted red peppers 11.95

“Naked” Calamari sautéed with marinara, kalamata olives, roasted red peppers, grilled artichoke hearts (no breading) 11.95

### Jake’s Raw Bar !

Local “Davenport” East Dennis Oysters (Oceanside - for a fresh, clean, crisp briny flavor) 2.50 ea.

Littleneck Clams from Canada or the Cape 1.95 ea.

**Clam Chowder** cup/4.95 bowl/5.95 \* **Haddock Chowder** cup/4.95 bowl/5.95

**Jake’s own Lobster Bisque** 5.95 cup ~ 6.95/bowl \* **Manhattan Clam Chowder** (gluten free) cup/  
4.95 bowl/5.85

### Cod fish Cakes (2)

Maria’s moms recipe made w/ domestic salt cod, egg, fresh herbs, spices, & a hint of crumbs served w/ our creamy tartar sauce 7.95

### Buffalo Style Fish or Shrimp 8.95

The buffalo fish is strips of fresh farmed catfish fillet deep fried then tossed with our own special buffalo sauce OR

8 Large shrimp fried golden brown & tossed in our sauce Both served with fresh crisp celery and Maytag blue cheese dressing

### Pan Roasted Littleneck Clams with Chorizo 12.95

Our fresh clams pan roasted with crispy imported chorizo, roasted red & yellow peppers, kalamata Olives and Ed’s red sauce

## Side Salads

**Jake’s Garden Salad**...Fresh romaine, mixed with grape tomatoes, cucumber, shredded carrot, red onion 6.95

**Side Caesar Salad**...fresh crisp romaine tossed with our Caesar dressing, topped with garlic croutons, freshly grated parmesan cheese and optional imported anchovies 7.95

**Endive Salad**...Fresh endive chopped and tossed with our garlicky dressing, topped with crisp granny smith apple, toasted almonds, & Maytag Blue cheese crumbles 8.95

**Seaweed Salad**...delicious fresh farmed seaweed mixed with sesame oil, soy, and fresh herbs. (no MSG) 5.95

Please inform your server of any allergy issues at your table prior to ordering. Jake’s has a comprehensive allergy response policy in place to insure

## ~ Some Guest Favorites! ~

### **Tilapia Piccata**

Fresh organically farmed Tilapia fillet lightly seasoned, floured & sautéed in olive oil, butter with white wine, capers with fresh squeezed lemon 17.95

### **Cedar Plank Roasted Salmon fillet**

Fresh farmed Atlantic salmon seasoned & roasted on a cedar plank for a moist smoky fillet (wild may be substituted for an additional charge) 19.95

### **Braised Swordfish Steak**

Fresh swordfish steak seasoned, floured and quickly sautéed and then braised to finish with red & yellow peppers market priced

### **Skewered & Grilled Jumbo Shrimp**

Our jumbo shrimp on a skewer with light seasoning & basted with our lemon oil and fresh herbs 18.95

### **Baked Sea Scallops**

Fresh sweet “dry” domestic sea scallops baked en casserole with a splash of garlic butter white wine and a dusting of crumbs 23.95

### **Roasted Tilapia with black olive & tomato tapenade**

Fresh tilapia fillet seasoned and roasted with our tapenade of kalamata olives, tomatoes, anchovies, capers, olive oil, garlic and herbs 17.95

### **Salmon Boursin**

Baked salmon fillet stuffed with our house made Boursin cheese. Charlie's moms recipe! 21.95

### **Roasted Swordfish Steak with black olive & tomato tapenade**

Fresh swordfish steak seasoned grilled and oven roasted with our signature tapenade market priced

### **Baked Seafood Casserole**

A mix of shrimp, scallops, haddock with a dash of lobster sauce, seasoning and topped with Monterey Jack cheese and our crumbs 22.95

### **Baked Scrod fillet**

Fresh Cod or Haddock fillet (whichever is available) baked with our crumbs and a hint of butter market priced

## **The Land Side of Things**

### ***14 oz. Certified Angus New York Sirloin***

A 14 oz. certified angus steak seasoned & grilled to your liking. (may also be Cajun grilled) 26.95

### ***New York Style Pork “Strip” steak***

A thick “sirloin” of fresh White Marble Farms organic Pork grilled & topped with optional sautéed Vidalia onion & mushrooms 18.95

