

❖ APPETIZERS AND/OR SMALL PLATES ❖

Tuna Wasabi Quesadilla : marinated yellow fin tuna with creamy wasabi mayo, cucumber pico de gallo and fresh guacamole 8.99

Calamari Steak Strips : Pacific Wild Squid lightly battered with tequila lime aioli 7.99

STEAMERS | fresh local Manila Clams from Lyden Shellfish steamed with garlic butter, oven roasted garlic cloves, fresh herbs and Mac & Jack's 9.99 | 14.99

Dungeness Crab Dip : fresh Crab, parmesan, havarti and asiago with fresh spinach served in Duke's garlic double sourdough bread 9.99

Coconut "Hula" Prawns : Wild Gulf Prawns served with a homemade honey chili sauce 8.99

Dangerously "Killer" Prawns : sautéed Wild Gulf Prawns in a garlic white wine butter sauce with roasted red peppers served on garlic sourdough bread 8.99

Chicken Quesadilla : blackened chicken breast with sharp cheddar, cucumber pico de gallo and fresh guacamole 6.99

❖ EAT YOUR GREENS ❖

Add these to any salad: grilled Chicken Breast 4.99 | Calamari 4.99
blackened Wild Alaska Salmon 5.99 | fresh Dungeness Crab 5.99

Prize Winning Caesar Salad : chopped romaine with garlic herb croutons in our homemade Caesar dressing 5.99 | 9.99

Try a Blackened Salmon Caesar* 11.99 | 15.99
Try a Grilled Chicken Caesar 10.99 | 14.99

Duke's Spinach Salad : bacon, chopped egg, toasted almonds, diced tomatoes and parmesan with a sweet caper vinaigrette 6.99 | 11.99

Wild Mixed Greens : organic mixed greens with crumbled bleu cheese, fresh orange & grapefruit, candied pecans and tarragon vinaigrette 6.99 | 11.99

Seafood Chop Chop : Wild Gulf Prawns, Wild Bay Scallops, cashews, avocado and feta in a basil lemon extra virgin olive oil dressing 12.99 | 17.99

DUNGENESS CRAB & PRAWN LOUIE | chopped iceberg tossed with a zesty 2000 Island dressing & topped with fresh Dungeness Crab, chilled Wild Gulf Prawns, hard boiled egg, sliced tomatoes, cucumbers and marinated vegetables 12.99 | 17.99

Chicken Cobb : broiled all natural chicken breast with homemade bleu cheese dressing, bacon, bleu cheese crumbles, chopped egg, fresh tomato, avocado 11.99 | 16.99

Blackened Salmon Cobb : Wild Alaska Salmon with homemade bleu cheese dressing, bacon, bleu cheese crumbles, chopped egg, fresh tomato, avocado* 12.99 | 17.99

Steak Salad : thinly sliced marinated Meyer Ranch Top Sirloin on a bed of organic wild greens with bleu cheese crumbles, candied pecans and fresh orange and grapefruit sections in tarragon vinaigrette* 12.99 | 17.99

*Health Board regulations require us to inform you that consuming raw or undercooked items may increase your risk of foodborne illness.

❖ AWARD WINNING CHOWDERS ❖

Also available in a sourdough bread bowl, add 1.99

Dungeness Crab & Bourbon Chowder : with sweet corn, Kentucky bourbon and fresh Dungeness Crab 6.99 | 11.99

DUKE'S "AWARD WINNING" CLAM CHOWDER

"This is no regular Chowder. It wins Awards. It saves Relationships. It's all natural, herby and creamy. The natural Clam perfume takes you to Clam Heaven." – Duke 5.99 | 10.99

Undefeated Champion Seattle Chowder Cook-Off

Cajun Chicken Corn Chowder : fajita chicken & Creole seasonings topped with sour cream 5.99 | 10.99

Lobster Pernod Chowder : Duchess of all Chowders with Langostino Lobster 6.99 | 11.99

Chowder Sampler : choose the dinghy that floats your boat
Single Dinghy 2.49 | Double Dinghy 4.99 | Triple Dinghy 7.49
Quadruple Dinghy 9.99 | All Five 12.49

Duke's Combo : A favorite of Duke's diners for over 25 years – cup of any chowder, any starter salad and tortellini in a garlic cream sauce 16.99

