

APPETIZERS & SHARED PLATES

Dungeness Crab "Un"Cake
Lots of Crab, cake not so much 19⁹⁰

Coco Loco Prawns
Coconut encrusted Wild Mexican Prawns 13⁹⁰

Super Calamari Steak Strips
Tender, large squid steak strips 12⁹⁰

Dungeness Crab Dip
Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions 19⁹⁰

Topless Wild Alaska Salmon Sliders
Rosemary bread, pesto, sliced tomato 15⁹⁰

GF Prawns Del Cabo Wabo
Wild Mexican Prawns, grilled and served with citrus vinaigrette, avocado salad 13⁹⁰

Hudson's Finger Lickin' Chicken Strips
House cut organic, non-GMO, free-range chicken breast 12⁹⁰

Hannah's Halibut Quesadilla
Lightly blackened fresh Alaska Halibut with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 18⁹⁰

TINY BITES

GF Dungeness Crabby Deviled Egg
Organic, cage-free local egg with Dungeness Crab 6⁹⁰

GF Seafood Nosh Bite
Alaska Weathervane Scallop & Wild Mexican Prawn, each wrapped in nitrite-free bacon, herb maple butter sauce 7⁹⁰

CHAMPION CHOWDERS

Dinghy 4²⁰ | Small bowl 12⁹⁰ | Large bowl 17⁹⁰ | Tureen 21⁹⁰ | Sourdough bread bowl - Add 2⁹⁰

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

GF Lobster Mobster Pernod Chowder
Grand Duchess of all Chowders with sweet potatoes

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

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

GF Chowder Samplers
Single Dinghy 4²⁰ | Double Dinghy 7⁹⁰ | Triple Dinghy 11⁹⁰ | Quad Dinghy 14⁹⁰

V GF Vegan Veggie Stew
Sautéed vegetables, caramelized peppers and onions, organic baby red potatoes, garlic, organic herbs, in a roasted tomato broth 19⁹⁰

THREE COURSE DINNER 39⁹⁰

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 12⁹⁰ | 15⁹⁰

GF Plenty of Iron Spinach Salad
Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, shaved Parmesan 12⁹⁰ | 15⁹⁰

All Hail Caesar Salad
Fresh romaine chopped in house daily, homemade Caesar dressing 12⁹⁰ | 15⁹⁰

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 29⁹⁰

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 22⁹⁰ | 26⁹⁰
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 29⁹⁰

Add to any salad:

- Dungeness Crab 14⁹⁰
- Wild Alaska Salmon 12⁹⁰
- Organic Chicken 8⁹⁰
- Prawn & Scallop Skewer 9⁹⁰
- Crab "Un"Cake 14⁹⁰
- Calamari 8⁹⁰

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 25⁹⁰ | 1 Pc 19⁹⁰

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 26⁹⁰ | 1 Taco 19⁹⁰

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 26⁹⁰ | 1 Taco 19⁹⁰

COMBO WOMBOS

Oh My Cod! Fish & Chips Combo
Blue North Pacific Cod, served with a cup of Award Winning Clam Chowder 2 Pc 33⁹⁰ | 1 Pc 28⁹⁰

Rockin' Rockfish Taco Combo
One Rockin' Rockfish Taco, served with a cup of Award Winning Clam Chowder 28⁹⁰

Sailor Boy Sea Cod Taco Combo
One Sailor Boy Sea Cod Taco, served with a cup of Award Winning Clam Chowder 28⁹⁰

"Seattle's Best" Crab Cake Sandwich Combo
Dungeness Crab Un-cake on brioche bun, sweet potato fries, Lobster Mobster chowder 31⁹⁰

Chowder & Salad Combo
Choose a starter Wild Child Mixed Greens, Spinach, or Caesar Salad, served with a cup of Award Winning Clam Chowder 21⁹⁰

COPPER RIVER SUCCULENT SALMON

GF Pretty Pesto Wild Alaska Salmon
Sustainably caught Wild Alaska Copper River Salmon with homemade basil and almond pesto 36⁹⁰

Off the Hook Stuffed Salmon
Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent, lemon beurre blanc 39⁹⁰

