

## APPETIZERS AND/OR SMALL PLATES

### DUNGENESS CRAB "UN"CAKE

Lots of Crab, cake not so much, zesty lime aioli and organic field greens with citrus vinaigrette 12<sup>90</sup>

### MIGHTY MUSSELS "EL DUQUE"

Fresh WA Coast Mussels sautéed in a roasted tomato and garlic cream broth with fresh herbs and grilled rosemary bread for dipping 11<sup>90</sup>

### PRAWNS DEL CABO WABO GF

Organic herb marinated Wild Mexican Pacific Prawns, grilled and served with citrus vinaigrette and homemade avocado salad\* 12<sup>20</sup>

### TOPLESS WILD ALASKA SALMON SLIDERS

Served on bite-sized tasty molasses bread, basil pesto and sliced tomato\* 10<sup>90</sup>

### COCO LOCO PRAWNS

Coconut covered Wild Mexican Pacific Prawns with homemade sweet chili sauce 11<sup>90</sup>

### SUPER CALAMARI STEAK STRIPS

Tequila lime aioli and wasabi sauce 9<sup>90</sup>

### HAPPY HALIBUT QUESADILLA

Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 11<sup>90</sup>

### SURFER'S SURF CLAM STRIPS

Martha's Vineyard harvested, lightly breaded and served with homemade tartar and wasabi aioli 9<sup>60</sup>

### HUDSON'S FINGER LICKIN' CHICKEN STRIPS

Hand-cut, free-range, hormone-free Chicken, BBQ and honey mustard sauces for dipping 9<sup>90</sup>

### GOAT CHEESE & PESTO QUESADILLA

Laura Chenel goat cheese, homemade pesto and sliced tomato with a hand stretched flour tortilla 8<sup>20</sup>

## SUMPTUOUS SALADS

*Add: grilled Chicken Breast, 6<sup>30</sup> Calamari, 5<sup>90</sup> blackened Wild Alaska Salmon,\* 9<sup>30</sup> fresh NW Coast Dungeness Crab, 7<sup>90</sup> Wild Mexican Pacific Prawn & Scallop Skewer, 8<sup>40</sup> Dungeness Crab "Un"Cake, 8<sup>90</sup>*

### ORGANIC WILD CHILD MIXED GREENS GF

Crumbled bleu cheese, fresh orange & grapefruit, Amy's candied pecans, tarragon vinaigrette 7<sup>90</sup> | 12<sup>90</sup>

### PLENTY OF IRON SPINACH SALAD GF

Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, Parmesan 7<sup>90</sup> | 12<sup>90</sup>

### OUT OF THE BLEU CAESAR

Fresh chopped romaine with homemade bleu cheese dressing, fresh avocado and sliced tomato 7<sup>90</sup> | 11<sup>90</sup>

### ALL HAIL CAESAR SALAD

Seattle Times winner 7<sup>30</sup> | 10<sup>90</sup>

**Blackened Salmon Caesar\*** 15<sup>90</sup> | 18<sup>90</sup>

**Grilled Chicken Caesar** 12<sup>90</sup> | 15<sup>90</sup>

### "UN"CHOPPED SALAD GF

Skewered and seared Alaska Weathervane Scallops & Wild Mexican Pacific Prawns, cashews, avocado, feta, basil, lemon, olive oil 17<sup>30</sup> | 19<sup>90</sup>

*Ask to have it chopped and tossed.*

### BLACKENED WILD ALASKA SALMON TY COBB GF

Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade bleu cheese dressing\* 17<sup>90</sup> | 21<sup>90</sup>

### I HEAR THE OCEAN FRESH SALAD GF

NW Coast Dungeness Crab, Wild Mexican Prawns with bleu cheese crumbles, avocado, cucumber pico de gallo 16<sup>90</sup> | 19<sup>90</sup>

### DUNGENESS CRAB "UN"CAKE SALAD

Our famous crab cake on organic field greens, toasted pumpkin seeds, Laura Chenel goat cheese, frozen red flame grapes with a citrus vinaigrette 15<sup>90</sup>

### GRASS FED FILET MIGNON STEAK SALAD GF

On organic wild greens, bleu cheese crumbles, candied pecans, orange and grapefruit sections, tarragon vinaigrette\* 4oz 19<sup>90</sup> | 8oz 29<sup>90</sup>

## FISH TACOS

### ROCKIN' ROCKFISH TACOS

Sustainable Alaska Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo 19<sup>90</sup> | 14<sup>90</sup>

### BLACKENED BERING SEA COD TACOS

Feta, tequila lime aioli, avocado, cucumber pico de gallo 3 tacos 19<sup>90</sup> | 2 tacos 15<sup>90</sup> | 1 taco 11<sup>90</sup>