### ***David's Roasted Chicken Breast***

Our organic Murray Farms Chicken is seasoned, roasted and served with David's homemade gravy 17.95

Above items come with a choice of two sides from the following  
Baby baked potatoes, rice pilaf, cold white bean salad, steamed broccoli crowns, French fries, fresh garden side salad,  
A side Caesar salad may be substituted for a garden salad for an additional \$1.95  
Onion rings as a substitute for one of above choice is an additional \$1.25

# Pasta !

## Pastariffic Swordfish

Our most popular pasta dish...fresh "fillet" of swordfish Cajun grilled & tossed w/ linguine and diced tomatoes in our spicy Cajun sauce 19.95

## Shrimp Scampi

10 Large shrimp sautéed with fresh diced tomatoes in our scampi sauce & tossed with linguine 18.95

## Shrimp n' Penne with Pesto

Large shrimp simmered in our delicious pesto sauce with tomatoes & tossed with penne pasta 18.95  
(add 1/4# of fresh sea scallops 22.95)

## Calamari Marinara

Tender domestic squid sautéed in Ed's marinara sauce then tossed with linguine 17.95

## Shrimp in White Sauce

Large Shrimp simmered in our white sauce with freshly grated parmesan cheese tossed with penne 18.95  
(add 1/4# fresh sea scallops 22.95)

## Grilled Chicken with garlic & broccoli and Penne Pasta

Fresh chicken breast seasoned grilled and tossed with extra virgin olive oil, garlic, kalamata olives with broccoli, imported sundried tomatoes 17.95  
(also available in our white parmesan sauce)

## Mussels with Marinara

Our plump farmed mussels sautéed in Ed's marinara sauce served over linguine 17.95

## Cajun Shrimp

Our large shrimp sautéed in our Cajun scampi sauce with diced garden tomatoes over linguine 18.95

## Sicilian Littlenecks

Fresh littleneck clams sautéed with garlic, olive oil, fresh herbs, white wine crushed red pepper, diced tomatoes over linguine 19.95

Above pasta items come with choice of garden salad or Cole Slaw

## Jake's Entrée Salads

Choose your topping & then your Salad Type

Lightly Cajun Swordfish "fillet" 18.95 \* Seasoned & grilled Salmon fillet 18.95\* Fried Calamari 16.95 \* Jumbo Shrimp Skewer 18.95\*  
Grilled Chicken Breast 16.95\* Buffalo style Jumbo Shrimp 16.95\* Freshly Shucked Lobster Meat market priced  
Sliced Pork Sirloin 16.95 \* Deep Fried Oysters 17.95

## Baby Spinach Salad

Fresh baby spinach, cucumbers, tomatoes, dried cranberries, toasted almonds, Maytag Blue cheese, avocado & our creamy balsamic dressing on the side

## Mediterranean Salad

Fresh organic field greens topped with oven roasted yellow & red peppers, kalamata olives, grilled artichoke hearts, red onion, tomatoes, cucumbers, & imported feta cheese served with side of our creamy balsamic dressing

## Classic Caesar Salad

Fresh crisp romaine tossed with our own creamy Caesar dressing then topped with freshly grated imported parmesan cheese, garlic croutons, imported white anchovies optional

## Nicoise Salad

Fresh crisp baby greens with roasted potatoes, grape tomatoes, cucumbers, Bermuda onions, crisp green beans, Nicoise olives, hard boiled eggs, with our lemon caper dressing

Consuming raw or undercooked fish, shellfish or meat may cause foodborne illness



# Jake's Fried Favorites

All of our fried items are fried in 100% trans fat free Canola oil \* We now offer all of our fried foods Gluten free fried in a designated fryer

## Fish & Chips (offered with 4 different types of fish)

**Scrod** (may be Cod or Haddock) market price \* **Tilapia** 15.95 \* **Pollock** 14.95 (in the Cod Family and sustainable)