❖ SEAFOOD SPECIALTIES ❖

Mac & Jack's Fish & Chips : Wild Alaska Cod battered and lightly breaded in panko; served with homemade tartar sauce, crispy ginger slaw and Duke's signature wedge cut french fries 4pc 16.99 | 3pc 13.99 | 2pc 10.99

1/2 Fish & Chips and Chowder Combo : 1/2 order of our Mac & Jack's battered Wild Alaska Cod served with wedge cut french fries, crispy ginger slaw, homemade tartar sauce and a cup of Award Winning Clam Chowder 14.99

Alaska Halibut & Chips : Wild Alaska Halibut battered and lightly breaded in panko; served with homemade tartar sauce, crispy ginger slaw and Duke's signature wedge cut french fries 4pc 18.99 | 3pc 15.99 | 2pc 12.99

Seafood Cioppino : Wild Alaska Salmon and Halibut, fresh Manila Clams, Wild Gulf Prawns, fresh Dungeness Crab – with garlic bread 19.99 | 14.99

MAHI TACOS | grilled sweet Thai chili marinated Mahi Mahi, sharp cheddar, mango chutney and tequila lime aioli with a cucumber pico de gallo and corn tortilla chips 17.99 | 12.99

Blackened Fish Tacos : lightly blackened Wild Alaska Cod with feta, tequila lime aioli, avocado and cucumber pico de gallo in corn tortillas 16.99 | 11.99

Fisherman's Favorite : Wild Alaska Salmon, Halibut & Cod, Manila Clams and Wild Prawns served in a fresh rosemary and herb seafood broth with organic fingerling potatoes and fresh seasonal vegetables 19.99 | 14.99

Crab Cakes : homemade fresh Dungeness Crab cakes grilled and served with homemade rémoulade sauce with organic fingerling potatoes and fresh seasonal vegetables 19.99

❖ WILD WILD FISH ❖



Wild, Natural & Sustainable

Our seafood is "All Wild... All the Time."

Cedar Plank Wild Salmon : herb rubbed Wild Alaska Salmon baked on a cedar plank* 8oz 24.99 | 5oz 19.99

"Totally guilt free" – Duke

PAN SEARED WILD SALMON

Wild Alaska Salmon encrusted with fresh basil and ginger, pan seared in a soy balsamic infused beurre blanc* 8oz 24.99 | 5oz 19.99

Halibut Macadamia : macadamia encrusted Wild Alaska Halibut with a hazelnut beurre blanc 8oz 26.99 | 5oz 21.99

"Voted best new seafood entrée in Seattle" – Duke

Pecan Crusted Salmon : Wild Alaska Salmon encrusted with candied pecans with roasted sweet potatoes and a Woodford Reserve Bourbon beurre blanc* 8oz 24.99 | 5oz 19.99

Stuffed Halibut : Wild Alaska Halibut baked with fresh Dungeness Crab & Oregon Bay Shrimp with imported cheeses and a lemon beurre blanc 8oz 26.99 | 5oz 21.99

❖ BURGERS & SANDWICHES ❖

"I searched for the perfect burger bun for 30 years. I finally found it." – Duke
All 100% natural Meyer Ranch Angus beef burgers served with crisp iceberg lettuce, sliced tomatoes, sweet onions, mayo and Duke's wedge cut fries.

Duke's Famous Cheeseburger : 1/2 lb. Duke's fresh all natural ground chuck with Tillamook extra sharp cheddar* 12.99 | Duke Jr. 7.99

BBQ Bacon Cheeseburger : 1/2 lb. Duke's fresh all natural ground chuck with Tillamook extra sharp cheddar, bacon & homemade BBQ sauce* 13.99 | Duke Jr. 8.99

Bleu Cheese Bacon Burger : 1/2 lb. Duke's fresh all natural ground chuck with bacon, bleu cheese dressing and crumbles too* 13.99 | Duke Jr. 8.99

CRABBY PATTY | fresh Dungeness Crab cake grilled with sliced tomato, shredded iceberg lettuce and rémoulade sauce with sweet potato fries and crispy ginger slaw 12.99

DUNGENESS CRAB CLUB | fresh Dungeness Crab with avocado, tomato & tarragon mayo, Tillamook extra sharp cheddar & Jarlsberg on double sourdough 16.99

Grilled Chicken Club : all natural chicken breast with bacon, onion, rosemary mayo, tomato, avocado, Tillamook extra sharp cheddar & Jarlsberg on double sourdough 13.99

Sun-Dried Tomato Pesto Chicken Sandwich : all natural chicken breast topped with a sun-dried tomato pesto sauce and warmed goat cheese with tarragon mayo 12.99

Substitute a Vegan Veggie Burger for any of these at no additional charge.

