

Duke's Seafood

1111 Fairview Ave N 98109-4418 · +12063829963 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS & SHARED PLATES 8

Dungeness Crab "Un"Cake **\$19.90**

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

Coco Loco Prawns **\$15.90**

Coconut encrusted Wild Mexican Prawns, homemade sweet chili sauce

Super Calamari Steak Strips **\$14.90**

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

Dungeness Crab Dip **\$19.90**

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

Wildly Delicious Alaska Salmon Sliders* **\$16.90**

Rosemary bread, pesto, sliced tomato

Prawns del Cabo Wabo **\$14.90**

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

Hudson's Finger Lickin' Chicken Strips **\$14.90**

House cut organic, non-GMO, free-range chicken breast, buttermilk soaked with homemade honey mustard sauce

Blackened Halibut Quesadilla **\$18.90**

Lightly blackened fresh Alaska Halibut with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli

TINY BITES 2

Dungeness Crabby Deviled Egg **\$7.70**

Organic, cage-free local egg with fresh Dungeness Crab

Maple Bacon Seafood Bites **\$8.90**

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

CHAMPION CHOWDERS 6

Award Winning Clam Chowder

All natural, New England style with nitrite-free bacon, creamy and herby

AVAILABLE OPTIONS

Dinghy: \$4.40

Small Bowl: \$13.90

Large Bowl: \$18.90

Tureen: \$22.90

Sourdough Bread Bowl (Not Gluten Free) - Add:
\$2.90

Lobster Mobster Pernod Chowder

Grand Duchess of all Chowders with sustainable Argentinean Red Shrimp, sweet potatoes

AVAILABLE OPTIONS

Dinghy: \$4.40

Small Bowl: \$13.90

Large Bowl: \$18.90

Tureen: \$22.90

Sourdough Bread Bowl (Not Gluten Free) - Add:
\$2.90

North by Northwest Seafood Chowder

Wild Alaska Coho Salmon, Alaska Halibut & Blue North Cod – cioppino style

AVAILABLE OPTIONS

Dinghy: \$4.40

Small Bowl: \$13.90

Large Bowl: \$18.90

Tureen: \$22.90

Sourdough Bread Bowl (Not Gluten Free) - Add:
\$2.90

Ragin' Cajun Chicken Corn Chowder

Lightly blackened organic chicken and Creole seasoning with sweet corn

AVAILABLE OPTIONS

Dinghy: \$4.40

Small Bowl: \$13.90

Large Bowl: \$18.90

Tureen: \$22.90

Sourdough Bread Bowl (Not Gluten Free) - Add:
\$2.90

Chowder Samplers

AVAILABLE OPTIONS

Single Dinghy: \$4.40

Double Dinghy: \$8.40

Triple Dinghy: \$12.40

Quad Dinghy: \$15.90

Vegan Veggie Stew

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

\$19.90

THREE COURSE DINNER 5

One Rockin' Rockfish Taco

One Wild Caught Blackened Fish Taco

Two Piece Oh My Cod! Fish & Chips

Duke's Cheeseburger*

One Dungeness Crab "Un"Cake

SUMPTUOUS SALADS & SEAFOOD SALADS 6

Cosmic Wild Mixed Greens Salad

Organic mixed greens, Pt. Reyes bleu cheese crumbles, organic WA Cosmic Crisp apples, Amy's candied pecans, tarragon vinaigrette

AVAILABLE OPTIONS

\$13.90

\$17.90

Sweet Caper Spinach Salad

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

AVAILABLE OPTIONS

\$13.90

\$17.90

All Hail Caesar Salad

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

AVAILABLE OPTIONS

\$13.90

\$17.90

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

\$29.90

"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. Try it Duke's way, chopped and tossed

AVAILABLE OPTIONS

\$24.90

\$29.90

Grab Your Bibb Dungeness Crab Salad

Fresh Dungeness Crab, hydroponic bibb lettuce, nitrite-free bacon, toasted almonds, bell peppers and teardrop tomatoes, olive oil-honeyraspberry vinaigrette

