

❖ BEFORE OR AFTER CHOWDER ❖

Eating these appetizers could change your life.

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

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

STEAMERS

fresh local Manila Clams steamed in garlic butter, fresh herbs and Mac & Jack’s 12.99

Calamari Steak Strips : lightly battered, with tequila lime aioli & a Greek garlic dipping sauce 7.99

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

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

Dungeness Crab Dip : fresh Dungeness Crab, parmesan, havarti and asiago served in garlic sourdough 9.99

❖ EAT YOUR GREENS ❖

Additions: grilled all natural Chicken Breast 5.99 or Calamari 5.99 or fresh Dungeness Crab 6.99 or blackened Wild Alaska King Salmon 9.99

Prize Winning Caesar Salad : chopped romaine with garlic herb croutons in our homemade Caesar dressing 5.99 | 10.99

Try a Blackened Salmon Caesar 16.99 Try a Grilled Chicken Caesar 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 9.99 | 16.99

DUNGENESS CRAB & PRAWN LOUIE

chopped iceberg lettuce tossed with 2000 Island dressing and topped with fresh Dungeness Crab, chilled Wild Gulf Prawns, hard boiled egg, sliced tomatoes, cucumbers and asparagus 17.99

Chicken Cobb : broiled all natural chicken breast with homemade bleu cheese dressing, bacon, bleu cheese crumbles, chopped egg, fresh tomato, avocado 14.99

Blackened King Salmon Cobb : Wild Alaska King Salmon with homemade bleu cheese dressing, bacon, bleu cheese crumbles, chopped egg, fresh tomato, avocado 16.99

Flank Steak Salad : marinated flank steak on a bed of organic wild greens with bleu cheese crumbles, candied pecans and fresh orange and grapefruit sections in tarragon vinaigrette 16.99

Acceptable forms of payment: major credit cards and cash; no checks please. Thank you.

❖ SEAFOOD SPECIALTIES ❖

Our seafood is “All Wild... All the Time”

Mahi Tacos : Tillamook extra sharp cheddar, mango chutney and grilled sweet Thai chili marinated Mahi Mahi with tequila lime aioli and a zesty cucumber pico de gallo 17.99

Seafood Cioppino : tasty Wild Alaska Salmon and Halibut, fresh Manila Clams, Wild Gulf Prawns, Dungeness Crab — cioppino style, served with garlic bread 19.99

Blueberry & Goat Cheese Salmon : Wild Alaska Salmon topped with goat cheese and Oregon blueberries in a mint beurre blanc 24.99

PAN SEARED WILD SALMON

Wild Alaska King Salmon encrusted with fresh basil and ginger, pan seared in a soy balsamic infused beurre blanc 24.99

Cedar Plank Wild Salmon : herb rubbed Wild Alaska King Salmon baked on a cedar plank 24.99 *“Totally guilt free”*

Halibut Macadamia : macadamia encrusted Wild Alaska Halibut with a hazelnut beurre blanc 24.99

“Voted best new seafood entrée in Seattle” — Duke

Stuffed Halibut : Wild Alaska Halibut baked with fresh Dungeness Crab & Oregon Bay Shrimp 24.99

Stuffed Prawns : three large Wild Gulf Prawns baked with fresh Dungeness Crab & Oregon Bay Shrimp 21.99

❖ AWARD WINNING CHOWDERS ❖

Also available in a sourdough bread bowl, add 1.99

Dungeness Crab & Bourbon Chowder : with sweet corn and fresh Dungeness Crab 6.99 | 10.99

Northwest Seafood Chowder : Wild Alaska Salmon and Halibut, fresh Manila Clams — cioppino style 6.99 | 10.99

Cajun Chicken Corn Chowder : fajita chicken topped with sour cream 6.99 | 10.99

Lobster Pernod Chowder : Duchess of all Chowders with Langostino Lobster 6.99 | 10.99

Chowder Sampler : sample all five 12.99

DUKE’S AWARD WINNING CLAM CHOWDER

Undefeated Champion Seattle Chowder Cook-Off. 6.99 | 10.99 *“A truly world class recipe.”* – John Hinterberger, Seattle Times

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.



**Consuming raw or undercooked meats may increase your risk of foodborne illness.*

❖ COMBOS ❖

Great choice... Great value!

