**Appeteasers**

Everyone loves a tease

- **Coco Loco Prawns**
  Coconut encrusted Wild Mexican Pacific Prawns with homemade sweet chili sauce
  * 19

- **Dungeness Crab "Un"Cake**
  Lots of Crab, cake not so much with homemade zesty lime aioli and wasabi aioli for dipping
  * 13

- **Super Calamari Steak Strips**
  Tender, large squid steaks cut in house and made-to-order with homemade tequila lime aioli and wasabi aioli for dipping
  * 10

- **Hannah’s Halibut Quesadilla**
  Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli
  * 12

- **Topless Wild Alaska Salmon Sliders**
  Served on bite-sized tasty Essential Baking Co. rosemary bread, basil pesto and sliced tomato
  * 11

- **Prawns Del Cabo Wabo**
  Organic herb marinated Wild Mexican Pacific Prawns grilled and served with citrus vinaigrette and homemade avocado salad
  * 12

- **Goat Cheese & Pesto Quesadilla**
  Laura Chenel goat cheese, homemade pesto, sliced tomato with a hand stretched flour tortilla
  * 6

- **Hudson’s Finger Lickin’ Chicken Strips**
  8oz of homemade, free-range, hormone-free chicken, BBQ and honey mustard sauces for dipping
  * 10

- **Crabby Prawn Cocktail**
  The best of both worlds!
  Our famous Bloody Mary Wild Prawn and a sweet and succulent Dungeness Crab Maris leg with our signature Bloody Mary cocktail sauce
  * 4

**Salads**

- **All Hail Caesar Salad**
  Seattle Times winner
  Blackened Salmon Caesar* 16
  Grilled Chicken Caesar 13

- **Out of the Bleu Caesar Salad**
  Fresh chopped romaine with homemade "Nothing But Blue Sky" bleu cheese dressing, fresh avocado, sliced tomato
  * 12

- **Plenty of Iron Spinach Salad**
  Sweet caper vinaigrette, nitrite-free bacon, toasted almonds, egg, diced tomato, Parmesan/Asiago cheeses
  * 12

- **Flame Grilled Chicken Cobb**
  Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade "Nothing But Blue Sky" bleu cheese dressing
  * 12

- **North By Northwest Seafood Chowder**
  Wild Alaska Salmon, Halibut, Cod - cioppino style
  * 12

- **Ragin’ Cajun Chicken Corn Chowder**
  Blackened Chicken and Creole seasonings with sweet corn
  * 12

- **Award Winning Clam Chowder**
  Grand Duchess of all Chowders with baby Langostinos, sweet potatoes
  * 12

- **Blackened Wild Alaska Salmon Ty Cobb**
  Fresh NW Coast Dungeness Crab and Wild Mexican Pacific Prawns with cashews, avocado, tomato, feta, basil, lemon, olive oil
  * 12

- **Champion Chowders**
  3-time Seattle Chowder Cook-off winner

- **Chowder Samplers**
  Try any of our chowders in a sourdough bread bowl

**Appetizers & Shared Plates**

- **Organic herb marinated Wild Mexican Pacific Prawns grilled and served with citrus vinaigrette and homemade avocado salad**
  * 12

- **Appetizers**
  - **Coco Loco Prawns**
  - **Dungeness Crab "Un"Cake**
  - **Super Calamari Steak Strips**
  - **Hannah’s Halibut Quesadilla**
  - **Topless Wild Alaska Salmon Sliders**
  - **Prawns Del Cabo Wabo**
  - **Goat Cheese & Pesto Quesadilla**
  - **Hudson’s Finger Lickin’ Chicken Strips**
  - **Crabby Prawn Cocktail**

**Seasounds Salads**

- **Wild Child Mixed Greens**
  Organic mixed greens, crumbled bleu cheese, fresh orange and grapefruit, Amy’s candied pecans, tarragon vinaigrette
  * 12

- **Lots of Crab, cake not so much with homemade zesty lime aioli and wasabi aioli for dipping**
  * 10

- **“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
  * 12

- **“Un”Chopped Seafood Salad**
  Try Duke’s way, have it chopped and tossed

- **Blackened Wild Alaska Salmon Ty Cobb**
  Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade “Nothing But Blue Sky” bleu cheese dressing
  * 12

**Double Sourdough Bread**

People drive across town for our piping hot sourdough bread just out of the oven. Made especially to our DukeWorthy standards. The Essential Baking Co. bakes it fresh every day, just for you.