\$29.90

SALAD - ADDITIONS ⁶

Dungeness Crab

\$14.90

Organic Chicken

\$9.90

Crab "Un"Cake

\$16.90

Wild Alaska Salmon*

\$14.90

Prawn & Scallop Skewer

\$11.90

Calamari

\$9.90

FISH & CHIPS ¹

Oh My Cod! Fish & Chips

Blue North Pacific Cod lightly panko breaded with Duke's favorite beer, Mac & Jack's, homemade tartar

AVAILABLE OPTIONS

2 Pc: \$27.90

1 Pc: \$21.90

FISH TACOS ²

Rockin' Rockfish Tacos

Wild Alaska Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo

AVAILABLE OPTIONS

2 Tacos: \$27.90

1 Taco: \$21.90

Unforgettable Sea Cod Tacos

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo

AVAILABLE OPTIONS

2 Tacos: \$27.90

1 Taco: \$21.90

COMBO WOMBOS ⁵

Oh My Cod! Fish & Chips Combo

Blue North Pacific Cod, cup of Award Winning Clam Chowder, homemade tartar

AVAILABLE OPTIONS

2 Pc: \$36.90

1 Pc: \$31.90

Rockin' Rockfish Taco Combo

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

\$31.90

Unforgettable Sea Cod Taco Combo

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

\$31.90

Seattle's Best Crab Cake Sandwich Combo

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

\$34.90

Award Winning Chowder & Salad Combo

Choose a starter Wild Child Mixed Greens, Spinach, or Caesar Salad, served with a cup of Award Winning Clam Chowder

\$24.90

WILD SUCCULENT SALMON ⁴

Fresh Basil Pesto Salmon*

Sustainably caught Wild Alaska Salmon with homemade basil and almond pesto

\$37.90

Off the Hook Stuffed Wild Salmon*

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

\$39.90

French-Kissed Wild Salmon*

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

\$38.90

Duke's Favorite Pasta with Wild Salmon*

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

\$38.90

HEAVENLY HALIBUT ³

Dungeness Crab Stuffed Just For The Halibut

Kodiak Island Halibut stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses, pretty pesto accent, lemon beurre blanc

\$43.90

Holy Halibut Macadamia

Macadamia encrusted Kodiak Island Halibut with a hazelnut beurre blanc

\$41.90

It's So Dreamy Parmesan Halibut

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

\$41.90

WILD SHELLFISH ⁴

Dungeness Crab "Un"Cakes

Lots of Crab, cake not so much, with zesty lime aioli; Voted best Crab Cake in Seattle - 2021

\$39.90

Blessed by the Pope Seafood Cioppino

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

AVAILABLE OPTIONS

\$35.90

\$29.90

Stuffed & Puffed Prawns **\$36.90**

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

Prawn, Scallop & Crab "Un"Cake Mixed Grill **\$38.90**

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

GRASS FED BURGERS 3

The Duke Cheeseburger* **\$19.90**

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

Chipotle Havarti Bacon Burger* **\$21.90**

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

Royal Ranch Burger Melt* **\$21.90**

Tillamook extra sharp white cheddar, nitrite-free bacon, caramelized bell peppers and onions, chipotle aioli on rosemary bread

GOURMET SANDWICHES 3

Seattle's Best Crab Cake Sandwich **\$24.90**

Dungeness Crab "Un"Cake on brioche bun, melted Havarti, nitrite-free bacon, chipotle aioli, avocado, tomato and bibb lettuce

Savory Chipotle Wild Salmon Sandwich* **\$33.90**

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

Screaming Good Grilled Chicken Sandwich **\$19.90**

Organic, non-GMO, free-range grilled chicken breast on rosemary bread, bacon, avocado, tomato, mayo, Tillamook Extra sharp white cheddar and Havarti

IN HOUSE INFUSIONS 2

Duke's Famous Bloody Bloody Mary **\$12.90**

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

Cucumber Mojito **\$12.90**

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

LIVELY LIBATIONS 3

Grapefruit Nirvana **\$12.90**

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

The Duke & The King **\$12.90**

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

Blueberry Lemon Drop **\$12.90**

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

MARGARITAS 3

Imperfect "Scratch" Margarita **\$12.90**

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

Blood Orange Margarita **\$12.90**

Milagro 100% Agave Reposado tequila, Solerno Blood Orange liqueur, fresh lime and orange, homemade sour, red sugar and salted rim, on the rocks

