

# APPETIZERS & SHARED PLATES

## Dungeness Crab “Un”Cake

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

## Sensational Wild Salmon Bites

Bite sized and flash fried with wasabi and chipotle aioli for dipping 17<sup>90</sup>

## Coco Loco Prawns

Coconut encrusted Wild Mexican Prawns, homemade sweet chili sauce 16<sup>90</sup>

## Clam Lover’s Steamer Clams

Local Manila clams with butter, garlic and white wine, fresh basil, rosemary bread 17<sup>90</sup>

## Super Calamari Steak Strips

Tender, large squid steak strips, with tequila lime aioli and wasabi aoli 15<sup>90</sup>

## Dungeness Crab Dip

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

## Wildly Delicious Alaska Salmon Sliders

Rosemary bread, pesto, sliced tomato\* 17<sup>90</sup>

## GF Prawns Del Cabo Wabo

Wild Mexican Prawns, grilled and served with citrus vinaigrette, avocado salad 16<sup>90</sup>

## Hudson’s Finger Lickin’ Chicken Strips

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

## Blackened Halibut Quesadilla

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

# TINY BITES

## GF Dungeness Crabby Deviled Egg

Cage-free local egg with fresh Dungeness Crab 7<sup>90</sup>

## GF Maple Bacon Seafood Bites

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

# CHAMPION CHOWDERS

Dinghy 4<sup>90</sup> | Small bowl 14<sup>90</sup> | Large bowl 19<sup>90</sup> | Tureen 24<sup>90</sup> | Sourdough bread bowl (Not GF)- Add 3<sup>40</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, Manila Clams & 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>90</sup> | Double Dinghy 8<sup>90</sup> | Triple Dinghy 12<sup>90</sup> | Quad Dinghy 16<sup>90</sup>

## V GF Vegan Veggie Stew

Sautéed vegetables, caramelized peppers and onions, organic roasted potatoes, garlic, organic herbs, in a roasted tomato broth 21<sup>90</sup>

# 3 COURSE DINNER 44<sup>90</sup>

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

- One Rockin’ Rockfish Taco
- One Unforgettable Sea Cod Taco
- One Piece Oh My Cod! Fish & Chips
- Duke’s Cheeseburger\*
- One Dungeness Crab “Un”Cake



**dukes**  
SEAFOOD

# SUMPTUOUS SALADS & SEAFOOD SALADS

## V GF Cosmic Wild Mixed Greens Salad

Organic mixed greens, Rogue Creamery bleu cheese crumbles, Cosmic Crisp WA apples, Amy’s candied pecans, tarragon vinaigrette 14<sup>90</sup> | 19<sup>90</sup>

## GF Sweet Caper Spinach Salad

Baby spinach, sweet caper vinaigrette, nitrite-free bacon, toasted almonds, chopped egg, diced tomatoes, Parmesan/Asiago 14<sup>90</sup> | 19<sup>90</sup>

## V All Hail Caesar Salad

Fresh romaine chopped in house daily, Parmesan/Asiago, homemade Caesar dressing, garlic sourdough croutons 14<sup>90</sup> | 19<sup>90</sup>

## GF Wild & Bleu Blackened Salmon Salad

Lightly blackened Wild Salmon with Oregon blueberries, Rogue Creamery bleu cheese, 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 24<sup>90</sup> | 29<sup>90</sup>

### Add to any salad:

- Fresh Dungeness Crab 12<sup>90</sup>
- Prawn & Scallop Skewer 11<sup>90</sup>
- Wild Alaska Salmon\* 14<sup>90</sup>
- Crab “Un”Cake 14<sup>90</sup>
- Organic Chicken 9<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 29<sup>90</sup> | 1 Pc 23<sup>90</sup>

# FAMOUS FISH TACOS

## Rockin’ Rockfish Tacos

WA Coast Wild Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo 2 Tacos 29<sup>90</sup> | 1 Taco 23<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 29<sup>90</sup> | 1 Taco 23<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 39<sup>90</sup> | 1 Pc 34<sup>90</sup>

## Rockin’ Rockfish Taco Combo

One WA Coast Wild Rockfish Taco, served with a cup of Award Winning Clam Chowder 34<sup>90</sup>

## Unforgettable Sea Cod Taco Combo

One Unforgettable Sea Cod Taco, served with a cup of Award Winning Clam Chowder 34<sup>90</sup>

## Seattle’s Best Crab Cake Sandwich Combo

Dungeness Crab “Un”Cake on brioche bun, sweet potato fries, Lobster Mobster Chowder 35<sup>90</sup>

