



APPETIZERS & SHARED PLATES

Dungeness Crab "Un"Cake

Lots of Crab, cake not so much, with zesty lime aioli 19⁹⁰

Coco Loco Prawns

Coconut encrusted Wild Mexican Prawns, homemade sweet chili sauce 14⁹⁰

Super Calamari Steak Strips

Tender, large squid steak strips, with tequila lime aioli and wasabi aoli 13⁹⁰

Dungeness Crab Dip

Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions 19⁹⁰

Topless Wild Alaska Salmon Sliders

Rosemary bread, pesto, sliced tomato 16⁹⁰

GF Prawns Del Cabo Wabo

Wild Mexican Prawns, grilled and served with citrus vinaigrette, avocado salad 14⁹⁰

Hudson's Finger Lickin' Chicken Strips

House cut organic, non-GMO, free-range chicken breast, buttermilk soaked with homemade honey mustard sauce 13⁹⁰

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 fresh Dungeness Crab 7³⁰

GF Maple Bacon Seafood Bites

Nitrite-free bacon wrapped Wild Mexican Pacific Prawn & Alaska Weathervane Scallop with an herb maple butter sauce 8⁴⁰

CHAMPION CHOWDERS

Dinghy 4⁴⁰ | Small bowl 13⁴⁰ | Large bowl 18⁶⁰ | Tureen 22⁹⁰ | 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 sustainable Argentinean Red Shrimp, sweet potatoes

GF North By Northwest Seafood Chowder

Wild Alaska Coho Salmon, Alaska Halibut & Blue North Cod - cioppino style

GF Ragin' Cajun Chicken Corn Chowder

Lightly blackened organic chicken and Creole seasoning with sweet corn

GF Chowder Samplers

Single Dinghy 4⁴⁰ | Double Dinghy 8⁴⁰ | Triple Dinghy 12⁴⁰ | Quad Dinghy 15⁹⁰

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

SUMPTUOUS SALADS & SEAFOOD SALADS

V GF Cosmic Wild Mixed Greens Salad

Organic mixed greens, Pt. Reyes bleu cheese crumbles, organic WA Cosmic Crisp apples, Amy's candied pecans, tarragon vinaigrette 13⁶⁰ | 17⁹⁰

GF Plenty of Iron Spinach Salad

Baby spinach, sweet caper vinaigrette, nitrite-free bacon, toasted almonds, chopped egg, diced tomatoes, shaved Parmesan 13⁶⁰ | 17⁹⁰

All Hail Caesar Salad

Fresh romaine chopped in house daily, shaved Parmesan, homemade Caesar dressing, garlic sourdough croutons 13⁶⁰ | 17⁹⁰

GF Black 'n Bleu Wild Salmon Salad

Lightly blackened Wild Salmon with Oregon blueberries, Pt. Reyes 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, garlic-basil-lemon-olive oil dressing 23⁹⁰ | 28⁹⁰

Try it Duke's way, chopped and tossed

GF Grab Your Bibb Dungeness Crab Salad

Fresh 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 14⁹⁰
- Organic Chicken 9⁹⁰
- Prawn & Scallop Skewer 11⁹⁰
- Crab "Un"Cake 16⁹⁰
- Calamari 9⁹⁰

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 26⁹⁰ | 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, cup of Award Winning Clam Chowder, homemade tartar 2 Pc 34⁹⁰ | 1 Pc 29⁹⁰

Rockin' Rockfish Taco Combo

One Rockin' Rockfish Taco, served with a cup of Award Winning Clam Chowder 29⁹⁰

Sailor Boy Sea Cod Taco Combo

One Sailor Boy Sea Cod Taco, served with a cup of Award Winning Clam Chowder 29⁹⁰

Seattle's Best Crab Cake Sandwich Combo

Dungeness Crab "Un"cake on brioche bun, sweet potato fries, Lobster Mobster Chowder 32⁹⁰

Award Winning Chowder & Salad Combo

Choose a starter Wild Child Mixed Greens, Spinach, or Caesar Salad, served with a cup of Award Winning Clam Chowder 22⁹⁰

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.

WILD SUCCULENT SALMON

Dukeworthy™ Wild Coho Salmon from the cold, pristine waters of Alaska

GF Pretty Pesto Wild Salmon

Sustainably caught Wild Alaska Salmon with homemade basil and almond pesto 36⁹⁰

Off the Hook Stuffed Wild Salmon

Stuffed with fresh Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent, lemon beurre blanc 38⁹⁰

GF Colonel Mustard Wild Salmon

Pan seared Wild Alaska Salmon with organic herbs and served with a French Dijon cream sauce 37⁹⁰

Duke's Favorite Pasta with Wild Salmon

Lightly blackened Wild Alaska Salmon on fettuccini pasta with basil, garlic cream, caramelized bell peppers and onions 37⁹⁰

Savory Chipotle Wild Salmon Sandwich

Wild Alaska Salmon on rosemary bread with nitrite-free bacon, fresh avocado and tomato, chipotle aioli 31⁹⁰

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

Fresh Dungeness Crab with Wild Alaska Salmon, Halibut and Cod and Wild Mexican Prawns 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

Dungeness 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.

