

Today's Catch



At Duke's, we are committed to and guarantee only 100% sustainable seafood. *Suh*

What does sustainable mean? It means that seafood can be sustained at an acceptable level and never depleted. Through sourcing strategies and partners that ensure that our fish and shellfish meet stringent guidelines for sustainability we can be sure that there is plenty of wild seafood for all of our grandchildren and our grandchildren's grandchildren.

IT'S TIME FOR CHAMPAGNE!

Veuve Clicquot Yellow Label

Someone or something in your life is worth celebrating...
Cheers to the Best Selling Premium Champagne in the WORLD!
Glass 12⁹⁰ | Bottle 58

APPETIZERS

Lemongrass & Coconut Mussels

Fresh Penn Cove mussels steamed in a ginger-coconut milk and lemongrass broth, served with grilled rosemary bread* 14⁹⁰

Seafood Nosh Bite *gf*

One Alaska Weathervane Scallop and one Wild Mexican Pacific Prawn, both wrapped in nitrite-free bacon and drizzled with an organic herb maple butter sauce* 6⁹⁰



Wild, Natural & Sustainable

WILD SALMON SALAD

"Falling In Love" Wild Salmon Kale Salad

Marinated and grilled Wild Alaska Copper River Salmon with fresh avocado, organic locally grown beets by Mosby Farms, diced mangos and organic kale, Laurel Chenel goat cheese, tossed in an olive oil-honey-raspberry vinaigrette* 21⁹⁰

SUSTAINABLE SEAFOOD

Slightly Angry Crabby Cajun Cod

Lightly blackened Alaska Blue North Cod, stuffed with Dungeness Crab, Wild Mexican Pacific Prawns & imported cheeses, organic baby red potatoes, fresh vegetable, in a lemon beurre blanc* 26⁹⁰

"Take Me To Heaven" Salmon Ravioli

Lightly blackened Wild Alaska Copper River Salmon and pumpkin mascarpone ravioli with pine nuts, fresh local vegetable in a pesto and garlic cream sauce, Parmesan/Asiago cheeses* 29⁹⁰

Duke's Favorite Whitefish Tacos

One of Duke's favorite fish, sustainable Pollock from the cold, pristine waters of Alaska! Lightly blackened on a spinach tortilla with cucumber pico de gallo, Napa cabbage, mango salsa, wasabi aioli and fried plantains on the side* 19⁹⁰

"Jump In Your Mouth" Chicken & Prawn Picatta

Organic, non-GMO, free-range chicken breast with nitrite-free bacon from Daly's, lightly dredged in flour with Wild Mexican Pacific Prawns in a lemon, caper butter sauce* 26⁹⁰

ALL NATURAL RIBS

"Soon to Be Sold Out" BBQ Ribs

Slow cooked, tender Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, organic baby red potatoes and fresh seasonal vegetable*
Full rack 29⁹⁰ | Half rack 23⁹⁰

BBQ Ribs & Seafood Mixed Grill

½ rack of Baby Back Pork Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Pacific Prawns, organic baby red potatoes and fresh vegetable* 29⁹⁰

GRASS FED FILET

Grass Fed "Big Boy" Filet with Wild Bill's Peppercorn Sauce

Broiled 8oz Grass Fed Filet Mignon topped with a rainbow peppercorn sauce, fried leeks, organic baby red potatoes and fresh seasonal vegetable* 38⁹⁰

SUSTAINABLE WINE FEATURE

The Prisoner Wine Co.

Inspired by field blends from the Prohibition era, Dave Phinney crafted the first vintage of *The Prisoner* in the late 1990's. Through the years, he sought out distinct vineyard sites capable of producing the beautiful, rich, ripe fruit and full mouthfeel that has become the brand's hallmark.



THE PRISONER WINE COMPANY

The Snitch Chardonnay *Napa Valley*

A fresh approach to Chardonnay with bright and rich flavors. Aged in French oak barrels, the palate offers richness balanced by bright acidity and a lingering finish 11⁹⁰ | 15⁴⁰ | 45

The Prisoner Red Blend *Napa Valley*

Heritage "field blend" of Zinfandel, Cab Sauvignon, Syrah, Petite Syrah, and Charbono, features enticing aromas and persistent flavors for a smooth and luscious finish 12⁹⁰ | 16⁴⁰ | 52

Handcrafted
Duketail



Woodinville Whiskey Sour

Woodinville Whiskey Co.
Bourbon with toasted Applewood staves, made-in-house sour, egg white, shaken and strained 12⁹⁰