



## APPETIZERS & SHARED PLATES

**Dungeness Crab "Un"Cake**  
Lots of Crab, cake not so much 16<sup>90</sup>

**Coco Loco Prawns**  
Coconut encrusted Wild Mexican Prawns 13<sup>90</sup>

**Super Calamari Steak Strips**  
Tender, large squid steak strips 12<sup>90</sup>

**Dungeness Crab Dip**  
Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions 16<sup>90</sup>

**Topless Wild Alaska Salmon Sliders**  
Rosemary bread, pesto, sliced tomato 14<sup>90</sup>

**Prawns Del Cabo Wabo**  
Wild Mexican Prawns, grilled and served with citrus vinaigrette, avocado salad 13<sup>90</sup>

**Hudson's Finger Lickin' Chicken Strips**  
House cut organic, non-GMO, free-range chicken breast 12<sup>90</sup>

## TINY BITES

**Dungeness Crabby Deviled Egg**  
Organic, cage-free local egg with Dungeness Crab 4<sup>90</sup>

**Seafood Nosh Bite**  
Alaska Weathervane Scallop & Wild Mexican Prawn, each wrapped in nitrite-free bacon, herb maple butter sauce 7<sup>90</sup>

## CHAMPION CHOWDERS

Dinghy 4<sup>20</sup> | Small bowl 11<sup>90</sup> | Large bowl 17<sup>90</sup> | Tureen 21<sup>90</sup>  
Sourdough bread bowl - Add 2<sup>90</sup>

**Award Winning Clam Chowder**  
All natural, New England style with nitrite-free bacon, creamy and herby

**Lobster Mobster Pernod Chowder**  
Grand Duchess of all Chowders with baby Langostinos, sweet potatoes

**North By Northwest Seafood Chowder**  
Wild Alaska Copper River Salmon, Alaska Halibut & Cod - cioppino style

**Ragin' Cajun Chicken Corn Chowder**  
Lightly blackened organic chicken and Creole seasoning with sweet corn

**Chowder Samplers**  
Single Dinghy 4<sup>20</sup> | Double Dinghy 7<sup>90</sup> | Triple Dinghy 11<sup>40</sup> | Quad Dinghy 14<sup>90</sup>

**Vegan Veggie Stew**  
Sautéed vegetables, caramelized peppers and onions, organic baby red potatoes, garlic, organic herbs, in a roasted tomato broth 18<sup>90</sup>

## THREE COURSE LUNCH

32<sup>90</sup>

Choose any small bowl of chowder, a starter salad and any one item below:

- One Rockin' Rockfish Taco
- One Sailor Boy Sea Cod Taco
- Two Piece Oh My Cod! Fish & Chips
- Duke's Cheeseburger
- One Dungeness Crab "Un"Cake

**GF** Gluten-free **V** Vegetarian

\*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.

## SUMPTUOUS SALADS & SEAFOOD SALADS

**V GF Wild Child Mixed Greens**  
Organic mixed greens, crumbled bleu cheese, fresh orange and grapefruit, Amy's candied pecans, tarragon vinaigrette 11<sup>90</sup> | 14<sup>90</sup>

**GF Plenty of Iron Spinach Salad**  
Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, shaved Parmesan 11<sup>90</sup> | 14<sup>90</sup>

**All Hail Caesar Salad**  
Fresh romaine chopped in house daily, homemade Caesar dressing 11<sup>90</sup> | 14<sup>90</sup>

**GF 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 26<sup>90</sup>

**GF "Un"Chopped Seafood Salad**  
Skewered and seared Wild Alaska Weathervane Scallops and Wild Mexican Prawns with cashews, avocado, tomato, feta, basil, lemon, olive oil 21<sup>90</sup> | 25<sup>90</sup>  
*Try it Duke's way, chopped and tossed*

**GF "Grab Your Bibb" Dungeness Crab Salad**  
Dungeness Crab, hydroponic bibb lettuce, nitrite-free bacon, toasted almonds, bell peppers and teardrop tomatoes, olive oil-honey-raspberry vinaigrette 21<sup>90</sup>

Add to any salad:

- Dungeness Crab 9<sup>90</sup>
- Wild Alaska Salmon 11<sup>90</sup>
- Organic Chicken 7<sup>90</sup>
- Prawn & Scallop Skewer 8<sup>90</sup>
- Crab "Un"Cake 9<sup>90</sup>
- Calamari 7<sup>90</sup>