Paloma Margarita **\$12.90**

Volcan De Mi Tierra 100% Agave Tequila with homemade sour and Giffard Grapefruit liqueur, splash of organic grapefruit juice, on the rocks, salted rim

BOURBON & BROWN 3

Duke's Woodford Reserve Manhattan **\$14.90**

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

New York Old Fashioned **\$14.90**

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

Woodinville Whiskey Sour **\$13.90**

Woodinville Whiskey Co. bourbon barrel program selection with toasted Applewood staves, homemade sour; made with raw egg*

MUST HAVE MULES 2

Tito's Texas Mule **\$12.90**

Tito's Handmade vodka with fresh limes

Sunny Slope Nectarine Mule **\$12.90**

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

CLASSIC COCKTAILS 4

Not for Long Island Iced Tea **\$12.90**

Ketel One vodka, Diplomatico Rum Reserva Exclusiva and Deep Eddy Sweet Tea vodka, fresh lemons, splash of lemonade, cola

Oh Mai Tai! **\$12.90**

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

3 John's Martini **\$12.90**

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

007 Vesper Martini **\$12.90**

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

WHITE 11

Chardonnay, House - Canyon Road

AVAILABLE OPTIONS

6oz: \$10.90

9oz: \$14.90

Bottle: \$42.00

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

Alluring flavors with great texture and balance

AVAILABLE OPTIONS

6oz: \$11.90

9oz: \$15.90

Bottle: \$47.00

Chardonnay, Sonoma-Cutrer, Russian River Ranches

One of America's favorite wines, tropical fruit, light vanilla oak finish

AVAILABLE OPTIONS

6oz: \$13.90

9oz: \$17.90

Bottle: \$54.00

Dry Rosé, Revelation by Goose Ridge, Columbia Valley

Blush pink hue with a floral bouquet with bursting notes of strawberry and watermelon

AVAILABLE OPTIONS

6oz: \$11.90

9oz: \$15.90

Bottle: \$47.00

Viognier, San Simeon, Paso Robles

Bright and luscious with floral aromas; 91 pts - WS

AVAILABLE OPTIONS

6oz: \$11.90

9oz: \$15.90

Bottle: \$47.00

Riesling, Chateau Ste. Michelle, Columbia Valley

Riesling characters of juicy peach, ripe pear and melon, subtle mineral notes

AVAILABLE OPTIONS

6oz: \$10.90

9oz: \$14.90

Bottle: \$42.00

Pinot Grigio, Ryan Patrick, Columbia Valley

Fresh, crisp and versatile with flavors of lemon and key lime citrus

AVAILABLE OPTIONS

6oz: \$11.90

9oz: \$15.90

Bottle: \$47.00

Pinot Gris, Ross Andrew, Columbia Gorge

From the famed Celilo Vineyard, vibrant and crisp

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

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

Spritely tropical fruit flavors, with a long, crisp finish

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

Sauvignon Blanc, Black Stallion, Napa Valley

Hand-crafted from diverse Napa Valley vineyards, bright fruit with a lingering finish

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

Sauvignon Blanc, Whitehaven, Marlborough, NZ

Full, fresh and juicy wine with vibrant acidity

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

Cabernet Sauvignon, House - Canyon Road

AVAILABLE OPTIONS

6oz: \$10.90

9oz: \$14.90

Bottle: \$42.00

Cabernet Sauvignon, DAOU Vineyards, Paso Robles

Incredibly pure and balanced with a silky, lush palate

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

Cabernet Sauvignon, Browne Family, Columbia Valley

Inky red, almost black in color, this classic WA Cabernet is full bodied and screaming with flavor using only estate fruit

AVAILABLE OPTIONS

6oz: \$14.90

9oz: \$18.90

Bottle: \$56.00

Merlot, Mercer Family Vineyards, Horse Heaven Hills

Using sustainable farming methods, this big, bold Merlot uses only estate fruit

AVAILABLE OPTIONS

6oz: \$11.90

9oz: \$15.90

Bottle: \$47.00

Malbec, Waterbrook, Columbia Valley

Vibrant and balanced, ripe red fruits and supreme drinkability

AVAILABLE OPTIONS

6oz: \$11.90

9oz: \$15.90

Bottle: \$47.00

Pinot Noir, La Crema, Monterey County

Tremendous red fruit intensity with wonderful concentration and length. Great pairing with any Salmon dish

