



## APPETIZERS & SHARED PLATES

### Dungeness Crab "Un"Cake

Lots of Crab, cake not so much, with zesty lime aioli 19<sup>90</sup>

### Coco Loco Prawns

Coconut encrusted Wild Mexican Prawns, homemade sweet chili sauce 15<sup>90</sup>

### Super Calamari Steak Strips

Tender, large squid steak strips, with tequila lime aioli and wasabi aoli 14<sup>90</sup>

### Dungeness Crab Dip

Havarti, roasted garlic, fresh spinach, Walla Walla sweet onions 19<sup>90</sup>

### Wildly Delicious Alaska Salmon Sliders

Rosemary bread, pesto, sliced tomato\* 16<sup>90</sup>

### GF Prawns Del Cabo Wabo

Wild Mexican Prawns, grilled and served with citrus vinaigrette, avocado salad 14<sup>90</sup>

### Hudson's Finger Lickin' Chicken Strips

House cut organic, non-GMO, free-range chicken breast, buttermilk soaked with homemade honey mustard sauce 14<sup>90</sup>

### Blackened Halibut Quesadilla

Lightly blackened fresh Alaska Halibut with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 18<sup>90</sup>

## TINY BITES

### GF Dungeness Crabby Deviled Egg

Organic, cage-free local egg with fresh Dungeness Crab 7<sup>90</sup>

### GF Maple Bacon Seafood Bites

Nitrite-free bacon wrapped Wild Mexican Pacific Prawn & Alaska Weathervane Scallop with an herb maple butter sauce 8<sup>90</sup>

## CHAMPION CHOWDERS

Dinghy 4<sup>40</sup> | Small bowl 13<sup>90</sup> | Large bowl 18<sup>90</sup> | Tureen 22<sup>90</sup> | Sourdough bread bowl (Not GF)- Add 2<sup>90</sup>

### 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 4<sup>40</sup> | Double Dinghy 8<sup>40</sup> | Triple Dinghy 12<sup>40</sup> | Quad Dinghy 15<sup>90</sup>

### V GF Vegan Veggie Stew

Sautéed vegetables, caramelized peppers and onions, organic baby red potatoes, garlic, organic herbs, in a roasted tomato broth 19<sup>90</sup>

## THREE COURSE DINNER 41<sup>90</sup>

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

One Rockin' Rockfish Taco  
One Wild Caught Blackened Fish 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 13<sup>90</sup> | 17<sup>90</sup>

### GF Sweet Caper Spinach Salad

Baby spinach, sweet caper vinaigrette, nitrite-free bacon, toasted almonds, chopped egg, diced tomatoes, shaved Parmesan 13<sup>90</sup> | 17<sup>90</sup>

### All Hail Caesar Salad

Fresh romaine chopped in house daily, shaved Parmesan, homemade Caesar dressing, garlic sourdough croutons 13<sup>90</sup> | 17<sup>90</sup>

### GF Wild & Bleu Blackened 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\* 29<sup>90</sup>

### 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 24<sup>90</sup> | 29<sup>90</sup>

*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 29<sup>90</sup>

#### Add to any salad:

- Dungeness Crab 14<sup>90</sup>
- Wild Alaska Salmon\* 14<sup>90</sup>
- Organic Chicken 9<sup>90</sup>
- Prawn & Scallop Skewer 11<sup>90</sup>
- Crab "Un"Cake 16<sup>90</sup>
- Calamari 9<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 27<sup>90</sup> | 1 Pc 21<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 27<sup>90</sup> | 1 Taco 21<sup>90</sup>

### Unforgettable Sea Cod Tacos

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo 2 Tacos 27<sup>90</sup> | 1 Taco 21<sup>90</sup>

## COMBO WOMBOS

### Oh My Cod! Fish & Chips Combo

Blue North Pacific Cod, cup of Award Winning Clam Chowder, homemade tartar 2 Pc 36<sup>90</sup> | 1 Pc 31<sup>90</sup>

