

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.

APPETIZERS

- gf Dungeness Crabby Deviled Egg** Tammy Faye Steamer Clams
Homemade recipe! Fresh local Manila clams, shallots, garlic butter, white wine and clam juice, served with grilled rosemary bread* 360 1390
Organic, cage-free local ½ egg with fresh WA Coast Dungeness Crab* 360

SUSTAINABLE SEAFOOD



gf Kentucky Bourbon Glazed Wild Salmon

Old Forester Kentucky bourbon glazed Wild Alaska Copper River Salmon with organic herbs, brown sugar and honey, organic baby red potatoes and organic zucchini* 5oz 29⁹⁰ | 8oz 34⁹⁰

gf Thai Ginger True Cod

Blue North Cod from Alaska, seasoned and topped with toasted macadamia nuts in a coconut milk broth, fresh ginger and white sticky rice* 24⁹⁰

Dungeness Crab & Prawn Gnocchi

Fresh Dungeness Crab & Wild Mexican Pacific Prawns on gnocchi pasta with organic fresh herbs and a roasted tomato garlic cream sauce* 28⁹⁰

Duke's Favorite Stuffed Whitefish

The most under appreciated fish in the sea! Wild Alaska Pollock - stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, Parmesan and Asiago cheeses, homemade pretty pesto accent* 19⁹⁰

Manila Clam & Prawn Linguini

Fresh local Manila Clams, Wild Mexican Pacific Prawns, organic fresh herbs, shallots, fresh tear drop tomatoes & organic zucchini, lemon, white wine and extra virgin olive oil with fresh linguini* 22⁹⁰

BRAISED SHORT RIBS

Braised Short Ribs gf

Certified humane and naturally raised beef short ribs, slow cooked and succulent with a homemade BBQ demi sauce, grilled polenta and organic zucchini* 26⁹⁰

NW CRAFT BEER



Johnny Utah

Seattle, WA
Made by Georgetown Brewing Co.
A well balanced & refreshing citra hopped Pale Ale

WASHINGTON WINE MONTH AT DUKES!

BROWNE FAMILY VINEYARDS

Every decision made by Browne Family Wines – from the vineyards to the bottle – reflects a commitment to premium Washington State wine of uncompromising quality, assuring cellar worthy vintages that stand the test of time.

Sauvignon Blanc Columbia Valley

Aromatics of honey and white rose lead to flavors of white nectarine. A great pairing with shellfish and seafood, this wine lingers on the palate 990 | 1340 | 38

Dry Rosé Columbia Valley

Pale pink in hue with aromas and flavors of cranberry, strawberry, tart raspberry while boasting bright acidity and a balanced, clean finish 990 | 1340 | 38

Chardonnay Columbia Valley

Hand selected from rows in the Sagemoor and Canyon Vineyard Ranch vineyards and aged in small French oak barrels, this well balanced wine is viscous with a rich mouthfeel 1090 | 1440 | 42

Cabernet Sauvignon Columbia Valley

Inky red, almost black in color, this classic Cabernet is full bodied and screaming with flavor using only estate fruit with silky smooth tannins 1190 | 1540 | 46