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

Grenache, Sparkman Cellars, Columbia Valley

The Pinot Noir of WA State! A captivating wine with a lovely freshness

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

Red Blend, Pessimist by DAOU Paso Robles

Incredible structure and amazing value, this interesting blend of 4 varietals consistently delivers

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

Darby Winery "Purple Haze" Columbia Valley

Silky smooth and seductive with dense and rich fruit. Perfect pairing with a grass fed burger

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.90

Bottle: \$51.00

BUBBLES 4

Prosecco, Martini & Rossi, Italy

Light, refreshing and crisp with finely textured bubbles and notes of fresh citrus and honey

AVAILABLE OPTIONS

Split (187ml): \$10.90

\$45.00

Sparkling, Treveri Brut, Yakima Valley

Locally made and sourced, fresh and dry

AVAILABLE OPTIONS

Flute: \$10.90

\$45.00

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

Made by Jean-Charles Boisset with 100% Pinot Noir grapes

AVAILABLE OPTIONS

Flute: \$12.90

\$49.00

Sparkling Rosé, Gran Moraine Rosé, Willamette Valley, OR

Bright, fruity and elegant with rose pedal aromas, delicate on the palate

\$66.00**WHITE WINE** 7**Browne Family Dry Rosé****\$38.00****JM Cellars Sauvignon Blanc****\$46.00****Dunham Sauvignon Blanc****\$44.00****Darby "Le Deuce" Viognier / Roussanne****\$46.00****Mark Ryan Viognier****\$56.00****Sparkman Chardonnay****\$54.00****Abeja Chardonnay****\$64.00****RED WINE** 15**Novelty Hill Sangiovese****\$44.00****Damsal Cellars Cabernet Franc****\$48.00****Dusted Valley "Wallywood" Mourvèdre****\$48.00****Kennedy Shah Reserve Tempranillo****\$54.00****Eight Bells "8 Clones" Syrah****\$56.00****Darby Winery "The Dark Side" Syrah****\$52.00****JM Cellars "Bramble Bump" Red Blend****\$48.00****Mark Ryan "The Dissident" Red Blend****\$64.00****DeLille "D2" Red Blend****\$78.00****Passing Time Red Blend****\$82.00****Fidelitas Malbec****\$66.00****Gorman "Old Scratch" Cabernet Sauvignon****\$52.00****Dunham Cabernet Sauvignon****\$68.00**

Abeja Cabernet Sauvignon **\$82.00**

Feather by Longshadows Cabernet Sauvignon **\$98.00**

DRAFT 5

Manny's Pale Ale

Mac & Jack's African Amber

Black Raven Pilsner

Bale Breaker Top Cutter IPA

Coors Light

BOTTLES & CANS 4

Corona / Corona Bucket (4)

Miller High Life **\$1.00**

Rainier **\$3.00**

Ghostfish Brewing Co. Heineken 0.0 (N/A)

CIDERS & HARD SELTZERS 4

Anthem Cider

Incline Marionberry Cider

Topo Chico Straw / Guava

Truly Wild Berry

NON-ALCOHOLIC 6

Scotty's Local Fresh Lemonades

Q Ginger Ale

Seattle Soda Co. Sodas

Topo Chico Sparkling Water

Caffe Ladro Organic Coffee

Tazo Hot Tea

LET'S EAT 7

Sophie's Grilled Wild Alaska Salmon	\$10.90
Hudson's Organic Free-Range Chicken Strips	\$8.30
Elsa's Alaska True Cod 1 Piece Fish & Chips	\$7.90
Paige's Coconut "Hula" Prawns	\$6.90
Elliott's All Natural Grilled Chicken Breast	\$7.40
Hannah's Grass Fed Jr. Burger	\$8.30
Lauren's Linguini	\$6.60

Homemade herb tomato sauce or Alfredo sauce

SIDES 5

Dinghy of Clam Chowder

Seasonal Vegetable

French Fries

Sweet Potato Fries

Organic Baby Red Potatoes

DRINKS 4

Fresh Squeezed Lemonade

Strawberry or Blueberry Lemonade

Pure Cane Sweetened Soda

Any of Our Juices or Milk

DESSERT 1

Ice Cream Or Sorbet **\$2.90**

APPETIZERS 4

Prawns del Cabo Wabo

Organic herb marinated Wild Mexican Pacific Prawns, grilled and served with citrus vinaigrette and homemade avocado salad

