dukes SEAFOOD

APPETEASERS & SHARED PLATES

Heirloom Masa Dusted Calamari
Flash fried and buttermilk marinated, tequila lime aioli and hot honey sauces 19.90

Coco Loco Prawns
Coconut encrusted Wild Mexican Prawns, homemade sweet chili sauce 19.90

Wondrous Wild Salmon Bites
Bite sized and flash fried with wasabi and chipotle aioli for dipping 22.90

Clam Lover's Steamer Clams
Steamer clams with butter, garlic and white wine, fresh basil, rosemary bread 21.90

Dungeness Crab "Un"Cake
Lots of Dungeness Crab, cake not so much, with zesty lime aioli 27.90

Lobster Risotto Bites
Arborio rice, imported cheeses, flash fried, served with tomato basil cream and dressed arugula 22.90

GF **Dungeness Crab Dip**
Havarti, Boursin cheese, roasted garlic, spinach, Walla Walla sweet onions & dipping chips 24.90

Wildly Delicious Alaska Salmon Sliders
Rosemary bread, almond pesto, sliced tomato* 19.90

Finger Lickin' Chicken Strips
Organic, non-GMO, free-range chicken breast, buttermilk marinated with honey mustard 18.90

TINY BITES

GF **Dungeness Crabby Deviled Egg**
Cage-free local egg with fresh Dungeness Crab 9.90

GF **Smoked Salmon Deviled Egg**
Smoked Wild Alaska Salmon, fresh dill, capers 8.90

GF **Maple Bacon Seafood Bites**
Nitrite-free bacon wrapped Wild Mexican Prawn & Alaska Weathervane Scallop with an herb maple butter sauce 9.90

CHAMPION CHOWDERS

Dinghy 5.40 | Small bowl 16.90 |
Large bowl 21.90 | Tureen 26.90
Sourdough bread bowl (Not GF)- Add 3.90

GF **Award Winning Clam Chowder**
All natural, New England style with nitrite-free bacon, creamy and herby

GF **Lobster Mobster Pernod Chowder**
Cold Water Nova Scotia Lobster meat, Argentinean Red Shrimp, sweet potatoes

GF **North By Northwest Seafood Chowder**
Wild Alaska Salmon, Halibut & Cod, Steamer Clams – cioppino style
Make it a Tureen Seafood Cioppino -39.90

GF **Dinghy Sized Chowder Samplers**
Single 5.40 Double 9.90 Triple 14.90

V GF **Vegan Veggie Stew**
Sautéed vegetables, caramelized peppers and onions, organic roasted potatoes, garlic, organic herbs, in a roasted tomato broth 24.90

3 COURSE DINNER 49.90

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

Alaska Seafood Wild, Natural & Sustainable

*Consuming raw or undercooked meats, poultry, seafood, raw oysters, shellfish, or eggs cooked to consumer specifications may increase your risk of food-borne illness, especially if you have certain medical conditions

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 16.90 | 21.90

GF **Sweet Caper Spinach Salad**
Baby spinach, sweet caper vinaigrette, nitrite-free bacon,toasted almonds, chopped egg, diced tomatoes, Parmesan/Asiago 16.90 | 21.90

V **All Hail Caesar Salad**
Fresh romaine chopped in house daily, Parmesan/Asiago, homemade Caesar dressing, garlic sourdough croutons 16.90 | 21.90

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* 36.90

GF **"Un"Chopped Seafood Salad**
Skewered and seared Wild Alaska Weathervane Scallops and Wild Mexican Prawns, fresh romaine and Napa cabbage, with cashews, avocado, tomato, feta, garlic-basil-lemon-olive oil dressing 29.90 | 36.90
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 29.90 | 39.90

Add to any salad:
- Wild Alaska Salmon* 16.90
- Fresh Dungeness Crab 18.90
- Organic Chicken 12.90
- Prawn & Scallop Skewer 14.90
- Crab "Un"Cake 21.90
- Nova Scotia Lobster 14.90

FISH & CHIPS

Oh My Cod! Fish & Chips
Alaska Pacific Cod lightly panko breaded with Duke's favorite beer, Mac & Jack's, homemade tartar
2 Pc 36.90 | 1 Pc 29.90

FAMOUS FISH TACOS

Rockin' Rockfish Tacos
Alaska Wild Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo 2 Tacos 36.90 | 1 Taco 29.90