## FISH & CHIPS

**Oh My Cod! Fish & Chips**  
Blue North Pacific Cod lightly panko breaded with Duke's favorite beer, Mac & Jack's, homemade tartar 2 Pc 24<sup>90</sup> | 1 Pc 19<sup>90</sup>

## FISH TACOS

**Rockin' Rockfish Tacos**  
Wild Alaska Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo  
2 Tacos 25<sup>90</sup> | 1 Taco 19<sup>90</sup>

**Sailor Boy Sea Cod Tacos**  
Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo  
2 Tacos 24<sup>90</sup> | 1 Taco 18<sup>90</sup>

## COMBO WOMBOS

All served with a cup of Award Winning Chowder

**Oh My Cod! Fish & Chips Combo**  
Blue North Pacific Cod  
2 Pc 31<sup>90</sup> | 1 Pc 26<sup>90</sup>

**Rockin' Rockfish Taco Combo**  
One Rockin' Rockfish Taco 27<sup>90</sup>

**Sailor Boy Sea Cod Taco Combo**  
One Sailor Boy Sea Cod Taco 26<sup>90</sup>

**Crab Cake Patty Duke Combo**  
Dungeness Crab Un-cake on brioche bun, sweet potato fries, Lobster Mobster chowder 27<sup>90</sup>

**Chowder & Salad Combo**  
Choose a starter Wild Child Mixed Greens, Spinach, or Caesar Salad 19<sup>90</sup>

## COPPER RIVER SUCCULENT SALMON

**GF Pretty Pesto Wild Alaska Salmon**  
Sustainably caught with homemade basil and almond pesto 34<sup>90</sup>

**Off the Hook Stuffed Salmon**  
Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent 34<sup>90</sup>

**GF Kentucky Bourbon Glazed Wild Salmon**  
Old Forester Kentucky bourbon glazed Wild Alaska Copper River Salmon with organic herbs, brown sugar and honey 34<sup>90</sup>

**Duke's Favorite Pasta with Wild Alaska Salmon**  
Lightly blackened Copper River Salmon on linguini pasta with basil, garlic cream, caramelized peppers and onions 34<sup>90</sup>

**Savory Chipotle Wild Salmon Sandwich**  
Avocado, tomato, chipotle aioli, bacon on Essential Baking Co. rosemary bread 29<sup>90</sup>

## HEAVENLY HALIBUT

**Dungeness Crab Stuffed Just For The Halibut**  
Kodiak Island Halibut stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent 37<sup>90</sup>

**GF Holy Halibut Macadamia**  
Macadamia encrusted Kodiak Island Halibut with a hazelnut beurre blanc 37<sup>90</sup>

## WILD SHELLFISH

**Dungeness Crab "Un"Cakes**  
Lots of Crab, cake not so much, with zesty lime aioli 31<sup>90</sup>

**The Pope's Seafood Cioppino**  
Wild Alaska Salmon, Halibut, Cod, Wild Mexican Prawns and Dungeness Crab 27<sup>90</sup> | 22<sup>90</sup>

**Stuffed & Puffed Prawns**  
Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, with pretty pesto accent 27<sup>90</sup>

**Prawn, Scallop & Crab "Un"Cake Mixed Grill**  
Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Prawns 29<sup>90</sup>

## GRASS FED BURGERS

Simply the best burger on the planet

**Duke's "Extra Sharp" Cheddar Cheeseburger**  
Tillamook Extra sharp white cheddar 17<sup>90</sup>

**"North of California" Havarti Cheeseburger**  
Fresh avocado, chipotle aioli, nitrite-free bacon, melted Havarti 18<sup>90</sup>

## GOURMET SANDWICHES

**Crab Cake Patty Duke Sandwich**  
Dungeness Crab "Un"-cake on brioche bun, melted Havarti, bacon, chipotle aioli, avocado, tomato and bibb lettuce, sweet potato fries 18<sup>90</sup>

**Savory Chipotle Wild Salmon Sandwich**  
Avocado, tomato, chipotle aioli, and bacon on Essential Baking Co. rosemary bread 29<sup>90</sup>

**"Screaming Good" Grilled Chicken Sandwich**  
Organic, non-GMO, free-range grilled chicken breast on Essential Baking Co. rosemary bread, bacon, avocado, tomato, Tillamook Extra sharp white cheddar and Havarti 17<sup>90</sup>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs to your specification may increase your risk of food-borne illness, especially if you have certain medical conditions.

