TASTY MARGARITA

Strawberry Mint Slightly Spicy Margarita

Herradura Blanco tequila and Cointreau, shaken with strawberry puree, fresh mint and limes, homemade sour, dash of Scrappy's fire water bitters 16.90

dukes SEAFOOD

SEAFOOD STARTER

GF **Chilled Prawn Cocktail Veracruz**

Served Ceviche style with herb marinated, grilled and chopped Wild Mexican Pacific Prawns, cucumber pico de gallo,heirloom tomato, served with house fried non-GMO corn tortilla chips 10.90

EAT YOUR GREENS

GF **Dungeness Crab & Prawn Louie Louie**

Fresh Dungeness Crab and chilled Wild Mexican Pacific Prawns with fresh chopped romaine and iceberg, with Dukes 2000 island dressing, asparagus, cucumbers and heirloom tomato, pickled red onions and sweet peppers, avocado and deviled egg 36.90

APPETEASER

GF **Smoked Salmon Street Corn Dip**

Duke's custom smoked Wild Alaska Salmon with Tillamook white cheddar and cotija cheeses, roasted poblano pepper, jalapeno, organic corn and spices, served with house fried non-GMO corn tortilla chips 19.90

CHAMPION CHOWDER

GF **Wild Alaska Smoked Salmon Chowder**

Duke's custom smoked Wild Alaska Coho Salmon with dill, fresh herbs, baby red potatoes 14.90 - small bowl 19.90 - large bowl

"Creamy, herby and delicious!" -Duke

HOOK, LINE & LAND LUNCH SPECIALS

Lunch value options below, please enjoy these new and exciting combos!

Wild Mexican Prawn Po' Boy

Crispy fried creole spiced buttermilk Wild Mexican Pacific Prawns, fresh slaw and a French mustard aioli on a French roll with a mini wild mixed greens raspberry vinaigrette salad, and a dinghy of Wild Smoked Salmon Chowder 22.90

Crispy Dijon Chicken Sandwich

Dijon battered and breaded Organic, non-GMO, free-range chicken breast, flash fried and served with melted Havarti, tomato, shaved onion and lightly dressed arugula on grilled rustic French roll with whole grain mustard aioli, served with a mini Cosmic Wild Mixed Greens salad and dinghy of Award-Winning Clam Chowder 22.90

Hot Honey Wild Salmon Sandwich

Blackened Wild Alaska Salmon, pickled peppers, lightly dressed organic spring mix and chipotle aioli, with a mini wild mixed greens bleu cheese salad with almonds and blueberries, and a dinghy of Award-Winning Clam Chowder 23.90

100% SUSTAINABLE SEAFOOD

GF **Ultimate Fisherman's Favorite**

½ Nova Scotia Lobster tail, Wild Mexican Pacific Prawns, Wild Alaska Halibut, Salmon & Cod with green lip Mussels, local Manila Clams, Calamari with nitrite-free andouille sausage, organic potatoes and sweet corn, simmered in a buttery rich light creole herb seasoned broth 44.90 *Seafood Boil - Duke's Style!*

Smoked Salmon Pesto Pappardelle

Duke's custom smoked Wild Alaska Salmon with arugula pinenut pesto, roasted garlic and heavy cream, with Parmesan & Asiago cheeses, crisp bacon and heirloom tomatoes 34.90

LOCAL GRASS FED FILET MIGNON

GF **Smoked Black Pepper Crusted Filet Mignon**

6oz center cut Filet Mignon served with a luxurious Cognac and smoked pepper Dijon cream sauce, grass fed beef tallow caramelized sweet onions, organic potatoes and fresh vegetable* 56.90 *Royal Ranch exclusive "Royal Range" premium graded grass-fed beef*

DIVINE DESSERT

Mixed Berry White Chocolate Mousse Shortcake Parfait

White chocolate cheesecake mousse with Grand Marnier, fresh strawberries, blackberries and blueberries with strawberry puree, lemon pound cake bites and whipped cream 14.90

**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*

BOUTIQUE WASHINGTON WINE FEATURE

Bookwalter READERS Chardonnay 14.90 | 18.90 | 54

Bookwalter READERS Sauvignon Blanc 14.90 | 18.90 | 54

Bookwalter Foreshadow Cabernet Sauvignon 15.90 | 19.90 | 58

Bookwalter "Conflict" Red Blend Btl 66

J. Bookwalter is one of the most recognized boutique wineries in the Pacific Northwest, relying on meticulous winemaking, exceptional vineyards and a decades-long commitment to excellence to produce some of the world's finest wines.