Unforgettable Sea Cod Tacos
Lightly blackened Alaska Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo 2 Tacos 36.90 | 1 Taco 29.90

COMBO WOMBOS

Oh My Cod! Fish & Chips Combo
Alaska Pacific Cod, cup of Award-Winning Clam Chowder, homemade tartar 2 Pc 44.90 | 1 Pc 37.90

Rockin' Rockfish Taco Combo
One Alaska Wild Rockfish Taco, cup of Award-Winning Clam Chowder 37.90

Unforgettable Sea Cod Taco Combo
One Unforgettable Sea Cod Taco, cup of Award-Winning Clam Chowder 37.90

Seattle's Best Crab Cake Sandwich Combo
Dungeness Crab "Un"Cake on locally made bun, sweet potato fries, Lobster Mobster Chowder 41.90

Award Winning Chowder & Salad Combo
Choose a starter Cosmic Wild Mixed Greens, Sweet Caper Spinach Salad, or All Hail Caesar Salad, with a cup of Award Winning Clam Chowder 29.90

GF Gluten-free V Vegetarian

*Gluten Free (we do everything we can, however there may be traces of flour anywhere) and 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 **Colonel Mustard Wild Salmon**
Pan seared Wild Alaska Salmon with organic herbs, served with a French Dijon cream sauce* 43.90

Off the Hook Stuffed Wild Salmon
Stuffed with Crab, Wild Mexican Prawns, imported cheeses, basil almond pesto, lemon beurre blanc* 46.90

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* 44.90

Duke's Favorite Pasta with Wild Salmon
Lightly blackened Wild Alaska Salmon on linguini pasta with basil, garlic cream, caramelized bell peppers and onions* 43.90

HEAVENLY HALIBUT

Crab & Prawn Stuffed Just For The Halibut
Fresh Kodiak Island Halibut stuffed with Crab, Wild Mexican Prawns, imported cheeses, basil almond pesto, lemon beurre blanc 49.90

GF **It's So Dreamy Parmesan Halibut**
Parmesan/Asiago encrusted fresh Kodiak Island Halibut with a lemon caper butter sauce 48.90

LUXURIOUS LOBSTER

From the cold, pristine waters of Nova Scotia

Lavish Lobster Roll
Tossed with creamy lemon mayo and a hint of Old Bay seasoning on butter grilled soft brioche roll 38.90

Lobster & Seafood Cavatappi Mac 'N Cheese
Nova Scotia Lobster meat, Wild Alaska Salmon, Halibut and Cod in a rich and creamy imported gruyere, parmesan and asiago cheese sauce 39.90

Crab Stuffed Cold Water Lobster Tail
Nova Scotia Lobster tail stuffed with Crab, Wild Mexican Prawns and imported cheeses 46.90

WILD SHELLFISH

Stuffed and Puffed Jumbo Prawns
Stuffed with Crab, Wild Mexican Prawns, imported cheeses, with basil almond pesto, lemon beurre blanc 39.90

Dungeness Crab "Un"Cakes
Lots of Dungeness Crab, cake not so much, with zesty lime aioli 51.90 *Voted best Crab Cake in Seattle - 2025*

Prawn, Scallop & Crab "Un"Cake Mixed Grill
Dungeness Crab "Un"Cake, skewered Alaska Weathervane Scallops & Wild Mexican Prawns 44.90

GRASS FED BURGERS

Grass Fed beef from Royal Ranch in Royal City, WA

The Duke Cheeseburger
Tillamook extra sharp white cheddar, bibb lettuce, sliced tomato, onion, homemade mayo* 26.90

North of California Burger
Fresh avocado, nitrite-free bacon, Havarti cheese, bibb lettuce, onion, tomato, chipotle aioli* 28.90

GOURMET SANDWICHES

Savory Chipotle Wild Salmon Sandwich
Wild Alaska Salmon on rosemary bread with nitrite-free bacon, fresh avocado and tomato, chipotle aioli* 34.90

Seattle's Best Crab Cake Sandwich
Dungeness Crab "Un"Cake on locally made bun, melted Havarti, nitrite-free bacon, chipotle aioli, avocado, tomato and bibb lettuce 34.90

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 26.90

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 15[90]

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 15[40]

LIVELY LIBATIONS

Refreshing Gin Splash
Local Kur Gin with Aperol, Giffard Elderflower liqueur, homemade sour and orange rosemary simple syrup, shaken and served on ice 15[90]