The Duke 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, onion, tomato, chipotle aioli 21⁹⁰

Royal Ranch Burger Melt

Tillamook extra sharp white cheddar, nitrite-free bacon, caramelized bell peppers and onions, chipotle aioli on rosemary bread 21⁹⁰

GOURMET SANDWICHES

Seattle's Best Crab Cake Sandwich

Dungeness Crab "Un"Cake on brioche bun, melted Havarti, nitrite-free bacon, chipotle aioli, avocado, tomato, onion and bibb lettuce 24⁹⁰

Savory Chipotle Wild Salmon Sandwich

Wild Alaska Salmon on rosemary bread with nitrite-free bacon, fresh avocado and tomato, chipotle aioli 31⁹⁰

Screaming Good Grilled Chicken Sandwich

Organic, non-GMO, free-range grilled chicken breast on rosemary bread, bacon, avocado, tomato, mayo, 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

Luksusowa 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

WINE BY THE GLASS 6oz | 9oz | Bottle

WHITE

Chardonnay, House - Canyon Road
9⁹⁰ | 13⁹⁰ | 37

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

Alluring flavors with great texture and balance
10⁹⁰ | 14⁹⁰ | 43

**Chardonnay, Sonoma-Cutrer,
Russian River Ranches**

One of America's favorite wines, tropical fruit, light vanilla oak finish 12⁹⁰ | 16⁹⁰ | 49

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

Perfectly pink with full flavors and lip smacking acidity 10⁹⁰ | 14⁹⁰ | 43

Viognier, San Simeon, Paso Robles

Bright and luscious with floral aromas
11⁹⁰ | 15⁹⁰ | 47 **91 pts - WS**

Riesling, Chateau Ste. Michelle, Columbia Valley

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 9⁹⁰ | 13⁹⁰ | 37

Pinot Grigio, Ryan Patrick, Columbia Valley

Fresh, crisp and versatile with flavors of lemon and key lime citrus 10⁹⁰ | 14⁹⁰ | 43

Pinot Gris, Ross Andrew, Columbia Gorge

From the famed Celilo Vineyard, vibrant and crisp 11⁹⁰ | 15⁹⁰ | 47

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

Sprightly tropical fruit flavors, with a long, crisp finish 11⁹⁰ | 15⁹⁰ | 47

Sauvignon Blanc, Black Stallion, Napa Valley

Hand-crafted from diverse Napa Valley vineyards, bright fruit with a lingering finish
11⁹⁰ | 15⁹⁰ | 47

Sauvignon Blanc, Whitehaven, Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity
11⁹⁰ | 15⁹⁰ | 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

Hudson NY 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 13⁹⁰
**made with raw egg*

RED

Cabernet Sauvignon, House - Canyon Road
9⁹⁰ | 13⁹⁰ | 37

**Cabernet Sauvignon, DAOU Vineyards,
Paso Robles**

Incredibly pure and balanced with a silky, lush palate 11⁹⁰ | 15⁹⁰ | 47

**Cabernet Sauvignon, Browne Family,
Columbia Valley**

Inky red, almost black in color, this classic WA Cabernet is full bodied and screaming with flavor using only estate fruit 13⁹⁰ | 17⁹⁰ | 52

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

Using sustainable farming methods, this big, bold Merlot uses only estate fruit
11⁹⁰ | 15⁹⁰ | 47

Malbec, Waterbrook, Columbia Valley

Vibrant and balanced, ripe red fruits and supreme drinkability 10⁹⁰ | 14⁹⁰ | 43

**Pinot Noir, La Crema,
Monterey County**

Tremendous red fruit intensity with wonderful concentration and length
12⁹⁰ | 16⁹⁰ | 49

Great pairing with any Salmon dish

**Grenache, Sparkman Cellars,
Columbia Valley**

The Pinot Noir of WA State! A captivating wine with a lovely freshness 11⁹⁰ | 15⁹⁰ | 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 | 14⁹⁰ | 43

**Red Blend, Darby Winery "Purple Haze"
Columbia Valley**

Silky smooth and seductive with dense and rich fruit 11⁹⁰ | 15⁹⁰ | 47

Perfect pairing with a grass fed burger

MUST HAVE MULES

Served with Cock 'n Bull Ginger Beer

Tito's Texas Mule

Tito's Handmade vodka with fresh limes

Sunny Slope Nectarine Mule

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

Mexican Mezcal Mule

El Zacatecano Mezcal Anejo with fresh limes

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

3 Wise John's Martini

Ketel One Citroen vodka - DukeWorthy™ pour, shaken and served "up" with a lemon twist

Spanish Style G&T

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

007 Vesper Martini

Grey Goose vodka, Bombay Sapphire gin, Lillet, rosemary and citrus

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

BEER & OTHERS

DRAFT

Manny's Pale Ale
Mac & Jack's African Amber
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 All GF

Anthem Cider
Incline Marionberry Cider
White Claw Grapefruit Seltzer
Truly Blueberry Acai Seltzer

NON-ALCOHOLIC

Scotty's Local Fresh Lemonades
Q Ginger Ale
Seattle Soda Co. Sodas
Topo Chico Sparkling Water
Caffe Ladro Organic Coffee
Tazo Hot Tea

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 Chardonnay 54
 - Abeja Chardonnay 64

RED WINE

- Novelty Hill Sangiovese 44
- Damsal Cellars Cabernet Franc 48
- Dusted Valley "Wallywood" Mourvèdre 48
- Kennedy Shah Reserve Tempranillo 54
 - Eight Bells "8 Clones" Syrah 56
- Darby Winery "The Dark Side" Syrah 52
- 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