GF Kentucky Bourbon Glazed Wild Salmon
Old Forester Kentucky bourbon glazed Wild Alaska Copper River Salmon with organic herbs, brown sugar and honey 37⁹⁰

Duke's Favorite Pasta with Wild Alaska Salmon
Lightly blackened Copper River Salmon on linguini pasta with basil, garlic cream, caramelized peppers and onions 37⁹⁰

Savory Chipotle Wild Salmon Sandwich
Avocado, tomato, chipotle aioli, bacon on Essential Baking Co. rosemary bread 29⁹⁰

HEAVENLY HALIBUT

Dungeness Crab Stuffed Just For The Halibut
Kodiak Island Halibut stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent, lemon beurre blanc 41⁹⁰

GF Holy Halibut Macadamia
Macadamia encrusted Kodiak Island Halibut with a hazelnut beurre blanc 39⁹⁰

WILD SHELLFISH

Dungeness Crab "Un"Cakes
Lots of Crab, cake not so much, with zesty lime aioli 38⁹⁰
Voted best Crab Cake in Seattle - 2021

The Pope's Seafood Cioppino
Wild Alaska Salmon, Halibut, Cod, Wild Mexican Prawns and Dungeness Crab 33⁹⁰ | 27⁹⁰

Stuffed & Puffed Prawns
Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, with pretty pesto accent, lemon beurre blanc 34⁹⁰

Prawn, Scallop & Crab "Un"Cake Mixed Grill
Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Prawns 36⁹⁰

GRASS FED BURGERS

- Grass Fed beef from Royal Ranch in Royal City, WA •
- Brioche bun from local favorite, Essential Baking Co. •

Duke's "Extra Sharp" Cheddar Cheeseburger
Tillamook Extra sharp white cheddar, bibb lettuce, tomato, onion, homemade mayo 19⁹⁰

"North of California" Havarti Cheeseburger
Fresh avocado, nitrite-free bacon, havarti cheese bibb lettuce, tomato, chipotle aioli 21⁹⁰

GOURMET SANDWICHES

"Seattle's Best" Crab Cake Sandwich
Dungeness Crab "Un"Cake on brioche bun, melted Havarti, bacon, chipotle aioli, avocado, tomato and bibb lettuce 23⁹⁰

Savory Chipotle Wild Salmon Sandwich
Avocado, tomato, chipotle aioli, and bacon on Essential Baking Co. rosemary bread 29⁹⁰

"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 19⁹⁰

*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 12⁹⁰*

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 Demetri'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, ½ 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

WHITE

Chardonnay, House - Canyon Road

9⁹⁰ | 12⁹⁰ | 37

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

Alluring flavors with great texture and balance 10⁹⁰ | 14⁴⁰ | 43

Chardonnay, Sonoma-Cutrer, Sonoma Coast/Sonoma County

One of America's favorite wines, tropical fruit, light vanilla oak finish 12⁹⁰ | 16⁴⁰ | 49

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

Perfectly pink with full flavors and lip smacking acidity 10⁹⁰ | 14⁴⁰ | 43

Viognier, Dobbes Family Estate, Rogue Valley, OR

This single vineyard medium to full bodied wine has a juicy mouthfeel 11⁹⁰ | 15⁴⁰ | 47

Riesling, Chateau Ste. Michelle, Columbia Valley

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 9⁹⁰ | 12⁹⁰ | 37

Pinot Grigio, Ryan Patrick, Columbia Valley

Fresh, crisp and versatile with flavors of lemon and key lime citrus 10⁹⁰ | 14⁴⁰ | 43

Pinot Gris, Ross Andrew, Columbia Gorge

From the famed Celilo Vineyard, vibrant and crisp 11⁹⁰ | 15⁴⁰ | 47

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

Spritely tropical fruit flavors, with a long, crisp finish 11⁹⁰ | 15⁴⁰ | 47

Sauvignon Blanc, Black Stallion, Napa Valley

Hand-crafted from diverse Napa Valley vineyards, bright fruit with a lingering finish 11⁹⁰ | 15⁴⁰ | 47

