

JOIN OUR EMAIL CLUB & GET TWO FREE DINNERS

Receive a **FREE** dinner just by signing up and a **FREE** dinner two weeks before your birthday!

Duke's Chowder House Email Club is much more than a newsletter... it's big-time value! Every email we send out is full of value. Sometimes, we'll send you a FREE appetizer, sometimes a FREE lunch, sometimes a FREE dinner, sometimes 20% off Gift Cards! We'll always give you great reasons to come back to Duke's again and again.

We value and protect your privacy, and require all Email Club members to be a "confirmed opt-in" subscriber — the industry standard for privacy and security.

*We hope you join, and tell your friends to join too. Remember, at Duke's Chowder House we do everything **"Just the way you like it."***

www.dukeschowderhouse.com



HAPPY HOUR MENU

3–6 pm & 10 pm–close
7 days a week

AVAILABLE IN BAR ONLY

Featuring



Vodka

DUKETAILS

4.50

Also known as Muddled Uptails, these unique large concoctions are served with a major squeeze, a gentle twist or an extra virgin cherry – most are muddled or shaken and all are served in an oversized Martini glass – “up” of course.

Blueberry Lemon Drop

Smirnoff Blueberry, fresh lemon, Oregon blueberries, splash of sweet & sour, splash of lemonade, sugared rim.

Strawberry Lemon Drop

Smirnoff Strawberry, fresh lemon, splash of sweet & sour, splash of strawberry lemonade, sugared rim.

Raspberry Vanilla Kazi

Smirnoff Raspberry, Smirnoff Vanilla, triple sec, fresh fruit, orange juice and cranberry juice.

Poma Kazi

Pearl Persephone vodka, triple sec, major lime squeeze, POM Wonderful pomegranate juice. *The #1 pomegranate flavored vodka on the market.*

Poma Rita

José Cuervo Tradicional (100% Blue Agave tequila), triple sec, POM Wonderful pomegranate juice, major lime squeeze, salted rim.

Imperfect “Scratch” Margarita

José Cuervo Tradicional (100% Blue Agave tequila), triple sec, major lime squeeze, salted rim.

Cucumber Mojito

Duke’s twisted version of this classic. Cucumber infused vodka with fresh mint, splash of soda, sweet & sour, sugared rim. *Voted most refreshing cocktail in Seattle – 2005*

10 Cane Mojito

10 Cane rum, fresh mint, splash of soda, sweet & sour, sugared rim. *Served on the rocks.*

Orange Mojito

Captain Morgan Spiced rum with fresh oranges and mint, sweet & sour, splash of soda.

Cosmopolitan

Smirnoff Cranberry, triple sec, cranberry juice, limes.

Duke’s Famous Bloody Bloody Mary

Housemade infused vodka with spicy Bloody Mary mix garnished with two jumbo prawns.

“Life is too short for bland Marys.”

— quote from Kelly Mitchell, West Seattle resident and “regular”

HOUSE WINES

Chardonnay, Cabernet Sauvignon, Merlot 3.50

WELL DRINKS 2.75

DRAFT BEERS 2.75

APPETIZERS

4.95

Dangerously “Killer” Prawns

sautéed Wild Gulf Prawns in a garlic white wine butter sauce served with garlic bread.

Chicken Quesadilla

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

Coconut “Hula” Prawns

Wild Gulf Prawns served with a homemade honey chili sauce.

Steamers

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

Dungeness Crab Dip

fresh Dungeness Crab, parmesan, havarti and asiago served with thin bread crackers.

Calamari Steak Strips

lightly battered, with tequila lime aioli & a Greek garlic sauce.

Tuna Wasabi Quesadilla

marinated yellow fin tuna with creamy wasabi mayo, zesty cucumber pico de gallo and guacamole.

Dungeness Crab Martini

fresh Dungeness crab tossed with cilantro, chopped red onion & red pepper with guacamole.

DUKE’S AWARD WINNING CLAM CHOWDER

“A truly world class recipe.” – John Hinterberger, *Seattle Times*

Cup 3.95 Bowl 5.95

Chowder in a Sourdough Bowl, add 1.95

We really pride ourselves on our chowder as we’ve won just about every award a restaurant can win, using my grandfather’s 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. We’ve added some exciting variations on the original recipe that we hope you’ll enjoy. Our goal is simple and has remained the same since we first opened Duke’s Chowder House nearly 30 years ago; serve it “Just the way you like it!”

— DUKE