Dungeness Crabby Deviled Egg

Organic, cage-free local egg with Dungeness Crab

Seafood Nosh Bite

One Alaska Weathervane Scallop & one Wild Mexican Prawn, wrapped in nitrite-free bacon, drizzled with organic herb maple butter sauce

"Baby" Crabby Prawn Cocktail

One Wild Prawn and One Dungeness Crab Maris leg in our famous Bloody Mary cocktail sauce

SUMPTUOUS SALADS 3

Wild Child Mixed Greens

Organic mixed greens, crumbled bleu cheese, fresh orange and grapefruit, Amy's candied pecans, tarragon vinaigrette

All Hail Caesar Salad

Seattle Times winner. Add Blackened Wild Salmon or Grilled Organic Chicken

Plenty of Iron Spinach Salad

Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomatoes, Parmesan/Asiago cheeses

SEAFOOD SALADS 3

"Un" Chopped Seafood Salad

Skewered and seared Wild Alaska Weathervane Scallops and Wild Mexican Pacific Prawns with cashews, avocado, tomato, feta, basil, lemon, olive oil

"Grab Your Bibb" Dungeness Crab Salad

Loads of Dungeness Crab atop locally grown hydroponic bibb lettuce, nitrite-free bacon, toasted almonds, bell peppers and teardrop tomatoes, olive oil-honey-raspberry vinaigrette

Black 'n Bleu Wild Salmon Salad

Lightly blackened Wild Copper River Salmon with Oregon blueberries, bleu cheese crumbles, Amy's candied pecans, organic field greens and romaine, bleu cheese dressing

SUCCULENT SALMON 2

Pretty Pesto Wild Alaska Salmon

Wild and sustainably caught with homemade basil and almond pesto

Kentucky Bourbon Glazed Wild Salmon

Old Forester Kentucky bourbon glazed Wild Alaska Copper River Salmon with organic herbs, brown sugar and honey

CREATE YOUR OWN ENTRÉE 2

Proteins

Wild Alaska Salmon; Wild Alaska Halibut; Wild Alaska Cod; Wild Mexican Pacific Prawns; Alaska Weathervane Scallops; Organic, non-GMO, Free-Range Chicken

Sauces & Dressings

Sweet caper vinaigrette, bleu cheese dressing, citrus vinaigrette, tarragon vinaigrette, Caesar dressing, cucumber pico de gallo, basil and almond pesto, tequila lime aioli, hazelnut beurre blanc, lemon caper beurre blanc, chipotle aioli

DESSERTS 2

What's Her Name's Carrot Cake

Seasonal Sorbet

BUBBLY 5

Prosecco, Benvolio, Italy

Light, refreshing and crisp with finely textured bubbles and notes of fresh citrus and honey

AVAILABLE OPTIONS

Split (187ml): \$9.90

\$43.00

Sparkling, Treveri Brut, Yakima Valley

Locally made and sourced, fresh and dry

AVAILABLE OPTIONS

Flute: \$9.90

\$43.00

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

Made by Jean-Charles Boisset with 100% Pinot Noir grapes

AVAILABLE OPTIONS

Flute: \$10.90

\$45.00

Sparkling Rosé, Gran Moraine Rosé Willamette Valley, OR

Bright, fruity and elegant with rose pedal aromas, delicate on the palate

\$66.00

Champagne, Veuve Clicquot Yellow Label, France

Cheers to the Best Selling Premium Champagne in the World!

\$74.00

ALL HAIL CAESAR SALAD 1

All Hail Caesar Salad

Fresh romaine chopped in house daily, homemade Caesar dressing; Starter | Entree

CHAMPION CHOWDER 1

Award Winning Clam Chowder

All natural, New England style with nitrite-free bacon, creamy and herby. Available in Small bowl (6oz) | Large bowl (12oz) | Tureen (18oz)

DRAFT BEER 1

Corona Bucket

4 bottles served in a bucket

\$13.90

MARTINIS 2

Thre3 John's Martini

Ketel One Citroen vodka - DukeWorthy pour, vigorously shaken and served "up" with a lemon twist. No Vermouth Ever!

