

Today's Catch



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

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.

APPETIZERS



Wild Alaska Salmon Bites

Bite sized Wild Alaska Copper River Coho flash fried with Duke's seasoning, wasabi aioli and chipotle aioli for dipping* 14⁹⁰

Clammy Faye Steamer Clams

Fresh local Manila clams, shallots, garlic butter, white wine and clam juice, served with grilled rosemary bread* 14⁹⁰



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

Manila Clam & Prawn Linguini

Fresh local Manila Clams, Wild Mexican Pacific Prawns, organic fresh herbs, shallots, fresh tear drop tomatoes and organic zucchini, lemon, white wine and extra virgin olive oil with fresh linguini* 24⁹⁰

Alaska Weathervane Scallop Ravioli

Seared Weathervane Scallops served with an organic herb butter sauce with freshly made pumpkin & mascarpone stuffed ravioli, white wine, garlic and tomatoes, fresh seasonal vegetable* 28⁹⁰

"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

BOUTIQUE WINES FROM WA

Ross Andrew Pinot Gris *Columbia Gorge* - From the 2nd oldest Pinot Gris vines in WA in the meticulously managed Celilo Vineyard high above the Columbia Gorge, this wine is vibrant and crisp with a touch of mineral on the finish. A perfect food wine 990 | 1340 | 36

Sparkman Cellars Chardonnay *Columbia Valley*
Crisp, clean and balanced, this 100% Chardonnay explodes on the palate with an avalanche of wild tropical fruits, creamy richness and finishes with its trademark minerality 1190 | 1540 | 54

JM Cellars "Bramble Bump" Red Blend *Columbia Valley*
Cabernet Sauvignon, Merlot, Mourvèdre, Malbec and Petit Verdot blended together to make one heck of a red. A labor of love from a Woodinville neighbor 1290 | 1640 | 48

Eight Bells Winery 8 Clones Syrah *Yakima Valley*
Harvested from a small block within the famed Red Willow Vineyard, this aromatic standout wine blends 8 different clones of Syrah and is smooth on the palate with a long finish 1290 | 1640 | 56

Handcrafted
Duketail

The Duke & The King

Hendrick's Botanical Gin with Giffard Wild Elderflower liqueur, homemade sour and fresh basil, vigorously shaken and served "up" 10⁹⁰