## 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 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\* 38<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\* 41<sup>90</sup>

## GF Hannah’s Frenchy Wild Salmon

Pan seared Wild Alaska Salmon with organic herbs, served with a French Dijon cream sauce\* 39<sup>90</sup>

## GF Tantalizing Silky Pan Seared Salmon

Ginger and basil encrusted, pan seared with organic fresh herbs and Grand Marnier with a balsamic infused beurre blanc 41<sup>90</sup>

# HEAVENLY HALIBUT

## Dungeness Crab Stuffed Just For The Halibut

Fresh Kodiak Island Halibut stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent, lemon beurre blanc 44<sup>90</sup>

## GF Holy Halibut Macadamia

Macadamia encrusted fresh Kodiak Island Halibut with a hazelnut beurre blanc 42<sup>90</sup>

## GF It’s So Dreamy Parmesan Halibut

Parmesan/Asiago encrusted fresh Kodiak Island Halibut with a lemon caper butter sauce 42<sup>90</sup>

# SEAFOOD PASTA

## Soon-To-Be-Famous Alaska Weathervane Scallop Ravioli

Seared Scallops with freshly made pumpkin & mascarpone stuffed ravioli with a white wine-garlic-butter sauce 36<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\* 39<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 - 2024*

## Blessed by the Pope Seafood Cioppino

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

## Stuffed and Puffed Jumbo 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 39<sup>90</sup>

# 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\* 21<sup>90</sup>

## Chipotle Havarti Bacon Burger

Fresh avocado, nitrite-free bacon, Havarti cheese, bibb lettuce, onion, tomato, chipotle aioli\* 23<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 26<sup>90</sup>

## Savory Chipotle Wild Salmon Sandwich

Wild Alaska Salmon on rosemary bread with nitrite-free bacon, fresh avocado and tomato, chipotle aioli\* 31<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 23<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

## 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 14<sup>40</sup>

### 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 13<sup>90</sup>

## LIVELY LIBATIONS

### Grapefruit Nirvana

Deep Eddy Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit, splash of fresh squeezed lemonade, ½ sugared rim 13<sup>90</sup>

### The Duke & The King

Hendrick's Botanical gin with Giffard Wild Elderflower liqueur, homemade sour and fresh basil, vigorously shaken and served "up" 13<sup>90</sup>

### Blueberry Lemon Drop

Smirnoff Blueberry vodka, fresh lemon, Oregon "Duke" variety blueberries, lemonade, sugared rim 14<sup>40</sup>

## BOURBON & BROWN

**Duke's Woodford Reserve Manhattan**  
Duke's selected batch of Woodford Reserve bourbon, shaken with Carpano Antica and Bigallet Amer 15<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 14<sup>90</sup>  
*\*made with raw egg*

### Angel's Envy Paper Plane

Angel's Envy Bourbon with Aperol, Amaro Nonino and homemade sour, shaken with a squeeze of lemon 14<sup>90</sup>

## DRAFT BEER

Manny's Pale Ale  
Mac & Jack's African Amber  
Black Raven Pilsner  
Bale Breaker Top Cutter IPA  
Coors Light  
*\*Additional rotators available*

### BOTTLES & CANS

Pacifico/ Pacifico bucket (4)  
\$1 Miller High Life (7oz bottle)  
\$3 Rainier (16oz can)  
GF Ghostfish Brewing Co.  
Athletic Brewing Co. (N/A)

## MARVELOUS MARGS

### Imperfect "Scratch" Margarita

Cazadores Reposado tequila, Cointreau, splash of homemade sour, major lime squeeze, salted rim, served "up" 13<sup>90</sup>

### 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 14<sup>40</sup>

### 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 13<sup>90</sup>

## MUST HAVE MULES

### Tito's Texas Mule

Tito's Handmade vodka with fresh limes  
Served with **Cock 'n Bull Ginger Beer** 13<sup>90</sup>

### Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka with fresh limes and a hint of basil  
Served with **Cock 'n Bull Ginger Beer** 13<sup>90</sup>

## 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 14<sup>40</sup>

### Oh Mai Tai!

Plantation 5 Year rum, Cointreau, fresh lime, pineapple and orange juice, float of The Kraken Dark Spiced rum 14<sup>40</sup>

## CAN'T MISS MARTINIS

### 3 John's Martini

Ketel One Citroen vodka - DukeWorthy™ pour, shaken and served "up" with a lemon twist 14<sup>90</sup>