Tito's Classic Martini

Tito's Handmade Vodka, made in the USA, shaken and served "up" with a wave of vermouth

WINE BY THE GLASS 1

Wine by the Glass

Choose any of our current wines by the glass on our menu. Available in 6oz | 9oz

SWEET TREATS 6

Brookie Betty Boop \$9.90

The best of both worlds! Chocolate brownie mixed together with chocolate chip cookie, baked and served warm with Lopez Island Creamery vanilla ice cream

"I Want You So Bad" Marionberry Pie \$9.90

Cute little pie with wild Woodland, WA marionberries, served with a scoop of Lopez Island Creamery vanilla ice cream

"What'S Her Name's" Carrot Cake \$6.90

Dense, moist and tasty, locally made by The Essential Baking Co. Likely the best carrot cake on the planet!

Pier Pie \$8.90

From the Pier Restaurant in Newport, Rhode Island, birthplace of Duke himself. Lopez Island Creamery chocolate and espresso ice cream layered in a cookie crust with all natural chocolate sauce, homemade whipped cream and topped with toasted almonds

Carefully Selected Local Ice Cream \$3.90

Made by local favorite - Lopez Island Creamery

Meticulously Chosen Sorbet \$3.90

By Lopez Island Creamery, ask your server for today's selections

TASTY DRINKS 3

"Kiss Me I'm Irish" Coffee \$10.90

Tullamore Dew Irish Whiskey and Bigallet Amer with local favorite, Caffe Ladro organic and certified free trade coffee, housemade brown sugar syrup, topped with whipped cream

New York Old Fashioned \$13.90

Duke's Single Barrel Selection of Hudson bourbon - the 1st and only whiskey made in NY since Prohibition, Regan's orange bitters served with an oversized ice cube

Duke's Woodford Reserve Manhattan \$14.90

Each year Duke travels to KY to personally blend and hand select our own batch of Woodford Reserve bourbon. A classic recipe shaken with Carpano Antica and Bigallet Amer, this bourbon was selected for its "candy store" flavor and characteristics

IT'S TIME FOR CHAMPAGNE! 1

GH Mumm Grand Cordon Brut, Champagne, France AVAILABLE OPTIONS

Big, bold and delicious! This Grand Cordon Brut Champagne is driven by the signature grape Pinot Noir with aromas of fresh peach and honey and fine, persistent bubbles

Flute: \$12.90

Btl: \$58.00

APPETEASER 1

Bodacious Brussels Sprouts AVAILABLE OPTIONS

Pan roasted and tossed with fried shallots and capers, homemade Caesar dressing and shaved Parmesan/Asiago mix

Lunch: \$11.90

Dinner: \$12.90

SUSTAINABLE SEAFOOD PASTA 1

"Never Drab" Dungeness Crab & Prawn Gnocchi

Fresh Dungeness Crab & Wild Mexican Pacific Prawns on gnocchi pasta with organic fresh herbs and a roasted tomato garlic cream sauce

AVAILABLE OPTIONS

Lunch: \$29.90

Dinner: \$32.90

ALL NATURAL RIBS ²

"Soon to Be Sold Out" BBQ Ribs

Slow cooked, tender all natural Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, organic baby red potatoes and brussels sprouts

AVAILABLE OPTIONS

Lunch - Full Rack: \$29.90

Lunch - Half Rack:

\$23.90

Dinner - Full Rack:

\$32.90

Dinner - Half Rack:

\$24.90

BBQ Ribs & Seafood Mixed Grill

½ rack of Baby Back Pork Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Pacific Prawns, organic baby red potatoes and brussels sprouts

AVAILABLE OPTIONS

Lunch: \$29.90

Dinner: \$32.90

LOCAL WINE FEATURE ¹

Passing the Time Chardonnay, Columbia Valley

A collaboration between former UW and NFL QB, Damon Huard, and Hall of Fame QB Dan Marino, with lingering notes of crème bruleè and butterscotch, creating a strong, yet elegant finish to this wine

AVAILABLE OPTIONS

6oz: \$12.90

9oz: \$16.40

Btl: \$46.00