



DINNER PIÑATA PRAWNS

They explode with flavor in your mouth!

"These Wild Mexican Pacific Prawns are the best I've tasted in my 42 years in the restaurant business. They are caught in the Sea of Cortez off Mazatlán in Mexico. They are clean tasting and firm in texture. The prawns are caught, sized and frozen immediately to preserve their incredible flavor." – Duke

— SMALL PLATES —

PRAWNS DEL CABO

Wild Mexican Pacific Prawns marinated with extra virgin olive oil and organic herbs, grilled and served with citrus vinaigrette and a homemade avocado salad* 11⁹⁰

MUSSELS "EL DUQUE"

Fresh WA Coast Mussels sautéed in a roasted tomato and garlic cream broth with fresh herbs and grilled rosemary bread for dipping 10⁹⁰

— SALAD —

OCEAN FRESH SALAD

NW Coast Dungeness Crab, Wild Mexican Prawns with bleu cheese crumbles, avocado, cucumber pico de gallo 16⁹⁰ | 19⁹⁰

— PRAWN SPECIALS —

N'AWLINS CAJUN PRAWN SANDWICH

Wild Mexican Pacific Prawns lightly blackened and grilled with caramelized peppers and onions. Served with melted Jarlsberg on molasses bread with chipotle mayo and sweet potato fries 16⁹⁰

CHIMICHURRI PRAWNS

Sautéed Wild Mexican Prawns tossed in a fresh organic herb chimichurri sauce and placed on a bed of rainbow quinoa, "the mother grain," fresh asparagus and organic baby red potatoes 19⁹⁰

GRAND MARNIER PRAWNS

Wild Mexican Pacific Prawns sautéed then deglazed with Grand Marnier and orange zest with organic baby red potatoes and fresh asparagus 22⁹⁰

PRAWNS PASTA PESTO

Wild Mexican Pacific Prawns with gemelli pasta in a homemade pesto cream sauce, toasted pine nuts with fresh asparagus topped with Parmesan-Asiago cheese 19⁹⁰

DUNGENESS CRAB STUFFED PRAWNS

Stuffed with Dungeness Crab, Wild Mexican Prawns, imported cheeses 23⁹⁰

RIB & SCALLOP MIXED GRILL

1/2 order of Baby Back Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Prawns* 24⁹⁰

DUKE'S ALL NATURAL BABY BACK RIBS

Slow cooked, tender Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, baby red potatoes and fresh seasonal vegetable* Full rack 25⁹⁰ | Half rack 18⁹⁰

— FEATURED COCKTAIL —

BLOOD ORANGE MARGARITA

Milagro Reposado Tequila,
Solerno Blood Orange liqueur,
fresh lime and orange, homemade
sour, red sugar and salted rim,
on the rocks 9³⁰



— BEER FEATURE —

NEW BELGIUM SNAPSHOT WHEAT

Fort Collins, CO 5.0% ABV

NEW BELGIUM ROTATOR

Please inquire



— WINE FEATURE —

BLACK STALLION

— ESTATE WINERY —

A boutique Napa Valley winery located at the site of a historic equestrian estate on the Silverado Trail. Black Stallion Estate Winery celebrates Napa Valley's diverse growing regions by blending their strengths into beautiful wines with finesse and harmony.

BLACK STALLION CHARDONNAY

6oz. 8⁹⁰ | 9oz. 11⁴⁰ | 35

BLACK STALLION PINOT NOIR

6oz. 9⁷⁰ | 9oz. 12²⁰ | 38

BLACK STALLION CABERNET SAUVIGNON

6oz. 9⁹⁰ | 9oz. 12⁴⁰ | 39



LUNCH PIÑATA PRAWNS

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