Dungeness Crab & Seafood Pot Pie : fresh Dungeness Crab, Wild Alaska King Salmon & Halibut with vegetables in a bourbon cream sauce and any starter salad 17.99

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 15.99

❖ “WILD” FISH & CHIPS ❖

Duke’s fish & chips and french fries are cooked in zero trans fat oil. Served with homemade tartar sauce.

DUKE’S ORIGINAL FISH & CHIPS

Wild Alaska Cod – voted most popular item by Duke’s diners 15.99

Halibut & Chips : Wild Alaska Halibut – try it with bleu cheese dressing 17.99

❖ BURGERS & SANDWICHES ❖

“I searched for the perfect burger bun for 30 years. I finally found it” — Duke

Duke’s Famous Cheeseburger : 1/2 lb. Duke’s fresh all natural ground beef with Tillamook extra sharp cheddar & mayo 12.99*

Duke Slider : slider size version of Duke’s Famous Cheeseburger, cup of any chowder and any starter salad 16.99*

BBQ Bacon Cheeseburger : 1/2 lb. Duke’s fresh all natural ground beef with Tillamook extra sharp cheddar, bacon & homemade BBQ sauce 13.99*

Bleu Cheese Bacon Burger : 1/2 lb. Duke’s fresh all natural ground beef with bacon, bleu cheese dressing and crumbles too 13.99*

DUNGENESS CRAB CLUB

fresh Dungeness Crab with avocado, tomato & tarragon mayo, Tillamook extra sharp cheddar & Jarlsberg on double sourdough 15.99

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

BBQ Chicken Burger : all natural chicken breast with mayo, bacon, Tillamook extra sharp cheddar, Jarlsberg & homemade BBQ sauce 13.99

Yellow Fin Tuna Salad Sandwich : tossed with wasabi mayo, celery, green onion, garlic and water chestnuts on grilled molasses bread 12.99

❖ DUKE’S CHOICE CUTS ❖

Duke’s serves only 100% midwest corn fed beef.

Top Sirloin : 8 oz. center cut 19.99*

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

Flank Steak : marinated 6 oz. flank steak 16.99*

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.

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 pollution free, 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.

We cook using oil with zero trans fat. Guaranteed.

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

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

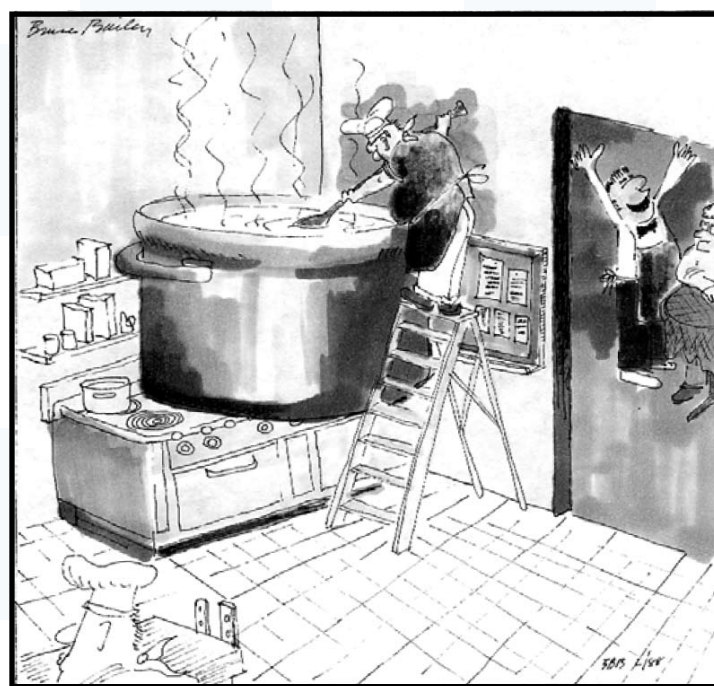
All of our dressings and sauces are homemade. Bleu cheese dressing, tartar sauce, tarragon vinaigrette, rosemary mayo, tarragon mayo, cioppino base, hazelnut beurre blanc, award winning BBQ sauce and many more.

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. It costs us a little more and we charge a little more. Sure, you can go to our competitors and find something less expensive but I guarantee it's not the same. You see, no one does what we do for you. We bring you the best value. I guarantee it.

— Duke



WAITER SPIKE RECOMMENDS FRESH CLAM CHOWDER BEFORE KITCHEN RUNS OUT.

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

www.dukeschowderhouse.com



"Just the way you like it."



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 31 years ago.

Thanks again for coming to Duke's Chowder House!

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