# Duke's

## CHOWDER HOUSE

## SUCCULENT SALMON

*Duke personally supervised the catch of Wild Salmon in Alaska. No farmed salmon ever!*

### CRABBY PEPPERED SALMON GF

Encrusted with butcher block black peppercorns on a puddle of bleu cheese dressing, topped with fresh Dungeness Crab\* 29<sup>90</sup>

### SILKY PAN SEARED SALMON

Fresh herbs, balsamic infused beurre blanc\* 8oz 28<sup>90</sup> | 5oz 23<sup>90</sup>

### WILD ALASKA SALMON WITH PRETTY PESTO GF

Homemade basil and almond pesto\* 8oz 28<sup>90</sup> | 5oz 23<sup>90</sup>

### OH SO BLUEBERRY & GOAT CHEESE

Duke variety blueberries, Laura Chenel goat cheese\* 8oz 28<sup>90</sup> | 5oz 23<sup>90</sup>

### OFF THE HOOK STUFFED SALMON

Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses\* 8oz 28<sup>90</sup> | 5oz 23<sup>90</sup>

### SAVORY CHIPOTLE WILD SALMON SANDWICH

Fresh avocado, tomato, chipotle aioli on native molasses bread\* 8oz 24<sup>90</sup> | 5oz 19<sup>90</sup>

### DUKE'S FAVORITE PASTA WITH WILD ALASKA SALMON

Lightly blackened, basil, garlic cream, caramelized peppers and onions\* 8oz 28<sup>90</sup> | 5oz 23<sup>90</sup>



## THREE COURSE ORCHESTRA DINNERS

*The blending of flavors like a good orchestra blends its music. Choice of any small bowl chowder, starter salad and any entrée below for only 22<sup>90</sup>!*

1/2 order Rockin' Rockfish Tacos

One Blackened Alaska Bering Sea Cod Taco

Two Piece Oh My Cod! Fish & Chips

Duke Jr. Cheeseburger

1/2 order Dungeness Crab "Un"Cakes

## CHAMPION CHOWDER

*No chemicals or preservatives ever!*  
*Also available in a sourdough bread bowl, add 2<sup>30</sup>*

Small Bowl | Large Bowl | Tureen

### DUKE'S "AWARD WINNING" CHAMPION CLAM CHOWDER GF

All Natural. New England style. Herby and Creamy 7<sup>90</sup> | 12<sup>90</sup> | 16<sup>90</sup>

### LOBSTER MOBSTER PERNOD CHOWDER

Grand Duchess with Langostinos 8<sup>90</sup> | 13<sup>90</sup> | 17<sup>90</sup>

### DUNGENESS CRABBY BABY BISQUE GF

Creamy style with sherry, shallots, spices and Old Bay seasoning 8<sup>30</sup> | 13<sup>30</sup> | 17<sup>30</sup>

### RAGIN' CAJUN CHICKEN CORN CHOWDER

Blackened Chicken and Creole seasonings 7<sup>90</sup> | 12<sup>90</sup> | 16<sup>90</sup>

### NORTH BY NORTHWEST SEAFOOD CHOWDER GF

Wild Alaska Salmon, Halibut, Cod, local WA Coast Mussels – cioppino style 8<sup>60</sup> | 13<sup>60</sup> | 17<sup>60</sup>

### CHOWDER SAMPLERS

Single Dinghy 2<sup>80</sup> Double Dinghy 5<sup>60</sup> Triple Dinghy 8<sup>40</sup> Quad Dinghy 11<sup>20</sup> Full Fleet 13<sup>90</sup>

## COMBO WOMBOS

### OH MY COD! FISH & CHIPS COMBO

Two piece order, cup of Award Winning Clam Chowder 21<sup>90</sup>

### HER MAJESTY HALIBUT & CHIPS COMBO

Two piece order, cup of Award Winning Clam Chowder 26<sup>90</sup>

### THE DUCHESS COMBO

1/2 Crab Lover's Club on rosemary bread, cup of Lobster Mobster Chowder, sweet potato fries 19<sup>90</sup>

*With full sandwich, 24<sup>90</sup>*

### CHOWDER & SALAD COMBO

Choose a starter Wild Wild Mixed Greens, Spinach, Caesar or Out of the Bleu Caesar and a small bowl of any of our Award Winning Chowders 14<sup>90</sup>