### Rockin' Rockfish Taco Combo

One Rockin' Rockfish Taco, served with a cup of Award Winning Clam Chowder 31<sup>90</sup>

### Unforgettable Sea Cod Taco Combo

One Unforgettable Sea Cod Taco, served with a cup of Award Winning Clam Chowder 31<sup>90</sup>

### Seattle's Best Crab Cake Sandwich Combo

Dungeness Crab "Un"cake on brioche bun, sweet potato fries, Lobster Mobster Chowder 34<sup>90</sup>

### 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 24<sup>90</sup>

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 Fresh Basil Pesto Salmon

Sustainably caught Wild Alaska Salmon with homemade basil and almond pesto\* 37<sup>90</sup>

### Off the Hook Stuffed Wild Salmon

Stuffed with fresh Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent, lemon beurre blanc\* 39<sup>90</sup>

### GF French-Kissed Wild Salmon

Pan seared Wild Alaska Salmon with organic herbs and served with a French Dijon cream sauce\* 38<sup>90</sup>

### Duke's Favorite Pasta with Wild Salmon

Lightly blackened Wild Alaska Salmon on fettuccini pasta with basil, garlic cream, caramelized bell peppers and onions\* 38<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, lemon beurre blanc 43<sup>90</sup>

### GF Holy Halibut Macadamia

Macadamia encrusted Kodiak Island Halibut with a hazelnut beurre blanc 41<sup>90</sup>

### It's So Dreamy Parmesan Halibut

Parmesan/Asiago encrusted fresh Alaska Halibut with a lemon caper butter sauce 41<sup>90</sup>

## WILD SHELLFISH

### Dungeness Crab "Un"Cakes

Lots of Crab, cake not so much, with zesty lime aioli 39<sup>90</sup>

*Voted best Crab Cake in Seattle - 2021*

### Blessed by the Pope Seafood Cioppino

Fresh Dungeness Crab with Wild Alaska Salmon, Halibut and Cod and Wild Mexican Prawns 35<sup>90</sup> | 29<sup>90</sup>

### Stuffed & Puffed Prawns

Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, with pretty pesto accent, lemon beurre blanc 36<sup>90</sup>

### Prawn, Scallop & Crab "Un"Cake Mixed Grill

Dungeness Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Prawns 38<sup>90</sup>

## 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\* 19<sup>90</sup>

### Chipotle Havarti Bacon Burger

Fresh avocado, nitrite-free bacon, Havarti cheese, bibb lettuce, onion, tomato, chipotle aioli\* 21<sup>90</sup>

### Royal Ranch Burger Melt

Tillamook extra sharp white cheddar, nitrite-free bacon, caramelized bell peppers and onions, chipotle aioli on rosemary bread\* 21<sup>90</sup>

## GOURMET SANDWICHES

### Seattle's Best Crab Cake Sandwich

Dungeness Crab "Un"Cake on brioche bun, melted Havarti, nitrite-free bacon, chipotle aioli, avocado, tomato and bibb lettuce 24<sup>90</sup>

### Savory Chipotle Wild Salmon Sandwich

Wild Alaska Salmon on rosemary bread with nitrite-free bacon, fresh avocado and tomato, chipotle aioli\* 33<sup>90</sup>

### 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 19<sup>90</sup>

\*Consuming raw or undercooked meats, poultry, seafood, raw oysters, 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 12<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 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, lemonade, sugared rim

## 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 14<sup>90</sup>

### New York Old Fashioned

Hudson NY bourbon, Regan's orange bitters served with an oversized ice cube 14<sup>90</sup>

### Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, homemade sour 13<sup>90</sup>  
*\*made with raw egg*

## 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

## CLASSIC COCKTAILS

### Not for Long Island Iced Tea

Ketel One vodka, Diplomatico Rum Reserva Exclusiva 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 John's Martini