Grapefruit Nirvana
Deep Eddy Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit, splash of fresh squeezed lemonade, ½ sugared rim 15[90]

The Duke & The King
Hendrick's Botanical gin with Giffard Wild Elderflower liqueur, homemade sour and fresh basil, vigorously shaken and served "up" 15[90]

Blueberry Lemon Drop
Smirnoff Blueberry vodka, fresh lemon, Oregon "Duke" variety blueberries, lemonade, sugared rim 15[90]

BOURBON & BROWN

Duke's Woodford Reserve Manhattan
Duke's selected batch of Woodford Reserve bourbon, stirred with Carpano Antica and Bigallet Amer 17[90]

New York Old Fashioned
Hudson NY bourbon, Regan's orange bitters served with an oversized ice cube 17[40]

Woodinville Whiskey Sour
Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, homemade sour 16[90]
**made with raw egg white*

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

Perfecto Cristalino Margarita
Dobel Diamante Cristalino tequila, Cointreau, splash of homemade sour, major lime squeeze, salted rim, served on the rocks 16[40]

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 16[90]

Paloma Margarita
LALO 100% Agave Azul Blanco tequila with homemade sour and Giffard Grapefruit liqueur, splash of organic grapefruit juice, on the rocks, salted rim 16[40]

MUST HAVE MULES

Served with Cock 'n Bull Ginger Beer

Tito's Texas Mule
Tito's Handmade vodka with fresh limes 15[40]

Sunny Slope Nectarine Mule
44° North Sunnyslope Nectarine vodka with fresh limes and a hint of basil 15[90]

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 16[40]

Oh Mai Tai!
Frigate 8 year rum, Cointreau, fresh lime, pineapple and orange juice, float of The Kraken Black Spiced Rum 15[90]

CAN'T MISS MARTINIS

3 John's Martini
Ketel One Citroen vodka - DukeWorthy™ pour, shaken and served "up" with a lemon twist 17[90]

Seattle's Epic Espresso Martini
Do Epic Sh*t vodka, extra shaken with fresh cold brew, Browne Vanilla Bean Whiskey and Cantera Negra Café coffee liqueur 16[90]

CIDERS & HARD SELTZERS

Yonder Cider
Incline Blackberry Cider
High Noon Peach
Topo Chico Straw/Guava

NON-ALCOHOLIC

Scotty's Local Fresh Lemonades
Q Ginger Ale
Seattle Soda Co. Sodas
San Pellegrino Aqua Panna
Caffe Ladro Organic Coffee
Tazo Hot Tea

N/A SELTZERS

Hiyo Social Seltzers:
Watermelon Lime
Blackberry Lemon
Passionfruit Tangerine

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

WHITE SELECTION

Chardonnay, House – Duke's Selection
13[90] | 17[90] | 46

Chardonnay, Mark Ryan 'Lu + Oly' ***Columbia Valley***
Alluring flavors with great texture and balance 14[90] | 18[90] | 52

Chardonnay, Sonoma-Cutrer ***Russian River Ranches***
One of America's favorite wines, tropical fruit, light vanilla oak finish 16[90] | 20[90] | 62

Dry Rosé, Flowerhead by Mark Ryan ***Columbia Valley***
Full bodied and refreshing, with vibrant, dry notes of strawberry and citrus
14[90] | 18[90] | 52

Viognier, San Simeon ***Paso Robles***
Bright and luscious with floral aroma
14[90] | 18[90] | 52

Riesling, J. Bookwalter Winery ***Columbia Valley***
Juicy entry with ripe fruit flavors, a full rich mouthfeel, and a bright citrus finish
13[90] | 17[90] | 46

Pinot Gris, Nine Hats ***Columbia Valley***
Medium bodied with vibrant fresh flavors and a pleasantly crisp finish 14[90] | 18[90] | 52

Pinot Gris/Sauvignon Blanc, Browne Family "Gigi's Garden" ***Columbia Valley***
Crisp and refreshing, with a lively and lush minerality 14[90] | 18[90] | 52

Albariño, Nortico ***Portugal***
Sustainably grown with fresh citrus notes and vibrant minerality 14[90] | 18[90] | 52

Sauvignon Blanc, Duke's 'Up River White' ™ ***Horse Heaven Hills***
Sourced from the famed McNary Vineyard, with crisp and vibrant flavors 14[90] | 18[90] | 52
$1 of every glass sold donated to PNW Wild Salmon recovery

