

*Gluten Free menu items were developed 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 the preparation in our kitchen.

APPETIZERS

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

Organic, cage-free local egg with Dungeness Crab

Seafood Nosh Bite

One Alaska Weathervane Scallop & one Wild Mexican Prawn, wrapped in nitrite-free bacon, drizzled with organic herb maple butter sauce

"Baby" Crabby Prawn Cocktail

One Wild Prawn and One Dungeness Crab Maris leg in our famous Bloody Mary cocktail sauce

CHAMPION CHOWDERS

Award Winning Clam Chowder

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

Ragin' Cajun Chicken Corn Chowder

Lightly blackened organic chicken and Creole seasoning 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

North By Northwest Seafood Chowder

Wild Alaska Copper River Salmon, Alaska Halibut, Blue North Cod – cioppino style

Lobster Mobster Pernod Chowder

Grand Duchess of all Chowders with baby Langostinos, sweet potatoes

Chowder Samplers

Single Dinghy | Double Dinghy
Triple Dinghy | Quad Dinghy

SUMPTUOUS SALADS

*Please specify no croutons

Wild Child Mixed Greens

Organic mixed greens, crumbled bleu cheese, fresh orange and grapefruit, Amy's candied pecans, tarragon vinaigrette

All Hail Caesar Salad

Seattle Times winner

*Add Blackened Wild Salmon or Grilled Organic Chicken

Plenty of Iron Spinach Salad

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

SEAFOOD SALADS

"Un"Chopped Seafood Salad

Skewered and seared Wild Alaska Weathervane Scallops and Wild Mexican Pacific Prawns with cashews, avocado, tomato, feta, basil, lemon, olive oil

"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

Black 'n Bleu Wild Salmon Salad

Lightly blackened Wild Copper River Salmon with Oregon blueberries, bleu cheese crumbles, Amy's candied pecans, organic field greens and romaine, bleu cheese dressing



SUCCULENT SALMON

Pretty Pesto Wild Alaska Salmon

Wild and sustainably caught with homemade basil and almond pesto

Kentucky Bourbon Glazed Wild Salmon

Old Forester Kentucky bourbon glazed Wild Alaska Copper River Salmon with organic herbs, brown sugar and honey

WILD SHELLFISH

The Pope's Seafood Cioppino

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

*Please specify no bread

HEAVENLY HALIBUT

Holy Halibut Macadamia

Macadamia encrusted with a hazelnut beurre blanc

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 Mexican Pacific Prawns
Alaska Weathervane Scallops · Organic, non-GMO, Free-Range Chicken

Sauces & Dressings: Sweet caper vinaigrette, bleu cheese dressing, citrus vinaigrette, 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

DESSERTS

What's Her Name's Carrot Cake

Seasonal Sorbet

FISH TACOS

*Please specify corn tortillas

Rockin' Rockfish Tacos

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

Sailor Boy Sea Cod Tacos

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo

GRASS FED BURGERS

*Please specify gluten-free bun and no fries

Duke's "Extra Sharp" Cheddar Cheeseburger

Tillamook Extra sharp white cheddar

"North of California" Havarti Cheeseburger

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

DRINKS

Cider & Seltzer options

Ghostfish Brewing Co. Beer

Tito's Handmade vodka

Deep Eddy flavored vodka

Rocky Mountain Soda Co.

Q Ginger Ale

Q Tonic