**Seafood Salads**

- **“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
  * 12

- **Blackened Wild Alaska Salmon Ty Cobb**
  Nitrite-free bacon, chopped egg, tomatoes, avocado, homemade “Nothing But Blue Sky” bleu cheese dressing
  * 12

- **I Hear the Ocean Fresh Salad**
  NW Coast Dungeness Crab and Wild Mexican Pacific Prawns with blue cheese crumbles, avocado, cucumber pico de gallo
  * 12

**Appeteasers & Shared Plates**

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  - **Coco Loco Prawns**
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- **I Hear the Ocean Fresh Salad**
  NW Coast Dungeness Crab and Wild Mexican Pacific Prawns with blue cheese crumbles, avocado, cucumber pico de gallo
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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Fish & Chips**

- **Oh My Cod! Fish & Chips**
  Pacific Cod lightly panko breaded with Duke’s favorite beer, Mac & Jack’s* 3 pc 2290 | 2 pc 1890 | 1 pc 1490
- **Her Majesty Halibut & Chips**
  Wild Alaska Halibut lightly panko breaded with homemade tartar sauce* 2 pc 2590 | 1 pc 1890
- **Oh My Cod! Fish & Chips Combo**
  Pacific Cod lightly panko breaded with cup of Award Winning Clam Chowder* 2 pc 2590 | 1 pc 2190
- **Her Majesty Halibut & Chips Combo**
  Wild Alaska Halibut lightly panko breaded with cup of Award Winning Clam Chowder* 2 pc 3190 | 1 pc 2490
- **Her Majesty Halibut & Chips Combo**
  Wild Alaska Halibut lightly panko breaded with cup of Award Winning Clam Chowder* 2 pc 2590 | 1 pc 2190

**Fish Tacos**

- **Rockin’ Rockfish Tacos**
  Alaska Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo* 2 tacos 2190 | 1 taco 1690
- **Sailor Boy Sea Cod Tacos**
  Lightly blackened with feta, tequila lime aioli, avocado, cucumber pico de gallo* 3 tacos 2090 | 2 tacos 1790 | 1 taco 1490

**Combo Wombos**

- **Oh My Cod! Fish & Chips Combo**
  Pacific Cod lightly panko breaded with cup of Award Winning Clam Chowder* 2 pc 2590 | 1 pc 2190
- **Her Majesty Halibut & Chips Combo**
  Wild Alaska Halibut lightly panko breaded with cup of Award Winning Clam Chowder* 2 pc 3190 | 1 pc 2490
- **The Duchess Combo**
  ½ Crab Lover’s Club on Essential Baking Co. rosemary bread, cup of Lobster Pernod Chowder, sweet potato fries* 2190 Full Sandwich 2790

- **Chowder & Salad Combo**
  Choose a starter Wild Child Mixed Greens, Spinach, Caesar or Out of the Bleu Caesar and a small bowl of any of our Award Winning Chowders 1590
- **Sailor Boy Sea Cod Taco Combo**
  1 taco, cup of Award Winning Clam Chowder* 2090
- **Rockin’ Rockfish Taco Combo**
  1 taco, cup of Award Winning Clam Chowder* 2290

**Heavenly Halibut**

- **Dungeness Crab Stuffed Just For The Halibut**
  Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, Parmesan and Asiago cheeses, homemade pretty pesto accent* 5oz 2990 | 8oz 3490
- **It’s So Dreamy Parmesan Halibut**
  Parmesan/Aioli encrusted, served with an organic baby red potato prawn cake and a lemon caper beurre blanc* 5oz 2990 | 8oz 3490
- **Holy Halibut Macadamia**
  Macadamia encrusted with a hazelnut beurre blanc* 5oz 2990 | 8oz 3490

**Wild Shellfish**

- **Dungeness Crab “Un”Cakes**
  Lots of Crab, cake not so much, zesty lime aioli and served with organic baby red potatoes and seasonal vegetable* 2690
- **Stuffed & Puffed Prawns**
  Stuffed with Dungeness Crab, Wild Mexican Pacific Prawns, Havarti, Parmesan and Asiago cheeses, homemade pretty pesto accent* 2290
- **The Pope’s Seafood Cioppino**
  Wild Alaska Salmon, Halibut, Cod, Wild Mexican Pacific Prawns and Dungeness Crab* 1990 | 2490
- **Prawn, Scallop & Crab “Un”Cake Mixed Grill**
  Crab “Un”Cake, skewered Alaska Weathervane Scallops & Wild Mexican Pacific Prawns, zesty lime aioli* 2690

**Sustainable**

- **Sustainability is very personal to me. I will do everything I can to ensure that our grandchildren and their grandchildren will have wild, natural and sustainable seafood to eat and enjoy forever more.” - Duke
**Grass Fed Burgers**

“somebody get me a cheeseburger” - Steve Miller Band

No antibiotics, hormones or growth stimulants ever!

