

APPETIZERS & SHARED PLATES

Dungeness Crab "Un"Cake

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

Sensational Wild Salmon Bites

Bite sized and flash fried with wasabi and chipotle aioli for dipping 16⁹⁰

Coco Loco Prawns

Coconut encrusted Wild Mexican Prawns, homemade sweet chili sauce 15⁹⁰

Super Calamari Steak Strips

Tender, large squid steak strips, with tequila lime aioli and wasabi aoli 14⁹⁰

Dungeness Crab Dip

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

Wildly Delicious 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, honey mustard 14⁹⁰

Blackened Halibut Quesadilla

Lightly blackened Alaska Halibut, cucumber pico de gallo, Parmesan/Asiago and wasabi aioli 18⁹⁰

TINY BITES

GF Dungeness Crabby Deviled Egg

Organic, cage-free local egg with fresh Dungeness Crab 7⁹⁰

GF Maple Bacon Seafood Bites

Nitrite-free bacon wrapped Wild Mexican Pacific Prawn & Alaska Weathervane Scallop with an herb maple butter sauce 8⁹⁰

CHAMPION CHOWDERS

Dinghy 4⁴⁰ | Small bowl 13⁹⁰ | Large bowl 18⁹⁰ | Tureen 22⁹⁰ | Sourdough bread bowl (Not GF)- 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

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

One Rockin' Rockfish Taco
One Unforgettable 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, Cosmic Crisp WA apples, Amy's candied pecans, tarragon vinaigrette 13⁹⁰ | 18⁹⁰

GF Sweet Caper Spinach Salad

Baby spinach, sweet caper vinaigrette, nitrite-free bacon, toasted almonds, chopped egg, diced tomatoes, shaved Parmesan 13⁹⁰ | 18⁹⁰

V All Hail Caesar Salad

Fresh romaine chopped in house daily, shaved Parmesan, homemade Caesar dressing, garlic sourdough croutons 13⁹⁰ | 18⁹⁰

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* 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 24⁹⁰ | 29⁹⁰

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 23⁹⁰ | 29⁹⁰

Add to any salad:

- Dungeness Crab 12⁹⁰
- Wild Alaska Salmon* 14⁹⁰
- Organic Chicken 9⁹⁰
- Prawn & Scallop Skewer 11⁹⁰
- Crab "Un"Cake 14⁹⁰
- 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 28⁹⁰ | 1 Pc 22⁹⁰

FAMOUS 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 28⁹⁰ | 1 Taco 22⁹⁰

Unforgettable Sea Cod Tacos

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo 2 Tacos 28⁹⁰ | 1 Taco 22⁹⁰

COMBO WOMBOS

Oh My Cod! Fish & Chips Combo

Blue North Pacific Cod, cup of Award Winning Clam Chowder, homemade tartar 2 Pc 37⁹⁰ | 1 Pc 32⁹⁰

Rockin' Rockfish Taco Combo

One Rockin' Rockfish Taco, served with a cup of Award Winning Clam Chowder 32⁹⁰

Unforgettable Sea Cod Taco Combo

One Unforgettable Sea Cod Taco, served with a cup of Award Winning Clam Chowder 32⁹⁰

Seattle's Best Crab Cake Sandwich Combo

Dungeness Crab "Un"Cake on brioche bun, sweet potato fries, Lobster Mobster Chowder 34⁹⁰

Award Winning Chowder & Salad Combo

Choose a starter Cosmic Wild Mixed Greens, Sweet Caper Spinach, or All Hail Caesar Salad, served with a cup of Award Winning Clam Chowder 24⁹⁰

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* 38⁹⁰

Off the Hook Stuffed Wild Salmon

Stuffed with fresh Dungeness Crab, Wild Argentinean Red Shrimp, imported cheeses, pretty pesto accent, lemon beurre blanc* 39⁹⁰

GF Hannah's Frenchy Wild Salmon

Pan seared Wild Alaska Salmon with organic herbs and served with a French Dijon cream sauce* 38⁹⁰

Duke's Favorite Pasta with Wild Salmon

Lightly blackened Wild Alaska Salmon on fettuccini pasta with basil, garlic cream, caramelized bell peppers and onions* 38⁹⁰

