

SUMMER CHEF SPECIALS

100% SUSTAINABLE SEAFOOD

We wholeheartedly support strong & healthy wild fish and shellfish populations by only serving 100% sustainable seafood. If we can't source a fish, clam, bivalve, or crustacean sustainably, we won't serve it.



DUKETAIL

Peaches For Me

Grey Goose Essence White Peach & Rosemary vodka with Giffard grapefruit liqueur, splash of homemade sour, topped with soda water and fresh rosemary 11⁹⁰



APPETEASER

Tropical Shrimp Tajin

Coconut milk marinated Argentinean Red Shrimp, lightly breaded in Baja flour and flash fried. Served with a jicama tropical fruit salad, Tajin seasoned, with stone ground mustard aioli and zesty lime aioli 18⁹⁰

EAT YOUR GREENS

Local Iceberg Wedge Salad

Fresh, local Iceberg lettuce with toasted Oregon hazelnuts, agave rubbed nitrite-free bacon, Pt Reyes bleu cheese crumbles, tri-colored teardrop tomatoes, unreal made-at-Duke's bleu cheese dressing 15⁹⁰

100% SUSTAINABLE SEAFOOD

Untamed Salmon Tacos

Seasoned and grilled Wild Alaska Coho Salmon on hand stretched corn/flour blend tortillas with radicchio, cucumber pico de gallo, queso fresca, fresh blueberries, avocado crema and fresh cilantro 28⁹⁰

Tempting Thai Ginger True Cod

Sustainable and line caught True Cod from the boat "Blue North" from the cold, pristine waters of Alaska, seasoned and topped with toasted macadamia nuts in a coconut milk broth, fresh ginger & white sticky rice 32⁹⁰



LOCAL WASHINGTON WINES

6oz/9oz/Btl 12⁹⁰ | 16⁹⁰ | 49

Dunham Cellars Dry Rosé *Columbia Valley*

Lively acidity, crisp flavors and refreshing minerality provides a beautiful finish and beckons for another sip!

Pairs great with all seafood dishes!

Dusted Valley Chardonnay *Yakima Valley*

This classic WA Chardonnay hails from Olsen Vineyard, one of the State's premier vineyards. An amazing food wine with beautiful fruit flavors, racy acidity and natural balance

92 pts - Wine Enthusiast

