

\*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.

## APPETEASERS

### **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