**Clam Strip Platter** sweet & tender strips of fresh sea clams 16.95

**Fried Sea Scallop Platter** fresh non processed domestic scallops (Day Boats when available) 21.95

**Shrimp Platter** 12 large shrimp deep fried and served with your choice of sauce 16.95

**Clam Platter** Award winning small bellied clams from the clean crisp waters of the north 19.95

**Cajun Popcorn Shrimp** platter delicious rock shrimp from Maine lightly breaded in our not so spicy breading 15.95

**Oyster Platter** tender sweet oysters lightly breaded and lightly fried 19.95

**Calamari Platter** domestic squid only no Chinese product, tender and cooked to a golden brown 16.95

**Jake's Signature Seafood Platter** - a heaping mix of fresh scallops, clams, shrimp, & white fish (Cod or Haddock) 22.95



## Sandwiches

### Jake's Original Lobster Roll

our classic a full 1/4lb. freshly (never frozen) picked lobster meat on a traditional hot dog roll (toasted on request) mayo on the side market price

### Grilled "fillet" of Swordfish Sandwich

all white swordfish fillet lightly Cajun grilled on our fresh toasted brioche roll w/ lettuce & tomato & choice of sauce 14.95

### Fillet of Salmon sandwich

a fresh fillet of salmon seasoned, grilled & served w/ lettuce & tomato on our toasted fresh brioche roll w/ our herbed mayo 13.95

### Lobster Salad Sandwich

fresh (never frozen) picked lobster mixed w/ our herb mayo & topped w/ sliced Avocado, lettuce & tomato on our toasted brioche roll market priced

### Fresh deep fried fish Sandwich

Your choice of one served on our toasted brioche roll

Haddock 12.95 \* Tilapia 11.95 \* Pollock 10.95

### Jumbo Lump Crab Salad Roll

fresh jumbo lump crab mixed with a hint of mayo, Old Bay, Dijon, and fresh lemon served on a toasted hotdog roll 18.95

### Crab Cake Sandwich

1 of our freshly made jumbo lump crab cakes sautéed & served on a toasted brioche roll with lettuce, tomato, & chipotle mayo 14.95

### Jake's Clam Roll

Fresh deep fried clams (strips available) served on a hotdog roll (toasted on request) 19.95

Fried dinners and sandwiches are served with French fries & Jake's homemade Cole Slaw you may substitute a side of onion rings for the fries for an additional 1.25. You may substitute a side garden salad for the Cole slaw for an additional 2.95 or a side Caesar salad for an additional 3.95

# Jake's Daily Blackboard Specials



Fish below offered Grilled OR Cajun Grilled (blackened) OR Broiled

|                              |                                      |   |              |
|------------------------------|--------------------------------------|---|--------------|
| <b>Swordfish Steak</b>       | <b>21.95</b>                         | <b>Rainbow Trout</b> Farmed boneless      | <b>18.95</b> |
|                              | <b>Farmed Atlantic Salmon fillet</b> | <b>19.95</b>                              |              |
| <b>Farmed Catfish fillet</b> | <b>16.95</b>                         | <b>Tilapia fillet</b> (organically grown) | <b>17.95</b> |

## Jake's Lobster Prices

1-1/8 # - Boiled Lobster Dinner 28.95      1-1/2 # - Boiled Lobster Dinner 34.95

2 # - Boiled Lobster Dinner 44.95

**Lazy man's Lobster** (1/2#) Fresh picked lobster sprinkled with our bread crumbs 29.95

**Jake's Clambake Dinner** choice of steamers or mussels, choice of chowder or lobster bisque, fresh corn on the cob 34.95

All lobsters may be baked stuffed with signature jumbo lump stuffing for an additional \$ 4.95

This is the time of year when fresh lobsters are at their yearly highs. This is due to the lack of local supplies and very low "storage" lobsters in Canada and Maine. Prices should begin to drop after Easter as our local boats venture out for their first time this season.