Sauvignon Blanc, Black Stallion ***North Coast***
Hand-crafted from diverse California vineyards,bright fruit with a lingering finish
15[40] | 19[40] | 54

Sauvignon Blanc, Whitehaven ***Marlborough, NZ***
Full, fresh and juicy wine with vibrant acidity
15[90] | 19[90] | 56

RED SELECTION

Cabernet Sauvignon, House Selection

Duke's 'Up River Red' ™ ***Candy Mountain***
This dynamic, medium to full body wine, excites with beautiful fruit and a lingering finish
14[90] | 18[90] | 52
A wine project with Pat Monahan of Train and Damsel Cellars – $1 of every glass sold donated to PNW Wild Salmon recovery

Cabernet Sauvignon, Black Stallion ***Napa Valley***
Estate fruit from the highly sought a fter Napa Valley with deep, dark fruit flavors, luscious finish
16[90] | 21[90] | 62

Merlot, Browne Family ***Columbia Valley***
Exceptional balance with a beautiful mix of floral and fruit aromas, estate fruit
14[90] | 18[90] | 52

Pinot Noir, Benton-Lane ***Willamette Valley, OR***
An Oregon favorite, medium bodied and vibrant and a killer food wine!
14[90] | 18[90] | 52

Pinot Noir, Calera Winery ***Central Coast***
Enticing aromatics, soft, velvety tannins and vibrant fruit and spice, with a long, lush finish 14[90] | 18[90] | 52

Grenache/Syrah/Mourvèdre 'GSM' JM Cellars ***Columbia Valley***
Crowd-pleasing, versatile and fruit forward blend from WA wine pioneer team, John & Peggy Bigelow 14[90] | 18[90] | 52

Red Blend, Darby Winery "Purple Haze" ***Columbia Valley***
Silky smooth and seductive with dense and rich fruit 14[90] | 18[90] | 52

Petite Syrah, Stags' Leap Winery ***Napa Valley***
Intriguing power and intensity with finesse and complexity, lengthy mouthwatering finish
16[90] | 21[90] | 62

BUBBLES

Prosecco, Mionetto ***Veneto region Italy***
Well-balanced acidity provides a fresh and lively mouthfeel with a clean dry finish
Split (187ml) 13[90] | 48
Try the N/A Mionetto Prosecco option (200ml)

Sparkling, Treveri Brut ***Yakima Valley***
Locally sourced and made in the Yakima Valley, fresh, crisp and dry
Flute 13[90] | 48

Sparkling Rosé, Lucien Albrecht Crémant d'Alsace Brut Rosé ***Alsace Region, FR***
100% Pinot Noir sparkling wine from France's Alsace region. Salmon pink color - dry, creamy, and lively on the palate!
Flute 15[90] | 58

Champagne, Moët & Chandon Brut Imperial - ***Champagne, FR***
Bright fruitiness with a seductive palate and elegant maturity
Split (187ml) 22[90] | 118

SMALL BATCH BOUTIQUE WINERIES OF WA – BY THE BOTTLE

WHITE WINE

- **Browne Family Dry Rosé 46**
- **JM Cellars Sauvignon Blanc 52**
- **Dossier Sauvignon Blanc 54**
- **Darby "Le Deuce" Viognier/Roussanne 52**
- **Mark Ryan Viognier 62**
- **Sparkman Lumière Chardonnay 58**
- **Passing Time Chardonnay 64**

RED WINE

- **Novelty Hill Sangiovese 48**
- **Sparkman Grenache 56**
- **Darby Winery "The Dark Side" Syrah 58**
- **Eight Bells "David's Block" Red Blend 64**
- **Mark Ryan "The Dissident" Red Blend 69**
- **J. Bookwalter "Conflict" Red Blend 66**
- **Fidelitas Malbec 78**
- **Dossier Winery Red Blend 74**
- **Passing Time Red Blend 86**
- **Browne Family Cabernet Sauvignon 62**
- **Upchurch Estate Cabernet Sauvignon 94**
- **Feather Cabernet Sauvignon 108**

CALIFORNIA BEAUTIES

- **Rombauer Sauvignon Blanc 56**
- **Flowers Chardonnay 62**
- **Frank Family Vineyards Cabernet Sauvignon 76**
- **Faust Cabernet Sauvignon 84**
- **DAOU "Soul of a Lion" Cabernet Sauvignon 196**