HEAVENLY HALIBUT

Dungeness Crab Stuffed Just For The Halibut

Kodiak Island Halibut stuffed with Dungeness Crab, Wild Argentinean Red Shrimp, imported cheeses, pretty pesto accent, lemon beurre blanc 44⁹⁰

GF Holy Halibut Macadamia

Macadamia encrusted Kodiak Island Halibut with a hazelnut beurre blanc 42⁹⁰

It's So Dreamy Parmesan Halibut

Parmesan/Asiago encrusted fresh Alaska Halibut with a lemon caper butter sauce 42⁹⁰

WILD SHELLFISH

Dungeness Crab "Un"Cakes

Lots of Crab, cake not so much, with zesty lime aioli 39⁹⁰

Voted best Crab Cake in Seattle - 2023

Blessed by the Pope Seafood Cioppino

Fresh Dungeness Crab with Wild Alaska Salmon, Halibut and Cod and Wild Mexican Prawns 35⁹⁰ | 29⁹⁰

Stuffed & Puffed Prawns

Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, with pretty pesto accent, lemon beurre blanc 36⁹⁰

Prawn, Scallop & Crab "Un"Cake Mixed Grill

Dungeness Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Prawns 38⁹⁰

GRASS FED BURGERS

- Grass Fed beef from Royal Ranch in Royal City, WA •
- Locally made brioche bun •

The Duke Cheeseburger

Tillamook extra sharp white cheddar, bibb lettuce, tomato, onion, homemade mayo* 19⁹⁰

Chipotle Havarti Bacon Burger

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 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, raw oysters, shellfish or eggs to your specification may increase your risk of food-borne illness, especially if you have certain medical conditions.

DUKETAILS

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 13⁹⁰

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 13⁴⁰

LIVELY LIBATIONS

Grapefruit Nirvana

Deep Eddy Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit, splash of fresh squeezed lemonade, ½ sugared rim 13⁴⁰

The Duke & The King

Hendrick's Botanical gin with Giffard Wild Elderflower liqueur, homemade sour and fresh basil, vigorously shaken and served "up" 13⁹⁰

Blueberry Lemon Drop

Smirnoff Blueberry vodka, fresh lemon, Oregon "Duke" variety blueberries, lemonade, sugared rim 13⁴⁰

MARVELOUS MARGS

Imperfect "Scratch" Margarita

Cazadores Reposado tequila, Cointreau, splash of homemade sour, major lime squeeze, salted rim, served "up" 13⁴⁰

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 13⁹⁰

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 13⁴⁰

BOURBON & BROWN

Duke's Woodford Reserve Manhattan

Duke's selected batch of Woodford Reserve bourbon, shaken with Carpano Antica and Bigallet Amer 15⁹⁰

New York Old Fashioned

Hudson NY bourbon, Regan's orange bitters served with an oversized ice cube 14⁹⁰

Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, homemade sour 14⁹⁰
**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 13⁴⁰

Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka with fresh limes and a hint of basil 13⁴⁰

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 13⁹⁰

Oh Mai Tai!

Plantation 5 Year rum, Cointreau, fresh lime, pineapple and orange juice, float of The Kraken Dark Spiced rum 13⁴⁰

CAN'T MISS MARTINIS

3 John's Martini

Ketel One Citroen vodka - DukeWorthy™ pour, shaken and served "up" with a lemon twist 14⁹⁰

007 Vesper Martini

Grey Goose vodka, Bombay Sapphire gin, Lillet, rosemary and citrus 14⁹⁰

Seattle's Best Espresso Martini

Grey Goose vodka, extra shaken with fresh cold brew, Mr Black coffee Mr. Black coffee liqueur, and Frangelico 14⁹⁰

WINE BY THE GLASS 6oz | 9oz | Bottle

WHITE SELECTION

Chardonnay, House – Duke's Selection
10⁹⁰ | 14⁹⁰ | 43

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

Alluring flavors with great texture and balance
12⁴⁰ | 16⁴⁰ | 48

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

One of America's favorite wines, tropical fruit, light vanilla oak finish 13⁹⁰ | 17⁹⁰ | 54