❖ DUKE'S NATURAL BEEF ❖

100% natural Angus beef from Meyer Ranch in Blackfoot River Valley, Montana.

Top Sirloin : 8 oz. center cut* 19.99

Try it "Duke's Way" (peppered with blue cheese dressing)

Top Sirloin & Prawns : 8 oz. center cut topped with sautéed Wild Gulf Prawns in a garlic white wine butter sauce – "the taste is killer"* 25.99

Duke admits weakness for **ONLY** the Best.

Ever since I was a kid, I've been accused of wanting only the finest. It drove people crazy. But now my weakness is your strength. You can trust Duke's Chowder House to bring you the best every day. No other restaurant in Puget Sound will go this far. No one cares about what you care about like we do.

Take a look:

100% All natural Clam Chowder. The only one in the world. Not one chemical or preservative. No flavor enhancers. No color enhancers. None of our competitors can make that claim. Not one. Do the research, you'll find it's true. And no one else can beat our Clam Chowder for flavor. It's all in the taste.

Wild Alaska Seafood. All of our Salmon, Halibut, Ling Cod and even the Cod for our Fish & Chips are from the pristine waters of Alaska.

No farmed or "Atlantic" salmon. Don't get me started.

All natural chicken. No hormones. Just chickens allowed to be chickens.

All natural steaks and burgers from Meyer Ranch in Montana. Free of hormones, antibiotics and drugs. 100% Angus Beef.

We cook using oil with zero trans fat. Guaranteed.

Wild Gulf Prawns from the Gulf of Mexico. Plump, juicy and wild...

Wild Fresh Dungeness Crab. Dungeness is simply the best tasting crab on the planet. Don't settle for anything less.

All of our dressings and sauces are homemade. Bleu cheese dressing, tartar sauce, tarragon vinaigrette, rosemary mayo, tarragon mayo, Cioppino base, Hazelnut beurre blanc, Award Winning BBQ sauce and many more.

Tillamook extra sharp cheddar cheese. You may think it's a small distinction between sharp and extra sharp but I assure you that a cheeseburger just isn't a cheeseburger without extra sharp cheddar. And Tillamook has the best.

I could go on and on but I think you get my point. I've always joked that "the best of everything suits me just fine." But at Duke's, it's no joke. No one else will go this far to bring you the best and I intend to keep bringing it your way.

One last thing. Duke's is a casual, comfortable place to eat and that will never change. But don't be deceived that we are casual about what we serve you. Some people talk about quality, we live it... every day. As for value, you just can't match what we do with any of our competitors. I guarantee everything we serve at Duke's. If you don't like it, you don't have to pay for it.

- Duke



SIGN UP FOR DUKE'S EMAIL CLUB AND GET TWO FREE DINNERS

And don't forget "What Did You Win?" at Duke's.

You win every time you come to Duke's Chowder House. It could be a cup of Chowder, a bowl of Chowder, appetizers or 2 dinner entrees. Lots of prizes. Just give us your email address and you'll have a prize in your inbox next day. Everyone entered is automatically eligible to win Grand Prizes, too.

www.dukeschowderhouse.com

Duke's

CHOWDER HOUSE

Fresh & Wild

DUKE'S CHOWDER HOUSE

We really pride ourselves on our chowder.* It was inspired by my grandfather, John Fitzgerald Cox, who claimed to make the best clam chowder in New England. And I guess he really knew what he was talking about because we've won just about every award a restaurant can win, using his recipe for our rich and tasty chowder. As a matter of fact, for three years in a row, Duke's Chowder House was the unprecedented champion at the Seattle Chowder Cook Off.

I guess I'm a lot like my grandfather. He used to hang out with his pals at the Stonebridge Inn in Fall River, Massachusetts, drink Old Boh Beer and Schenley's Reserve and do a lot of bragging about that chowder... and I haven't been able to stop bragging either... ever since we made our first pot at Duke's over 32 years ago.

Thanks again for coming to Duke's Chowder House!

*from the French word chaudière, a pot. Meaning: cooked in a cauldron