### Welcome back!

*The seafood industry continues to undergo some significant changes. Fresh supplies continue to be under strain due to demand as farmed & frozen at sea products have become staples in it's place. Regulations have been effective in helping fish stocks rebound but have forced prices to rise. Jake's is committed to offering the freshest and safest seafood available at the best value possible. We will not purchase seafood products from China or any other country that adds questionable additives to their products. For example our squid is domestically caught and processed on the east coast. It costs more than the product from China and Indonesia that is widely served on the south shore, but our squid has no additives including the widely used Tri Polyphosphate, a salt solution being added to scallops, shrimp, squid, and many other seafood products to add water weight and extend shelf life. Our scallops, shrimp and squid are all free of this additive and you can see and taste the difference! Our ground fish (Cod, Haddock, and Pollock) are free of the common brine bath. Quite frankly we drive our suppliers crazy with our "picky" buying. While most buyers we see on the Boston Fish Pier buy strictly on price first, Jakes buys on quality first and price last. We believe that our guests make a conscious decision in considering the freshness of where they dine and purchase their seafood and we appreciate you supporting our philosophy.*

***There are wide differences in seafood quality on the South Shore and we appreciate your ability to recognize that fact and thank you for your business.***

*Be sure to check out our new prepared food display case in our retail market. We will be expanding our prepared "Take Home" options as the warmer weather arrives .*

*We would like to welcome our new Chef, David Dang. David , a Newbury College culinary student has been with us as a line cook for 3 years. David will work closely with Jimmy and promises to bring some new specials to Jake's summer menu!*

*Thank you.....Jim, Ed, Barbara, Paula, Maria, Bobby, Charlie, David and staff*

***Be Sure to Reserve for Easter Sunday & Mothers Day Early!***



# Jake's Seafood Lunch Menu

Served Friday & Saturday 11:30-3:30

## Sandwiches

### **Cajun grilled Swordfish "fillet"**

fresh all white swordfish on our freshly toasted brioche roll with lettuce, tomato, and our chipotle mayo on the side 12.95

### **Grilled Salmon**

A fresh fillet seasoned and grilled moist on our toasted brioche roll with lettuce, tomato, and basil mayo on side 12.95

### **Jake's Traditional Lobster Roll**

Our original! 1/4# of our own freshly picked lobster meat served in a hot dog bun (toasted on request) with the mayo on the side. Market priced

### **Fish burger**

A piece of either fresh Cod or Haddock (whichever is available) breaded and deep fried served on a brioche roll and served with tartar sauce. Cheese added on request 11.95

### **Jake's "grown up" Grilled Cheese Sandwich**

Our Chef David will feature one with imported baby Swiss, white American cheese and tomato & one each month of his choice 9.95

### **Buffalo Shrimp or Fish Rollup**

Fried Tender Maine Rock shrimp OR Sweet fried farmed Catfish fillet fried golden and rolled with lettuce, tomatoes, and our spicy aioli

## Salads

*Topped with 1 of the following:*

*Grilled lightly Cajun swordfish "fillet" 14.95 \* seasoned grilled salmon fillet 14.95 \* sautéed shrimp 12.95 \* grilled chicken 10.95 \*  
fried calamari 10.95 \* fresh lobster market \* fried oysters 14.95*

### **Caesar Salad**

Fresh romaine hearts chopped and topped with our Caesar dressing, garlic croutons and freshly grated parmesan cheese (anchovies optional)

### **Baby Spinach Salad**

Fresh organic baby spinach with grape tomatoes, cucumber, toasted almonds, red onions, dried cranberries, Maytag blue cheese, and avocado

### **Jake's Greek Salad**

Chopped romaine lettuce, grape tomatoes, cucumbers, red onion, feta cheese, roasted artichokes and kalamata olives

## Jake's Favorites

**Baked lunch Scrod**.....fresh cod or haddock (whichever is avail) baked with our own crumbs 14.95

**Broiled Salmon fillet** .....fresh farmed salmon, lightly seasoned and topped with a sprinkle of fresh dill oil 12.95

**Chowder & Boule' Bread**....your choice....Lobster Bisque or Clam Chowder or Haddock Chowder 11.95

**Fried Clam Roll**.....deep fried clams served on an old fashioned hot dog roll (toasted on request) 16.95

**Deep fried Shrimp**.....8 large shrimp deep fried golden and served with your choice of sauce 14.95

**Fried Calamari**....domestic squid fried tender with your choice of sauce 12.95

**Lunch Fried Scallop** ....fresh (no tri poly) domestic sea scallops fried and served with out tartar sauce....16.95

All sandwiches served with Cole Slaw & French Fries or our cold white bean salad ; Sweet fries avail to sub for regular fries or bean salad for \$1.25

Our entire dinner menu (with the exception of some sides) is available daily from 12 noon through closing