

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 18⁹⁰

Coco Loco Prawns

Coconut encrusted Wild Mexican Prawns, homemade sweet chili sauce 17⁹⁰

Clam Lover's Steamer Clams

Local Manila clams with butter, garlic and white wine, fresh basil, rosemary bread 18⁹⁰

Super Calamari Steak Strips

Tender, large squid steak strips, with tequila lime aioli and wasabi aioli 16⁹⁰

Dungeness Crab Dip

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

Wildly Delicious Alaska Salmon Sliders

Rosemary bread, pesto, sliced tomato* 18⁹⁰

GF Prawns Del Cabo Wabo

Wild Mexican Prawns, grilled and served with citrus vinaigrette, avocado salad 17⁹⁰

Hudson's Finger Lickin' Chicken Strips

House cut organic, non-GMO, free-range chicken breast, buttermilk soaked, honey mustard 15⁹⁰

Blackened Halibut Quesadilla

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

TINY BITES

GF Dungeness Crabby Deviled Egg

Cage-free local egg with fresh Dungeness Crab 8⁹⁰

GF Maple Bacon Seafood Bites

Nitrite-free bacon wrapped Wild Mexican Prawn & Alaska Weathervane Scallop with an herb maple butter sauce 9⁹⁰

CHAMPION CHOWDERS

Dinghy 4⁹⁰ | Small bowl 14⁹⁰ | Large bowl 19⁹⁰ | Tureen 24⁹⁰ | Sourdough bread bowl (Not GF)- Add 3⁹⁰

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 4⁹⁰ | Double Dinghy 8⁹⁰ | Triple Dinghy 12⁹⁰ | Quad Dinghy 16⁹⁰

V GF Vegan Veggie Stew

Sautéed vegetables, caramelized peppers and onions, organic roasted potatoes, garlic, organic herbs, in a roasted tomato broth 23⁹⁰

3 COURSE DINNER 46⁹⁰

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



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 14⁹⁰ | 19⁹⁰

GF Sweet Caper Spinach Salad

Baby spinach, sweet caper vinaigrette, nitrite-free bacon, toasted almonds, chopped egg, diced tomatoes, Parmesan/Asiago 14⁹⁰ | 19⁹⁰

V All Hail Caesar Salad

Fresh romaine chopped in house daily, Parmesan/Asiago, homemade Caesar dressing, garlic sourdough croutons 14⁹⁰ | 19⁹⁰

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* 31⁹⁰

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 25⁹⁰ | 31⁹⁰ *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 25⁹⁰ | 31⁹⁰

Add to any salad:

- Fresh Dungeness Crab 12⁹⁰
- Prawn & Scallop Skewer 12⁹⁰
- Wild Alaska Salmon* 16⁹⁰
- Crab "Un"Cake 14⁹⁰
- Organic Chicken 9⁹⁰
- 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 31⁹⁰ | 1 Pc 24⁹⁰

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 31⁹⁰ | 1 Taco 24⁹⁰

Unforgettable Sea Cod Tacos

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo 2 Tacos 31⁹⁰ | 1 Taco 24⁹⁰

COMBO WOMBOS

Oh My Cod! Fish & Chips Combo

Blue North Pacific Cod, cup of Award-Winning Clam Chowder, homemade tartar 2 Pc 39⁹⁰ | 1 Pc 35⁹⁰

Rockin' Rockfish Taco Combo

One WA Coast Wild Rockfish Taco, cup of Award-Winning Clam Chowder 35⁹⁰

Unforgettable Sea Cod Taco Combo

One Unforgettable Sea Cod Taco, cup of Award-Winning Clam Chowder 35⁹⁰

Seattle's Best Crab Cake Sandwich Combo

Dungeness Crab "Un"Cake on brioche bun, sweet potato fries, Lobster Mobster Chowder 35⁹⁰

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* 39⁹⁰

Off the Hook Stuffed Wild Salmon

Stuffed with fresh Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent, lemon beurre blanc* 43⁹⁰

GF Colonel Mustard Wild Salmon

Pan seared Wild Alaska Salmon with organic herbs, served with a French Dijon cream sauce* 41⁹⁰

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* 42⁹⁰

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 46⁹⁰

GF Holy Halibut Macadamia

Macadamia encrusted fresh Kodiak Island Halibut with a hazelnut beurre blanc 44⁹⁰

GF It's So Dreamy Parmesan Halibut

Parmesan/Asiago encrusted fresh Kodiak Island Halibut with a lemon caper butter sauce 44⁹⁰

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 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* 41⁹⁰