### BLACKENED COD TACO COMBO

One taco, cup of Award Winning Clam Chowder 16<sup>90</sup>

### ROCKIN' ROCKFISH TACO COMBO

1/2 order, cup of Award Winning Clam Chowder 19<sup>90</sup>

GF *Gluten Free Selection – Gluten Free Menu Available*

## HEAVENLY HALIBUT

### DUNGENESS CRAB STUFFED JUST FOR THE HALIBUT

Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses\* 8oz 29<sup>90</sup> | 5oz 25<sup>90</sup>

### IT'S SO DREAMY PARMESAN HALIBUT

Parmesan/Asiago encrusted and served with a lemon caper beurre blanc\* 8oz 29<sup>90</sup> | 5oz 25<sup>90</sup>

### HOLY MACADAMIA HALIBUT

Sustainable, with hazelnut beurre blanc\* 8oz 29<sup>90</sup> | 5oz 25<sup>90</sup>

## WET & WILD SEAFOOD

*Wild, Natural and Sustainable.*

### DUNGENESS CRAB "UN"CAKES

Lots of Crab, cake not so much, zesty lime aioli with organic baby red potatoes, seasonal vegetable 23<sup>90</sup>

### PRAWN, SCALLOP & CRAB CAKE MIXED GRILL

Crab "Un"Cake, skewered Alaska Weathervane Scallops, Wild Mexican Prawns, zesty lime aioli 23<sup>60</sup>

### STUFFED & PUFFED PRAWNS

Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, homemade pesto accent 23<sup>90</sup>

### THE POPE'S SEAFOOD CIOPPINO GF

Wild Alaska Salmon, Halibut & Cod, Local WA Coast Mussels, Wild Mexican Pacific Prawns, NW Coast Dungeness Crab 22<sup>90</sup> | 18<sup>90</sup>

## FISH & CHIPS

### OH MY COD! FISH & CHIPS COMBO

Two piece order, cup of Award Winning Clam Chowder 21<sup>90</sup>

### HER MAJESTY HALIBUT & CHIPS COMBO

Two piece order, cup of Award Winning Clam Chowder 26<sup>90</sup>

### OH MY COD! FISH & CHIPS

Bering Sea Cod lightly panko breaded with Duke's favorite beer, Mac & Jack's 3pc 19<sup>90</sup> | 2pc 16<sup>90</sup>

### HER MAJESTY HALIBUT & CHIPS

Wild Alaska Halibut lightly panko breaded with homemade tartar sauce 21<sup>90</sup>

## WHERE'S THE BEEF?

### 8oz GRASS FED FILET MIGNON GF

Served with organic baby red potatoes and fresh seasonal vegetable 29<sup>90</sup>

*Or try it Duke's way – peppered with bleu cheese dressing GF*

*Add three Dungeness Crab Stuffed Prawns 6<sup>20</sup>*

## GRASS FED BURGERS

*No antibiotics, hormones or growth stimulants ever!*

*Served with homemade mayo, onion straws, fresh tomato and shredded lettuce. GF Gluten free bun and Vegan Veggie Griller available on request.*

### DUKE'S CHEESEBURGER

Tillamook EXTRA sharp white cheddar, fresh baked bun from Essential Baking\* 14<sup>30</sup> | Duke Jr. 10<sup>90</sup>

### BBQ BACON CHEESEBURGER

Tillamook EXTRA sharp white cheddar, nitrite-free bacon, BBQ sauce\* 14<sup>90</sup> | Duke Jr. 11<sup>30</sup>

### BLEU CHEESE BACON CHEESEBURGER

Nitrite-free bacon, bleu cheese crumbles, unreal made-at-Duke's bleu cheese dressing\* 14<sup>90</sup> | Duke Jr. 11<sup>30</sup>

### "NORTH OF CALIFORNIA" BURG.ER

Fresh avocado, chipotle aioli, nitrite-free bacon, melted Jarlsberg\* 14<sup>90</sup> | Duke Jr. 11<sup>30</sup>

## GOURMET

## SANDWICHES FROM THE GRILL

### DUNGENESS CRAB LOVER'S CLUB

Grilled with fresh Dungeness Crab, avocado, tomato, Jarlsberg on Essential Baking rosemary bread 21<sup>90</sup>

### "SCREAMING GOOD" CHICKEN SANDWICH

Grilled with Essential Baking rosemary bread, nitrite-free bacon, avocado, tomato, Tillamook EXTRA sharp white cheddar, Jarlsberg 14<sup>90</sup>

### SAVORY CHIPOTLE WILD SALMON SANDWICH

Fresh avocado, tomato, chipotle aioli on native molasses bread\* 8oz 24<sup>90</sup> | 5oz 19<sup>90</sup>

\*Notice Required by the County: \*Seafood and burgers undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.