* Ground sirloin served with homemade mayo, onion straws, fresh tomato and local Bibb lettuce.

Chef’s Homemade “Farm to Table” Veggie Burger available on request.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duke’s “Extra Sharp” Cheddar Cheeseburger</td>
<td>$16.90</td>
</tr>
<tr>
<td>BBQ Bacon Cheeseburger</td>
<td>$16.90</td>
</tr>
</tbody>
</table>

**Gourmet Sandwiches**

From The Grill

The Earl of Sandwich enthusiastically endorses these recipes

**Dungeness Crab Lover’s Club**

Fresh chilled Dungeness Crab from the NW Coast served open face on Essential Baking Co. rosemary bread with fresh avocado, tomato and melted Jarlsberg*

Served “Closed” face upon request

<table>
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</table>

**Savory Chipotle Wild Salmon Sandwich**

Fresh avocado, tomato, chipotle aioli, crispy bacon on Essential Baking Co. rosemary bread*

5oz $23.90 | 8oz $28.90

**The Duchess Combo**

1/2 Crab Club Sandwich on Essential Baking Co. rosemary bread, cup of Lobster Pernod Chowder, sweet potato fries*

Full Sandwich $21.90

**“Screaming Good” Grilled Chicken Sandwich**

Free Range Chicken breast grilled with Essential Baking Co. rosemary bread, nitrite-free bacon, avocado, tomato, Tillamook Extra sharp white cheddar, Jarlsberg*

**“Farm to Table” Veggie Burger**

Made in-house using black beans and fresh vegetables, chipotle aioli, grilled with melted Jarlsberg, Manini’s gluten free bun served with a Wild Mixed Greens Salad

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<td>“North of California” Cheeseburger</td>
<td>1790</td>
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<tr>
<td>Savory Chipotle Wild Salmon Sandwich</td>
<td>5oz $23.90</td>
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</tr>
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</table>
Duketails

We take Cocktails to another level. Some of our “Duketails” are muddled, some shaken, some on the rocks and others served straight up. No matter your choice; all are unique handcrafted concoctions not found anywhere else.

**Imperfect “Scratch” Margarita**
El Jimador 100% Agave Reposado tequila, Cointreau, major lime squeeze, salted rim

**Blood Orange Margarita**
Milagro 100% Agave Reposado tequila, Solerno Blood Orange liqueur, fresh lime and orange, homemade sour, red sugar and salted rim, on the rocks voted most unique margarita - 2016

**Grapefruit Nirvana**
Finlandia Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit and a splash of fresh squeezed organic lemonade

**The Duke & The King**
Hendrick’s Botanical Gin with Giffard Wild Elderflower liqueur, homemade sour and fresh basil, vigorously shaken and served “up”

**Russell’s Moscow Mule**
Tito’s Handmade Vodka with fresh limes

**Sunny Slope Nectarine Mule**
44 North Sunny Slope Nectarine vodka with fresh limes and hint of basil

**Bardstown Mule**
Evan Williams Kentucky Bourbon

*Take the mug home with you for an extra $25*

**Not for Long Island Iced Tea**
Ketel One vodka, Mount Gay Black Barrel rum and Deep Eddy Sweet Tea vodka, fresh lemons, splash of organic lemonade, cola

**Oh Mai Tai!**
Mount Gay Black Barrel rum, Cointreau, fresh lime, pineapple and orange juice, float of Myers’ Dark rum

**Thre 3 John’s Martini**
Ketel One Citroen Vodka - DukeWorthy™ pour, vigorously shaken and served “up” with a lemon twist

**Spanish Style G&T**
Hendrick’s Botanical Gin, Giffard grapefruit liqueur, fresh cucumber and lime with Fever Tree tonic

