



Jake's
CRABHOUSE

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appetizers

let's begin

AHI TUNA*

Yellowfin tuna encrusted with sesame seeds, seared rare and sliced. Served over seaweed salad with soy, ginger and wasabi.

MALIBU SHRIMP

Jumbo shrimp breaded with malibu rum batter and shredded coconut. Quick-fried and served with raspberry dipping sauce.

SHRIMP COCKTAIL*

Boiled shrimp dusted with old bay seasoning and served chilled over lettuce with our zesty cocktail sauce. *half pound | pound*

BAVARIAN PRETZEL STICKS

Bavarian pretzel sticks quickly fried then tossed in salt. Served with a crab cheddar cheese dipping sauce.

CALAMARI

Tender calamari dusted with seasoned flour and quick-fried. Served with marinara or thai chili sauce, or choose to have them buffalo-style with blue cheese and celery.

WINGS

Fried, bbq or traditional buffalo style wings served with blue cheese and celery.

in the raw

on the half shell

CHILLED OYSTERS* (1/2 DOZEN)

Blue point oysters opened fresh-to-order and served with horseradish, zesty cocktail sauce & a lemon wedge.

WILD CLAMS* (1/2 DOZEN)

Fresh middle neck clams opened to order and served with our zesty cocktail sauce and lemon wedges.

LOBSTER SALAD ROLL

Lobster meat chopped with celery and Hellman's mayonnaise & Russian dressing. Served on a long roll with lettuce, paired with cole slaw.

soups

piping hot

NEW ENGLAND

A thick, chunky white clam chowder with potatoes, bacon and celery and onion.

CRA B BISQUE

A blend of blue crab meat flavored with sherry and finished with cream.

salads

from the garden

THE WEDGE

A fresh wedge of iceberg paired with a chopped hard-boiled egg, blue cheese crumbles and crispy diced bacon.

CLASSIC CAESAR

Crisp romaine lettuce tossed in our house Caesar dressing with garlic herb croutons and shaved romano cheese.

Add grilled chicken, chilled shrimp or crab meat to any salad for

Dressings: Blue cheese, orange sesame, Caesar, Creamy Italian, White Balsomic.

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bbq chicken & ribs

fall off the bone goodness

These mouth-watering selections served with baked beans and cole slaw.

FULL RACK OF RIBS

A true full rack of bourbon bbq baby back ribs, char-grilled over an open flame.

HALF BBQ CHICKEN

Half of a bbq chicken char-grilled over an open flame.

BBQ CHICKEN AND RIBS

A half rack of our bourbon bbq ribs paired with a half chicken char-grilled to juicy perfection.

BLUE RIBBON SIRLOIN STEAK*

14oz center cut steak, char-grilled over an open flame to your liking and served with a black pepper demi-glaze.

seafood specialties

from the sea

SKILLET SALMON

Farm fresh Scottish salmon dusted in cajun seasoning, blackened and then topped with a pico de gallo. *Choice of potato.*

CRAB HOUSE CAKES

Twin crab cakes made with fresh maryland crab meat, vegetables and house seasonings. Griddled until golden brown and served with chipotle dipping sauce. *Choice of potato*

BROILED SHRIMP AND CRAB

Shrimp broiled in butter paired with broiled jumbo lump crabmeat dusted with old bay seasoning. Served with lemon & drawn butter.

SEAFOOD FRA DIAVOLO

Lobster tail, shrimp, clams and New England blue shell mussels simmered in a filetto de pomodoro sauce, red pepper seed Anisette over fettuccine.

FISH AND CHIPS

Beer-battered Atlantic cod fish filets deep-fried until golden brown and paired with fries and a side of malt vinegar and tartar sauce.

MAC AND CHEESE

LOBSTER or SHRIMP or CRAB MEAT

Campanelle pasta tossed in a mascarpone, havarti and grana padano cream sauce. Topped with white cheddar cheese and panko bread crumbs then baked.

