

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

### Seafood Nosh Bite

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

### 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 ✓

Sautéed seasonal vegetables, caramelized peppers and onions, 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 Organic Chicken Cobb 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

## 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

*Please specify gluten free pasta*

Lightly blackened with basil, garlic cream, caramelized peppers and onions\*

## WILD SHELLFISH

### The Pope’s Seafood Cioppino

*Please specify no bread*

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

## 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\*

### Duke’s Favorite Whitefish Tacos

Lightly blackened Wild Pacific Pollock on a spinach tortilla with cucumber pico de gallo, napa cabbage, mango salsa, wasabi aioli and fried plantains on the side\*

## HEAVENLY HALIBUT

### Holy Halibut Macadamia

Sustainably caught Halibut from Alaska, macadamia encrusted with a hazelnut beurre blanc\*

## 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. Organic Chicken Burger available on request.*

### Duke’s “Extra Sharp” Cheddar Cheeseburger

Tillamook Extra sharp white cheddar\*

### “North of California” Havarti Burger

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

### BBQ Bacon Bleu Cheese Burger

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

## VEGGIE 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



Wild, Natural & Sustainable

## 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 Alaska Cod · Wild Pacific Pollock  
Wild Mexican Pacific Prawns\* · Alaska Weathervane Scallops\* · Organic, non-GMO, Free-Range Chicken

**Sauces & Dressings:** Sweet caper vinaigrette, 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 | Rocky Mountain Soda Co | Fever Tree Ginger Ale and Tonic  
Ghostfish Brewing Co. Beer | Tito’s Handmade Vodka

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

*Add*

Organic, non-GMO, Free-Range Grilled Chicken Breast\*  
Wild Mexican Pacific Prawn & Scallop Skewer\* · Blackened Wild Alaska Salmon\*  
Fresh NW Coast Dungeness Crab 🦀

\*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.