**Bottle abreast & Brown**
Duke’s Woodford Reserve Manhattan
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

**New York** Old Fashioned
Made with Hudson Baby Bourbon - the 1st and only whiskey made in NY since Prohibition. 100% NY corn sourced within 10 miles in the Hudson Valley

**Mint Julep**
It’s always Derby season! Michter’s Rye Bourbon with fresh mint, sugar and simple syrup, classic pewter cup

**Prosecco**
La Marca Italy - Fresh and clean with hints of honey, citrus and green apple – (187ml) Split 890 | 34

**Chardonnay**
Centuries-Old Sparkling winemaking methods produce this dry, fresh sparkling wine with a long, elegant finish – Flute 690 | 32

**Gruet Rosé**
American
Made with WA grapes- fully bodied and delicate with rich fruit flavors – Flute 690 | 32

**Veue Clicquot Yellow Label**
French
Cheers to the Best Selling Premium Champagne in the WORLD! Bottle 58

**Nicolás Feuillatte Brut Rosé**
French
A harmonious, fruity Champagne and delicate on the palate – Bottle 68

**House - Canyon Road**
790 | 1140 | 31

**14 Hands Columbia Valley**
Bright, crisp flavors and aromas of melon, apple and pear - a classic Washington Chardonnay 890 | 1240 | 35

**Sonoma-Cutrer Sonoma County**
One of America’s favorite white wines, clean, tropical fruit, great balance, light vanilla oak finish 1000 | 1440 | 43

**Seven Hills Columbia Valley**
Brisk and refreshing with grapefruit, peach and papaya leading to an extended, crisp finish with fresh herb and mineral notes 890 | 1240 | 35

**Mercer Estates Columbia Valley**
Lush mouthfeel, crisp finish and highly aromatic with mouth-watering flavor 940 | 1290 | 37

**Chateau Ste. Michelle Columbia Valley**
Rising characters of juicy peach, ripe pear and maran, subtle mineral notes 790 | 1140 | 31

**King Estate Acrobat Oregon**
Balanced and crisp with tangerine, lemon and pineapple, with a clean finish from our neighbors to the south 890 | 1240 | 35

**Nine Hats Columbia Valley**
This well-structured, deep and complex wine offers a wonderful spectrum of dark fruits balanced by a long and silky finish 1000 | 1440 | 43

**King Estate Acrobat Oregon**
The smell of Bing cherries gives this wine a delightful bouquet with smooth tannins and spice 940 | 1290 | 37

**Estancia Monterey County**
Rich and creamy with ripe plum, and blueberry leading to a smooth, lingering finish 990 | 1340 | 39

**Waterbrook Columbia Valley**
Vibrant and balanced, this deep red wine boasts ripe red fruits and supreme drinkability 890 | 1240 | 35

**1002 Stories by Bonterra Mendocino County**
Dukes personal favorite red wine! 890 | 1240 | 35
**Washington Wines... By the Bottle**

### WHITE WINE

- **Sauvignon Blanc**
  - JM Cellars Red Mountain - Sourced from the esteemed Klipsun Vineyard and stainless steel fermented, this wine offers beautiful floral aromas and tropical fruit flavors. Crisp and dry, this wine is the perfect with any shellfish preparation. 44
  + 91 points and Editor’s Choice - Wine Enthusiast

- **Pinot Gris**
  - Ross Andrew Columbia Gorge
    - From the 2nd oldest Pinot Gris wines in Washington in the meticulously managed Cellilo Vineyard high above the Columbia Gorge, this wine is vibrant and crisp with a touch of mineral on the finish.
    
    - A perfect food wine 36

- **Viognier/Roussanne**
  - Darby “Le Deuce” Columbia Valley
    - A Viognier & Roussanne blend loaded focused through the finish ripe citrus while staying pure, clean and this luxurious medium-bodied white boasts lingering finish. 52
  + 92 points - Wine Enthusiast

- **Viognier**
  - Mark Ryan Columbia Valley
    - Arguably the top Viognier in Washington, this luxurious medium-bodied white boasts ripe citrus while staying pure, clean and focused through the finish. 52
  + Mark Ryan Winery named one of Wine & Spirits Top 100 Wineries in the World for the 3rd year in a row!

