

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



DUKETAILS

4.50

Also known as *Muddled Uptails*, these unique large hand-crafted concoctions 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

Poma Kazi : Pearl Pomegranate vodka, triple sec, major lime squeeze, POM Wonderful pomegranate juice
— the #1 pomegranate flavored vodka on the market.

Imperfect “Scratch” Margarita : José Cuervo Tradicional (100% Blue Agave tequila), Grand Marnier, 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

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

**DUKE’S
FAMOUS
BLOODY
BLOODY
MARY**

Housemade infused vodka with Demitri’s All-Natural Bloody Mary Seasoning 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

4.99

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

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

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

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

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

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

DUKE’S AWARD WINNING CLAM CHOWDER

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

Cup 3.99 Bowl 5.99

Chowder in a Sourdough Bowl, add 1.99

*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*