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

### 007 Vesper Martini

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

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

### WHITE

**Chardonnay, House - Canyon Road**  
10<sup>90</sup> | 14<sup>90</sup> | 42

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

Alluring flavors with great texture and balance  
11<sup>90</sup> | 15<sup>90</sup> | 47

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

One of America's favorite wines, tropical fruit, light vanilla oak finish 13<sup>90</sup> | 17<sup>90</sup> | 54

**Dry Rosé, Revelation by Goose Ridge, Columbia Valley**

Blush pink hue with a floral bouquet with bursting notes of strawberry and watermelon 11<sup>90</sup> | 15<sup>90</sup> | 47

**Viognier, San Simeon, Paso Robles**

Bright and luscious with floral aromas  
11<sup>90</sup> | 15<sup>90</sup> | 47 **91 pts - WS**

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

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 10<sup>90</sup> | 14<sup>90</sup> | 42

**Pinot Grigio, Ryan Patrick, Columbia Valley**

Fresh, crisp and versatile with flavors of lemon and key lime citrus 11<sup>90</sup> | 15<sup>90</sup> | 47

**Pinot Gris, Ross Andrew, Columbia Gorge**

From the famed Celilo Vineyard, vibrant and crisp 12<sup>90</sup> | 16<sup>90</sup> | 51

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

Spritely tropical fruit flavors, with a long, crisp finish 12<sup>90</sup> | 16<sup>90</sup> | 51

**Sauvignon Blanc, Black Stallion, Napa Valley**

Hand-crafted from diverse Napa Valley vineyards, bright fruit with a lingering finish  
12<sup>90</sup> | 16<sup>90</sup> | 51

**Sauvignon Blanc, Whitehaven, Marlborough, NZ**

Full, fresh and juicy wine with vibrant acidity  
12<sup>90</sup> | 16<sup>90</sup> | 51

### RED

**Cabernet Sauvignon, House - Canyon Road**  
10<sup>90</sup> | 14<sup>90</sup> | 42

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

Incredibly pure and balanced with a silky, lush palate 12<sup>90</sup> | 16<sup>90</sup> | 51

**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 14<sup>90</sup> | 18<sup>90</sup> | 56

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

Using sustainable farming methods, this big, bold Merlot uses only estate fruit  
11<sup>90</sup> | 15<sup>90</sup> | 47

**Malbec, Waterbrook, Columbia Valley**

Vibrant and balanced, ripe red fruits and supreme drinkability 11<sup>90</sup> | 15<sup>90</sup> | 47

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

Tremendous red fruit intensity with wonderful concentration and length  
12<sup>90</sup> | 16<sup>90</sup> | 51

*Great pairing with any Salmon dish*

**Grenache, Sparkman Cellars, Columbia Valley**

The Pinot Noir of WA State! A captivating wine with a lovely freshness 12<sup>90</sup> | 16<sup>90</sup> | 51

**Red Blend, Pessimist by DAOU, Paso Robles**

Incredible structure and amazing value, this interesting blend of 4 varietals consistently delivers 12<sup>90</sup> | 16<sup>90</sup> | 51

**Darby Winery "Purple Haze" Columbia Valley**

Silky smooth and seductive with dense and rich fruit 12<sup>90</sup> | 16<sup>90</sup> | 51

*Perfect pairing with a grass fed burger*

### BUBBLES

**Prosecco, Martini & Rossi, Italy**

Light, refreshing and crisp with finely textured bubbles and notes of fresh citrus and honey  
Split (187ml) 10<sup>90</sup> | 45

**Sparkling, Treveri Brut, Yakima Valley**

Locally made and sourced, fresh and dry  
Flute 10<sup>90</sup> | 45

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

Made by Jean-Charles Boisset with 100% Pinot Noir grapes Flute 12<sup>90</sup> | 49

**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  
Topo Chico Straw/Guava  
Truly Wild Berry

### 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