

Guests with Celiac Disease - We take great care to ensure that each of these menu items are gluten free for the purpose of accommodating people who have a desire to avoid gluten in food products. Please note our kitchen is not gluten free and we cannot guarantee that menu items have not come in contact with gluten products during their preparation in our kitchen.

APPETIZERS & SHARED PLATES

Prawns Del Cabo Wabo

Organic herb marinated Wild Mexican Pacific Prawns, grilled and served with citrus vinaigrette and homemade avocado salad*

Dungeness Crabby Deviled Egg

Homemade recipe using organic, cage-free local ½ egg with fresh WA Coast Dungeness Crab

Wild Alaska Salmon Caesar Shoots 🐟

Lightly blackened on bibb lettuce, drizzled with Caesar dressing, diced tomatoes and Parmesan/Asiago cheeses*

“The Duke” Crabby Prawn Cocktail

Best of both worlds! Five signature Bloody Mary Wild Prawns and five sweet and succulent Dungeness Crab Maris legs with our famous Bloody Mary cocktail sauce
...or choose the single serving!

“Baby” Crabby Prawn Cocktail

One Wild Prawn and One Dungeness Crab Maris leg

CHAMPION CHOWDERS *No chemicals or preservatives ever!*

🏆 Award Winning Clam Chowder

All natural, New England style with nitrite-free bacon, creamy and herby

North By Northwest Seafood Chowder

Wild Alaska Salmon, Halibut, Cod
- cioppino style

Chowder Samplers

Single Dinghy | Double Dinghy
Triple Dinghy | Quad Dinghy

Lobster Mobster Pernod Chowder

Grand Duchess of all Chowders with baby Langostinos, sweet potatoes

Ragin’ Cajun Chicken Corn Chowder

Blackened Chicken and Creole seasonings with sweet corn

Vegan Veggie Stew 🌱

Shiitake mushrooms, caramelized peppers and onions, sautéed seasonal vegetables, organic baby red potatoes, fresh garlic, organic herbs in a roasted tomato broth*

SUMPTUOUS SALADS

🌱 Organic Wild Child Mixed Greens

Crumbled bleu cheese, fresh orange and grapefruit, Amy’s candied pecans, tarragon vinaigrette

Plenty of Iron Spinach Salad

Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, Parmesan

Out of the Bleu Caesar

With homemade “Nothing But Blue Sky” bleu cheese dressing, fresh avocado, sliced tomato
Please specify no croutons

All Hail Caesar Salad

Seattle Times winner *Please specify no croutons*

Wild Alaska Blackened Salmon Caesar

Please specify no croutons

SEAFOOD SALADS

“Un”Chopped Seafood Salad

Skewered and seared Alaska Weathervane Scallops & Wild Mexican Pacific Prawns with cashews, avocado, feta, basil, lemon, olive oil* *Try it Duke’s way, have it chopped and tossed*

Blackened Alaska Salmon Ty Cobb

Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade “Nothing But Blue Sky” bleu cheese dressing*

Grilled Chicken Cobb also available

I Hear the Ocean Fresh Salad 🦀

NW Coast Dungeness Crab and Wild Mexican Pacific Prawns with bleu cheese crumbles, avocado, cucumber pico de gallo

“Grab Your Bibb” Dungeness Crab Salad

Loads of Dungeness Crab atop locally grown hydroponic bibb lettuce, nitrite-free bacon, toasted almonds, bell peppers and teardrop tomatoes, olive oil-honey-raspberry vinaigrette

Add

Grilled Free-Range Chicken Breast · Calamari*
Wild Mexican Pacific Prawn & Scallop Skewer* · Blackened Wild Alaska Salmon*
Dungeness Crab “Un”Cake · Fresh NW Coast Dungeness Crab 🦀

COPPER RIVER SUCCULENT SALMON



Always Wild, sustainably sourced from Alaska

Silky Sensual Pan Seared

Wild Alaska Salmon

Ginger and basil encrusted, pan seared with fresh herbs and Grand Marnier, balsamic infused beurre blanc*

Pretty Pesto

Wild Alaska Salmon

Sustainably caught with homemade basil and almond pesto*

🐟 Duke’s Favorite Pasta with

Wild Alaska Salmon

Lightly blackened with basil, garlic cream, caramelized peppers and onions, gluten free pasta*

HEAVENLY HALIBUT

Holy Halibut Macadamia

Macadamia encrusted with a hazelnut beurre blanc*

FISH TACOS

Please specify corn tortillas

Rockin’ Rockfish Tacos

Wild Alaska Rockfish, sweet Thai chili marinade, Tillamook *extra* sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo*

Sailor Boy Sea Cod Tacos

Lightly blackened Pacific Cod with feta, tequila lime aioli, avocado, cucumber pico de gallo* 3 tacos | 2 tacos | 1 taco

WILD SHELLFISH

The Pope’s Seafood Cioppino *Please specify no bread*

Wild Alaska Salmon, Halibut, Cod, Wild Mexican Pacific Prawns, Dungeness Crab*

GRASS FED BURGERS

Please specify gluten free bun and no fries. No antibiotics, hormones or growth stimulants ever! Ground sirloin served with homemade mayo, fresh Walla Walla sweet onions, fresh sliced tomato and local hydroponically grown Bibb lettuce. Chicken Burger available on request.

Duke’s “Extra Sharp” Cheddar Cheeseburger

Tillamook *Extra* sharp white cheddar*

Shiitake Wasabi Burger

Sautéed shiitake mushrooms, Tillamook *Extra* sharp white cheddar, wasabi aioli

BBQ Bacon Bleu Cheese Burger

Nitrite-free bacon, BBQ sauce, bleu cheese crumbles, side of bleu cheese dressing*

“North of California” Havarti Burger

Fresh avocado, chipotle aioli, nitrite-free bacon, melted Havarti*

SANDWICH

“Farm to Table” Veggie Burger 🌱

Made in-house using black beans and fresh vegetables, chipotle aioli, grilled with melted Havarti, Gluten free bun served with a starter Wild Mixed Greens Salad

CREATE YOUR OWN ENTRÉE

Pair your favorite protein with your favorite made-at-Duke’s sauce. All entrées served with organic baby red potatoes and fresh seasonal vegetable.

Proteins: Wild Alaska Salmon*, Wild Alaska Halibut*, Wild Mexican Pacific Prawns*, Alaska Weathervane Scallops*, All Natural Cage Free Chicken

Sauces: Sweet caper vinaigrette, Duke’s “Nothing But Blue Sky” bleu cheese dressing, citrus vinaigrette, BBQ sauce, tarragon vinaigrette, Caesar dressing, cucumber pico de gallo, basil and almond pesto, tequila lime aioli, hazelnut beurre blanc, lemon caper beurre blanc, chipotle aioli

SIDES

Organic Baby Red Potatoes | Fresh Seasonal Vegetable

DRINKS

Cider - Assorted Options | Ghostfish Brewing Co. Beer | Tito’s Handmade Vodka

DESSERTS

What’s Her Name’s Carrot Cake | Lopez Island Creamery Seasonal Sorbet

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.