# DUKETAILS *Unless noted, all 11<sup>90</sup>*

## IN HOUSE INFUSIONS

### Duke's Famous Bloody Bloody Mary

New Amsterdam vodka infused with roasted garlic and onions, black peppercorns, bell peppers, lemons and limes, mixed with Demitri's All-Natural Bloody Mary Seasoning, garnished with two jumbo prawns

### GF Cucumber Mojito

Luksosowa potato vodka infused for 3 days with cucumber, muddled with fresh mint, limes and cucumber, with a splash of homemade sour and soda, sugared rim

## LIVELY LIBATIONS

### Grapefruit Nirvana

Deep Eddy Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit, splash of fresh squeezed lemonade, 1/2 sugared rim

### The Duke & The King

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

### Blueberry Lemon Drop

Smirnoff Blueberry vodka, fresh lemon, Oregon "Duke" variety blueberries, splash of homemade sour and lemonade, sugared rim

## MARGARITAS

### Imperfect "Scratch" Margarita

El Jimador 100% Agave Reposado tequila, Cointreau, major lime squeeze, salted rim

### Blood Orange Margarita

Milagro 100% Agave Reposado tequila, Solerno Blood Orange liqueur, fresh lime and orange, homemade sour, red sugar and salted rim, on the rocks

## BOURBON & BROWN

### Duke's Woodford Reserve Manhattan

Each year Duke travels to KY to personally blend and hand select our own batch of Woodford Reserve bourbon. A classic recipe shaken with Carpano Antica and Bigallet Amer 14<sup>90</sup>

### New York Old Fashioned

Duke's Single Barrel Selection of Hudson bourbon - the 1st and only whiskey made in NY since Prohibition, Regan's orange bitters served with an oversized ice cube 13<sup>90</sup>

### Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, made-in-house sour, egg white, shaken and strained 13<sup>40</sup>

## MUST HAVE MULES

Served with Cock 'n Bull Ginger Beer

### Tito's Moscow Mule

Tito's Handmade vodka with fresh limes

### Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka with fresh limes and hint of basil

## CLASSIC COCKTAILS

### Not for Long Island Iced Tea

Ketel One vodka, Real McCoy rum and Deep Eddy Sweet Tea vodka, fresh lemons, splash of lemonade, cola 12<sup>90</sup>

### Oh Mai Tai!

Plantation 5 Year rum, Cointreau, fresh lime, pineapple and orange juice, float of Myer's Dark rum 11<sup>90</sup>

### Thre3 John's Martini

Ketel One Citroen vodka - DukeWorthy pour, vigorously shaken and served "up" with a lemon twist. No Vermouth Ever! 13<sup>90</sup>

### Spanish Style G&T

The Botanist Islay gin, Giffard grapefruit liqueur, fresh cucumber and lime with Q tonic 12<sup>90</sup>

## WINE BY THE GLASS 6oz | 9oz | Bottle

### WHITE

#### Chardonnay, House - Canyon Road

9<sup>90</sup> | 12<sup>90</sup> | 37

#### Chardonnay, Mark Ryan 'Lu + Oly', Columbia Valley

Alluring flavors with great texture and balance 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Chardonnay, Sonoma-Cutrer, Sonoma Coast/Sonoma County

One of America's favorite wines, tropical fruit, light vanilla oak finish 12<sup>90</sup> | 16<sup>40</sup> | 49

#### Dry Rosé, Mark Ryan 'And Why Am I Mr. Pink' Columbia Valley

Perfectly pink with full flavors and lip smacking acidity 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Viognier, Dobbles Family Estate, Rogue Valley, OR

This single vineyard medium to full bodied wine has a juicy mouthfeel 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Riesling, Chateau Ste. Michelle, Columbia Valley

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 9<sup>90</sup> | 12<sup>90</sup> | 37

#### Pinot Grigio, Hogue Cellars, Columbia Valley

Fresh and versatile with flavors of pear and guava 9<sup>90</sup> | 12<sup>90</sup> | 37

#### Pinot Gris, Ross Andrew, Columbia Gorge

From the famed Celilo Vineyard, vibrant and crisp 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Sauvignon Blanc, Chateau Ste. Michelle Horse Heaven Vineyard, Horse Heaven Hills

Sprightly tropical fruit flavors, with a long, crisp finish 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Sauvignon Blanc, Black Stallion, Napa Valley