Sauvignon Blanc, Whitehaven, Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity 11⁹⁰ | 15⁴⁰ | 47

MARGARITAS

Imperfect "Scratch" Margarita

Cazadores Reposado tequila, Cointreau, splash of homemade sour, major lime squeeze, salted rim, served "up"

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

Paloma Margarita

Volcan De Mi Tierra 100% Agave Tequila with homemade sour and Giffard Grapefruit liqueur, splash of organic grapefruit juice, on the rocks, salted rim

BOURBON & BROWN

Duke's Woodford Reserve Manhattan

Duke's selected batch of Woodford Reserve bourbon. Shaken with Carpano Antica and Bigallet Amer 14⁹⁰

New York Old Fashioned

Duke's Single Barrel Selection of Hudson bourbon, Regan's orange bitters served with an oversized ice cube 13⁹⁰

Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, homemade sour, egg white 13⁹⁰

WINE BY THE GLASS 6oz | 9oz | Bottle

RED

Cabernet Sauvignon, House - Canyon Road

9⁹⁰ | 12⁹⁰ | 37

Cabernet Sauvignon, DAOU Vineyards, Paso Robles

Incredibly pure and balanced with a silky, lush palate 11⁹⁰ | 15⁴⁰ | 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 13⁹⁰ | 17⁴⁰ | 52

Merlot, Mercer Family Vineyards, Horse Heaven Hills

Using sustainable farming methods, this big, bold Merlot uses only estate fruit 11⁹⁰ | 15⁴⁰ | 47

Malbec, Waterbrook, Columbia Valley

Vibrant and balanced, ripe red fruits and supreme drinkability 10⁹⁰ | 14⁴⁰ | 43

Pinot Noir, WillaKenzie Estate, Willamette Valley

Tremendous red fruit intensity with wonderful concentration and length 12⁹⁰ | 16⁴⁰ | 49

Certified Salmon Safe for 10+ years

Grenache, Sparkman Cellars, Columbia Valley

The Pinot Noir of WA State! A captivating wine with a lovely freshness 11⁹⁰ | 15⁴⁰ | 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 10⁹⁰ | 14⁴⁰ | 43

Red Blend, Dunham Cellars

"Three Legged Red," Washington State Featuring fruit from their estate vineyards, this red table wine delivers year after year 11⁹⁰ | 15⁴⁰ | 47

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, Mount Gay Black Barrel rum and Deep Eddy Sweet Tea vodka, fresh lemons, splash of lemonade, cola

Oh Mai Tai!

Plantation 5 Year Rum, Cointreau, fresh lime, pineapple and orange juice, float of The Kraken Dark Spiced rum

Thre3 John's Martini

Ketel One Citroen vodka - DukeWorthy pour, vigorously shaken and served "up" with a lemon twist. No Vermouth Ever!

Spanish Style G&T

The Botanist Islay gin, Giffard grapefruit liqueur, fresh cucumber and lime with Q tonic

BUBBLY

Prosecco, Benvolio, Italy

Light, refreshing and crisp with finely textured bubbles and notes of fresh citrus and honey Split (187ml) 9⁹⁰ | 43

Sparkling, Treveri Brut, Yakima Valley

Locally made and sourced, fresh and dry Flute 9⁹⁰ | 43

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

Made by Jean-Charles Boisset with 100% Pinot Noir grapes Flute 11⁹⁰ | 45

Sparkling Rosé, Gran Moraine Rosé Willamette Valley, OR

Bright, fruity and elegant with rose pedal aromas, delicate on the palate Bottle 66

Champagne, Veuve Clicquot Yellow Label, France

Cheers to the Best Selling Premium Champagne in the World! Bottle 78

BEER & SELTZER

DRAFT

Manny's Pale Ale

Mac & Jack's African Amber

Lagunitas Hazy Wonder IPA

Black Raven 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 Currant Apple

GF White Claw Grapefruit Seltzer

GF Truly Blueberry Acai

GF Truly Strawberry Lemonade

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 64

RED WINE

- Novelty Hill Sangiovese 44
- Dusted Valley "Wallywood" Mourvèdre 48
 - 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