LOBSTER TAILS

Two 6oz tails seasoned with old bay and butter, broiled. Served with drawn butter, lemon and choice of potato.

SURF AND TURF

6oz tail, paired with your choice of 8oz filet mignon or a 14oz sirloin steak. Grilled to your liking, served with butter. *Choice of potato.*

Potato - Choice of sweet potato fries, fries, baked potato or mashed sweet potato

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festival of crabs

let's get crackin'!

All entrées, except pastas come with corn on the cob and yukon gold potatoes.

JAKE'S CRAB LEGS

Sweet Alaskan snow crab legs seasoned with old bay, steamed to order and served with drawn butter and fresh lemon wedges.

CRAB POT

An array of blue crab, Alaskan snow crab, blue shell mussels and clams seasoned and steamed to perfection with old bay and drawn butter.

WHOLE BLUE CRABS

Whole blue crabs seasoned with our house crab seasoning and steamed to perfection.
3 large crabs | 3 medium crabs

SAUTEED CRAB MEAT

Jumbo lump crab meat sauteed in a blush vodka cream sauce nested over campanelle pasta.

specialty platters

fruits of the sea

Enough for Two

CAPTAIN'S PLATTER

Two whole one and 1/2 pound lobsters, half a pound of steamed shrimp, one pound of steamed mussels, one dozen clams, two ears of corn and two side Caesar salads.

FIRST MATE

Two blue crabs, two clusters of Alaskan snow legs, a half pound of steamed shrimp, one pound of steamed mussels, a dozen clams, two ears of corn and two Caesar salads.

KINGS PLATTER

2 pounds of Alaskan king crab legs, 1/2 pound of steamed shrimp, 1 pound of mussels, 1 dozen steamed clams, 2 ears of corn & 2 caesar salads.

buckets

to the order

STEAMED CLAMS

One dozen fresh clams seasoned with old bay and drawn butter then steamed to order.

SHRIMP 'N FRIES

One dozen panko-breaded shrimp lightly fried and paired with fries.

NEW ZEALAND MUSSELS

One pound of green shell mussels sautéed in a garlic herb butter sauce.

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sandwiches

All served with pickles, chips and cole slaw.

FISH FRY

A 6oz flounder filet breaded with panko bread crumbs, lightly fried and served on a long roll with lettuce and a side of tartar sauce.

SOFT SHELL CRAB

Whole soft shell crab breaded with panko bread crumbs, lightly fried and served on a toasted round roll with lettuce and a side of tartar sauce.

CAJUN CHICKEN SANDWICH

Grilled chicken breast dusted in cajun spice, served with an avocado ranch dressing & pico de gallo. Served on a toasted roll with potato chips.

GRIDDLE CRAB CAKE

Housemade crab cake made with sweet blue crab meat lightly griddled and served on a toasted round roll with a side of chipotle mayo.

burger street

All burgers served on a toasted round roll with lettuce, tomato, pickles and chips.

SMOKEHOUSE

Char-grilled over an open flame and brushed with bourbon bbq sauce then topped with crispy bacon.

WISCONSIN

Open flame char-grilled the way you like it and topped with melted cheddar cheese and fried onion.

ALL AMERICAN

Char-grilled over an open flame and cooked to your liking then topped with melted American cheese.

BLACK 'N BLEU

Dusted with cajun spices, char-grilled to your liking and topped with melted bleu cheese.

Make any sandwich or burger deluxe with fries or onion rings for \$3 extra!

little skippers

kids 12 and under

CHICKEN TENDERS

Chicken tenders lightly fried and served with fries and bbq dipping sauce.

HOT DOG

A grilled Sabrett all-beef hot dog served on a potato roll with fries.

PASTA

Campanelle pasta served in a marinara sauce.

MAC 'N CHEESE

Campanelle macaroni baked in a Velveeta cheddar cheese sauce.

sides

BAKED BEANS

COLE SLAW

BROCCOLI

CORN ON THE COB

SIDE SALAD

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