- **Mourvèdre**
  - Gramercy Cellars Columbia Valley
    - An interesting, complex and intense red varietal that sells out quickly, Mourvèdre has an almost cult following. Complete and balanced with medium to full-bodied richness and impressive concentration from the Olsen and Alder Ridge Vineyards. 69

- **Chardonnay**
  - L’Ecole Nº 41 Columbia Valley
    - Founded in 1983 and the 3rd oldest winery in Walla Walla. Tropical fruit and fresh apple are balanced with a rich, lingering finish. 42
  + 11 years Wine Enthusiast - Winery of the Year

- **Sparkman Cellars** Columbia Valley
  - Crisp, clean and balanced, this 100% Chardonnay explodes on the palate with an avalanche of wild tropical fruits, creamy richness and finishes with its trademark minerality. 48
  + Wine & Spirits 2011 - Top 100 Wineries in the World

### RED WINE

- **Sangiovese**
  - Walla Walla Vintners Columbia Valley
    - From one of our oldest and most revered wineries, this unique varietal features notes of elderberry and strawberry with smooth tannins and a lengthy finish. 46

- **Grenache**
  - Sparkman Cellars Columbia Valley
    - Would it surprise you to know that Grenache is responsible for some of the most delicious and expensive wine in the world? Chris Sparkman imagines that grenache may one day be a secret weapon in Washington State’s wine war on reality. 48

- **Cabernet Franc**
  - Andrew Will Columbia Valley
    - From their own Two Blenders Vineyard, this medium bodied wine is an amazing value and great with food. Winemaker Chris Camarada is recognized as one of the top producers of Cabernet Franc in the US. 48

- **Mourvèdre**
  - JM Cellars Columbia Valley
    - Owner/Winemaker, John Bigelow, is on a mission to make the first 100 point Merlot in Washington. Sourced from three vineyards of distinction - Stillwater Creek, Klipsun and Ciel du Cheval - this 100% Merlot is rich and smooth with balanced tannins and ripe red fruit. 63

- **Merlot**
  - JM Cellars Columbia Valley
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  + JM Cellars 2013 Merlot was named 50th best wine in the world - Wine Enthusiast Magazine

- **Fidelitas** Red Mountain
  - Perhaps the best Malbec in Washington, this very limited wine has a slight bit of spice, deep dark color, with black cherry and blackberry flavors. 66
  + Charlie Hoppes named 2013 Winemaker of the Year - Seattle Magazine

### RED BLEND

- **Syrah**
  - Darby “The Dark Side” Columbia Valley
    - Silky smooth with black cherry, chocolate and spice. A big and bold Syrah with dark color, great balance and depth. 52
  + 92+ points Wine Advocate

- **Cabernet Sauvignon**
  - Dunham Cellars XIX Columbia Valley
    - Concentrated flavors with a lush palate of dark cherry and pomegranate, this exceptional value is made by one of the iconic producers in WA State. 68

- **DeLille “D2”** Columbia Valley
  - Named after the famed D2 Highway in Bordeaux, this predominantly Merlot and Cabernet Sauvignon blend explodes on the palate with deep dark fruit. 74

- **Dusted Valley “BFM”** Columbia Valley
  - A big blend consisting of Merlot, Cabernet Franc and Petit Verdot, this wine packs a punch stands up to its reputation of being the biggest and the best in WA State. 66

- **JM Cellars “Bramble Bump”** Columbia Valley
  - Merlot, Cabernet Sauvignon, Mourvèdre, Malbec and Petit Verdot blended together to make one heck of a red. A labor of love from a Woodinville neighbor. 48

- **Feather by Longshadows** Columbia Valley
  - A stunning wine with deep, dark concentrated fruit and consistently on the best of the best list. Long, persistent finish and tremendous depth. 92
  + 95 Points - The Tasting Panel

- **Albeja Columbia Valley**
  - Stylish, elegant and impeccable balance accomplished by meticulous viticultural management, utilization of a rare sorting system and gentle handling of the fruit, customized practices for every lot no matter how small, and carefully selected French oak barrels. 86

- **Woodward Canyon “Artist Series”** Washington State
  - Established in 1981 and the 2nd winery opened in Washington. This juicy, expressive Cabernet has won countless awards and international fame. 79
  + 2014 WA Winery of the Year - Wine Press NW

- **Leonetti Walla Walla Valley**
  - One of the most sought after and allocated wines in WA State. Dark and brooding with a beautiful nose of blackberries, blue fruits, spices, and black tea, perfectly framed by a light touch of toasted French oak. 148

- **Top 100 Winery 2010 - 2014 Wine & Spirits Magazine**

* (not available for ½ priced Monday nights)