**Dry Rosé, Revelation by Goose Ridge
Goose Gap**

Blush pink hue with a floral bouquet with bursting notes of strawberry and watermelon 12⁴⁰ | 16⁴⁰ | 48

Viognier, San Simeon, Paso Robles

Bright and luscious with floral aromas
12⁴⁰ | 16⁴⁰ | 48 **91 pts - WS**

Riesling, Chateau Ste. Michelle, Columbia Valley

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 11⁴⁰ | 15⁴⁰ | 45

Pinot Gris, Nine Hats, Columbia Valley

Medium bodied with vibrant fresh flavors and a pleasantly crisp finish 12⁴⁰ | 16⁴⁰ | 48

Albariño, Nortico, Portugal

Sustainably grown with fresh citrus notes and vibrant minerality 12⁴⁰ | 16⁴⁰ | 48 **90 pts - WS**

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

Spritely tropical fruit flavors, with a long, crisp finish 12⁹⁰ | 16⁹⁰ | 51

Sauvignon Blanc, Black Stallion, Napa Valley

Hand-crafted from diverse Napa Valley vineyards, bright fruit with a lingering finish
12⁹⁰ | 16⁹⁰ | 51

Sauvignon Blanc, Whitehaven, Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity
13⁴⁰ | 17⁴⁰ | 53

RED SELECTION

Cabernet Sauvignon, House – Duke's Selection
11⁴⁰ | 15⁴⁰ | 45

**Cabernet Sauvignon, Duke's 'Up River Red',
Candy Mountain**

From the famed Candy Mtn, a collaborative wine project with Pat Monahan of Train and Damsel Cellars Winery to help save PNW wild salmon
13⁹⁰ | 17⁹⁰ | 54

\$1 of every glass sold donated to PNW Wild Salmon recovery

**Cabernet Sauvignon, Black Stallion Winery,
Napa Valley**

Estate fruit from the highly sought after Napa Valley with deep, dark fruit flavors, luscious
14⁹⁰ | 18⁹⁰ | 56

Merlot, Browne Family, Columbia Valley

Exceptional balance with a beautiful mix of floral and fruit aromas, estate fruit 13⁹⁰ | 17⁹⁰ | 48

Malbec, Waterbrook, Columbia Valley

Vibrant and balanced, ripe red fruits and supreme drinkability 12⁴⁰ | 16⁴⁰ | 48

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

Tremendous red fruit intensity with wonderful concentration and length
13⁴⁰ | 17⁴⁰ | 52

**Grenache, Sparkman Cellars,
Columbia Valley**

The Pinot Noir of WA State! A captivating wine with a lovely freshness 13⁴⁰ | 17⁴⁰ | 52

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

Incredible structure and amazing value, this interesting blend of 4 varietals consistently delivers 13⁴⁰ | 17⁴⁰ | 52

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

Silky smooth and seductive with dense and rich fruit 13⁴⁰ | 17⁴⁰ | 54

BUBBLES

Prosecco, Martini & Rossi, Italy

Light, refreshing and crisp with finely textured bubbles and notes of fresh citrus and honey
Split (187ml) 11⁹⁰ | 45

Sparkling, Treveri Brut, Yakima Valley

Locally made and sourced, fresh and dry
Flute 11⁹⁰ | 45

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

Made by Jean-Charles Boisset with 100% Pinot Noir grapes Flute 13⁹⁰ | 52

**Sparkling Rosé, Lytle & Barnett Brut Rosé
Willamette Valley, OR**

Bright, fruity and elegant with rose petal aromas, delicate on the palate Bottle 68

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

Pacifico/ Pacifico 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

Yonder Cider Topo Chico Straw/Guava
Incline Marionberry Cider Truly Wild Berry

NON-ALCOHOLIC

Scotty's Local Fresh Lemonades Topo Chico Sparkling Water
Q Ginger Ale Caffè Ladro Organic Coffee
Seattle Soda Co. Sodas 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 Lumière Chardonnay 54
 - Abeja Chardonnay 64

RED WINE

- Novelty Hill Sangiovese 44
- Damsel Cellars Cabernet Franc 56
- 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 56
- Dunham Cabernet Sauvignon 68
- Abeja Cabernet Sauvignon 82
- Feather by Longshadows Cabernet Sauvignon 98