Hand-crafted from diverse Napa Valley vineyards, bright fruit with a lingering finish 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Sauvignon Blanc, Whitehaven, Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity 10<sup>90</sup> | 14<sup>40</sup> | 43

### RED

#### Cabernet Sauvignon, House - Canyon Road

9<sup>90</sup> | 12<sup>90</sup> | 37

#### Cabernet Sauvignon, DAOU Vineyards, Paso Robles

Incredibly pure and balanced with a silky, lush palate 11<sup>90</sup> | 15<sup>40</sup> | 47

#### Cabernet Sauvignon, Browne Family, Columbia Valley

Inky red, almost black in color, this classic Cabernet is full bodied and screaming with flavor using only estate fruit 13<sup>90</sup> | 17<sup>40</sup> | 52

#### Merlot, Mercer Family Vineyards, Horse Heaven Hills

Using sustainable farming methods, this big, bold Merlot uses only estate fruit 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Malbec, Waterbrook, Columbia Valley

Vibrant and balanced, ripe red fruits and supreme drinkability 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Pinot Noir, WillaKenzie Estate, Willamette Valley

Tremendous red fruit intensity with wonderful concentration and length 11<sup>90</sup> | 15<sup>40</sup> | 47

*Certified Salmon Safe for 10+ years*

#### Grenache, Sparkman Cellars, Columbia Valley

The Pinot Noir of WA State! A captivating wine with a lovely freshness 11<sup>90</sup> | 15<sup>40</sup> | 47

#### Red Blend, Conundrum by Caymus, California

Made by the famous Wagner family in Napa Valley. Serious yet down to earth with bright fruit flavors 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Red Blend, Nine Hats, Columbia Valley

From the acclaimed Long Shadows portfolio, a well-structured, deep, complex wine 12<sup>90</sup> | 16<sup>40</sup> | 49

### BUBBLY

#### Prosecco, La Marca, Italy

Fresh and clean with hints of honey, citrus and green apple Split (187ml) 9<sup>90</sup> | 43

#### Sparkling, Treveri Brut, Yakima Valley

Locally made and sourced, fresh and dry Flute 9<sup>90</sup> | 41

#### Sparkling Rosé, JCB N°69 Brut Rosé, Burgundy, France

Made by Jean-Charles Boisset with 100% Pinot Noir grapes Flute 10<sup>90</sup> | 42

#### Sparkling Rosé, Gran Moraine Rosé Willamette Valley, OR

Bright, fruity and elegant with rose pedal aromas, delicate on the palate Bottle 64

#### Champagne, Veuve Clicquot Yellow Label, France

Cheers to the Best Selling Premium Champagne in the World! Bottle 68

## BEER, CIDER & HARD SELTZER DRAFT

Mac & Jack's African Amber

Lagunitas Daytime IPA

Manny's Pale Ale

Reuben's Pilsner

Bale Breaker Top Cutter IPA

Coors Light

*\*Additional rotation options available*

## BOTTLES & CANS

Corona/ Corona bucket (4)

\$1 Miller High Life (7oz bottle)

\$3 Rainier (16oz can)

GF Ghostfish Brewing Co.

Heineken 0.0 (N/A)

## CIDERS & HARD SELTZERS

GF Anthem Cider

GF Avid Blackberry Cider

GF White Claw Grapefruit Seltzer

GF Truly Blueberry Acai

## BY THE BOTTLE - SMALL BATCH BOUTIQUE WINERIES OF WA

### WHITE WINE

- Browne Family Dry Rosé 38
- JM Cellars Sauvignon Blanc 46
- Dunham Sauvignon Blanc 44
- Darby "Le Deuce" Viognier/Roussanne 46
  - Mark Ryan Viognier 56
- Sparkman "Lumiere" Chardonnay 54
  - Abeja Chardonnay 58

### RED WINE

- Novelty Hill Sangiovese 44
- Kennedy Shah Reserve Tempranillo 54
  - Eight Bells "8 Clones" Syrah 56
- Darby Winery "The Dark Side" Syrah 52
  - Andrew Will Cabernet Franc 48
- JM Cellars "Bramble Bump" Red Blend 48
- Mark Ryan "The Dissident" Red Blend 64

- DeLille "D2" Red Blend 78
- Passing Time Red Blend 82
  - Fidelitas Malbec 66
- Gorman "Old Scratch" Cabernet Sauvignon 52
  - Dunham Cabernet Sauvignon 68
  - Abeja Cabernet Sauvignon 82
- Feather by Longshadows Cabernet Sauvignon 98