WILD SHELLFISH

Dungeness Crab "Un"Cakes

Lots of Crab, cake not so much, with zesty lime aioli 39⁹⁰ *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 36⁹⁰ | 31⁹⁰

Stuffed and Puffed Jumbo Prawns

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

Prawn, Scallop & Crab "Un"Cake Mixed Grill

Dungeness Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Prawns 39⁹⁰

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* 22⁹⁰

Chipotle Havarti Bacon Burger

Fresh avocado, nitrite-free bacon, Havarti cheese, bibb lettuce, onion, tomato, chipotle aioli* 24⁹⁰

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 26⁹⁰

Savory Chipotle Wild Salmon Sandwich

Wild Alaska Salmon on rosemary bread with nitrite-free bacon, fresh avocado and tomato, chipotle aioli* 32⁹⁰

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 24⁹⁰

*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 Demetri's All-Natural Bloody Mary Seasoning, garnished with two jumbo prawns 14⁴⁰

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 13⁹⁰

LIVELY LIBATIONS

Grapefruit Nirvana

Deep Eddy Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit, splash of fresh squeezed lemonade, ½ sugared rim 13⁹⁰

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 14⁴⁰

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*

Angel's Envy Paper Plane

Angel's Envy Bourbon with Aperol, Amaro Nonino and homemade sour, shaken with a squeeze of lemon 14⁹⁰

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" 13⁹⁰

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 14⁴⁰

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 13⁹⁰

MUST HAVE MULES

Tito's Texas Mule

Tito's Handmade vodka with fresh limes
Served with Cock 'n Bull Ginger Beer 13⁹⁰

Sunny Slope Nectarine Mule

44° North Sunnyslope Nectarine vodka with fresh limes and a hint of basil
Served with Cock 'n Bull Ginger Beer 13⁹⁰

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 14⁴⁰

Oh Mai Tai!

Plantation 5 Year rum, Cointreau, fresh lime, pineapple and orange juice, float of The Kraken Dark Spiced rum 14⁴⁰

CAN'T MISS MARTINIS

3 John's Martini

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

Seattle's Best Espresso Martini

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

CIDERS & HARD SELTZERS

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

NON-ALCOHOLIC

Scotty's Local Fresh Lemonades	Topo Chico Sparkling Water
Q Ginger Ale	Caffe Ladro Organic Coffee
Seattle Soda Co. Sodas	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
11⁹⁰ | 15⁹⁰ | 45

Chardonnay, Mark Ryan 'Lu + Oly' Columbia Valley

Alluring flavors with great texture and balance 12⁹⁰ | 16⁹⁰ | 49

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 12⁹⁰ | 16⁹⁰ | 48

Viognier, San Simeon Paso Robles

Bright and luscious with floral aroma 12⁹⁰ | 16⁹⁰ | 48

Riesling, Stone Cap Goose Gap

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes 11⁹⁰ | 15⁹⁰ | 45

Pinot Gris, Nine Hats Columbia Valley

Medium bodied with vibrant fresh flavors and a pleasantly crisp finish 12⁹⁰ | 16⁹⁰ | 48

Albariño, Nortico Portugal

Sustainably grown with fresh citrus notes and vibrant minerality 12⁹⁰ | 16⁹⁰ | 48

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

Sourced from the famed McNary Vineyard, with crisp and vibrant flavors 12⁹⁰ | 16⁹⁰ | 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 13⁹⁰ | 17⁹⁰ | 54

Sauvignon Blanc, Whitehaven Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity 13⁹⁰ | 17⁹⁰ | 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 sourced and made in the Yakima Valley, fresh, crisp and dry Flute 11⁹⁰ | 45

RED SELECTION

Cabernet Sauvignon, House - Stone Cap Goose Gap 11⁹⁰ | 15⁹⁰ | 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 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 14⁴⁰ | 18⁴⁰ | 48

Malbec, Waterbrook Columbia Valley

Vibrant and balanced, ripe red fruits and supreme drinkability 12⁹⁰ | 16⁹⁰ | 48

Pinot Noir, La Crema Monterey County

Tremendous red fruit intensity with wonderful concentration and length 13⁹⁰ | 17⁹⁰ | 52

Grenache, Sparkman Cellars Columbia Valley

The Pinot Noir of WA State! A captivating wine with a lovely freshness 13⁹⁰ | 17⁹⁰ | 52

Red Blend, Pessimist by DAOU Paso Robles

Incredible structure and amazing value, this interesting blend of 4 varietals consistently delivers 13⁹⁰ | 17⁹⁰ | 52

Red Blend, Darby Winery "Purple Haze" Columbia Valley

Silky smooth and seductive with dense and rich fruit 13⁹⁰ | 17⁹⁰ | 54

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, 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