### Seattle's Best Espresso Martini

Grey Goose vodka, extra shaken with fresh cold brew, Mr. Black coffee liqueur, and Frangelico 14<sup>90</sup>

## CIDERS & HARD SELTZERS

Yonder 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

## N/A SELTZERS

### Hiyo Social Seltzers:

Watermelon Lime  
Blackberry Lemon

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

## WHITE SELECTION

**Chardonnay, House - Duke's Selection**  
11<sup>90</sup> | 15<sup>90</sup> | 45

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

Alluring flavors with great texture and balance 12<sup>90</sup> | 16<sup>90</sup> | 49

### 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 Goose Gap

Blush pink hue with a floral bouquet with bursting notes of strawberry and watermelon 12<sup>90</sup> | 16<sup>90</sup> | 48

### Viognier, San Simeon Paso Robles

Bright and luscious with floral aroma 12<sup>90</sup> | 16<sup>90</sup> | 48

### Riesling, Stone Cap Goose Gap

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 11<sup>90</sup> | 15<sup>90</sup> | 45

### Pinot Gris, Nine Hats Columbia Valley

Medium bodied with vibrant fresh flavors and a pleasantly crisp finish 12<sup>90</sup> | 16<sup>90</sup> | 48

### Albariño, Nortico Portugal

Sustainably grown with fresh citrus notes and vibrant minerality 12<sup>90</sup> | 16<sup>90</sup> | 48

### Sauvignon Blanc, Duke's 'Up River White'® Horse Heaven Hills

Sourced from the famed McNary Vineyard, with crisp and vibrant flavors 12<sup>90</sup> | 16<sup>90</sup> | 48

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

### Sauvignon Blanc, Black Stallion Napa Valley

Hand-crafted from diverse Napa Valley vineyards, bright fruit with a lingering finish 13<sup>90</sup> | 17<sup>90</sup> | 54

### Sauvignon Blanc, Whitehaven Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity 13<sup>90</sup> | 17<sup>90</sup> | 54

## RED SELECTION

**Cabernet Sauvignon, House - Stone Cap Goose Gap** 11<sup>90</sup> | 15<sup>90</sup> | 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 13<sup>90</sup> | 17<sup>90</sup> | 54

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

### Cabernet Sauvignon, Black Stallion Napa Valley

Estate fruit from the highly sought after Napa Valley with deep, dark fruit flavors, luscious 14<sup>90</sup> | 18<sup>90</sup> | 56

### Merlot, Browne Family Columbia Valley

Exceptional balance with a beautiful mix of floral and fruit aromas, estate fruit 14<sup>40</sup> | 18<sup>40</sup> | 48

### Malbec, Waterbrook Columbia Valley

Vibrant and balanced, ripe red fruits and supreme drinkability 12<sup>90</sup> | 16<sup>90</sup> | 48

### Pinot Noir, La Crema Monterey County

Tremendous red fruit intensity with wonderful concentration and length 13<sup>90</sup> | 17<sup>90</sup> | 52

### Grenache, Sparkman Cellars Columbia Valley

The Pinot Noir of WA State! A captivating wine with a lovely freshness 13<sup>90</sup> | 17<sup>90</sup> | 52

### Red Blend, Pessimist by DAOU Paso Robles

Incredible structure and amazing value, this interesting blend of 4 varietals consistently delivers 13<sup>90</sup> | 17<sup>90</sup> | 52

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

Silky smooth and seductive with dense and rich fruit 13<sup>90</sup> | 17<sup>90</sup> | 54

## BUBBLES

### Prosecco, Martini & Rossi Italy

Light, refreshing and crisp with finely textured bubbles and notes of fresh citrus and honey Split (187ml) 11<sup>90</sup> | 45

### Sparkling, Treveri Brut Yakima Valley

Locally sourced and made in the Yakima Valley, fresh, crisp and dry Flute 11<sup>90</sup> | 45

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

Made by Jean-Charles Boisset with 100% Pinot Noir grapes Flute 13<sup>90</sup> | 52

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

Bright, fruity, delicate on the palate Bottle 68

## SMALL BATCH BOUTIQUE WINERIES OF WA - BY THE BOTTLE

### 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
- Browne Family Cabernet Sauvignon 56
- 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

## CALIFORNIA BEAUTIES

- Rombauer Sauvignon Blanc 56  
North Coast
- Flowers Chardonnay 62  
Sonoma Coast
- Faust Cabernet Sauvignon 84  
Napa Valley
- DAOU "Soul of a Lion" Cabernet Sauvignon 196  
Paso Robles