



DINNER SPECIALS

DAINGEROUS DUNGENESS CRAB

Dangerously tasty. You won't be able to stop.

— APPETIZER —

POPEYE THE SAILOR MAN'S DIP

Imported cheeses, garlic, caramelized onions, tomatoes and spinach 9^º

Add fresh Dungeness Crab, 5^º

— CHOWDER —

DUNGENESS CRAB BISQUE

Creamy style with sherry, shallots and Old Bay seasoning

Small Bowl 7^º | Bowl, 12^º | Tureen, 16^º

— SALAD —

CRAB "UN"CAKE SALAD

Our famous crab cake on organic field greens, toasted pumpkin seeds, Laura Chenel goat cheese, frozen red flame grapes with a citrus vinaigrette 15^º

— SANDWICH —

DUNGENESS CRAB CLUB

Grilled with fresh Dungeness Crab, avocado, tomato, Jarlsberg on Essential Baking rosemary bread 21^º

— DANGEROUS DUNGENESS ENTREES —

FRESH DUNGENESS CRAB & WILD PRAWN GNOCCHI

Sautéed and served on a bed of gnocchi pasta with garlic cream, organic fresh herbs and a roasted tomato Rosé sauce 22^º

DUNGENESS CRAB "UN"CAKES

Lots of Crab, cake not so much, zesty lime aioli and organic field greens with citrus vinaigrette 23^º

PRAWN, SCALLOP & CRAB CAKE MIXED GRILL

Fresh Dungeness Crab "un"Cake with skewered and seared Alaska Weathervane Scallops and Wild Mexican Pacific Prawns, zesty lime aioli, organic baby red potatoes and fresh asparagus 23^º

THE DUCHESS COMBO

½ Crab Club Sandwich on rosemary bread, cup of Lobster Pernod Chowder, sweet potato fries 18^º

With full sandwich, 24^º

WILD SALMON OSCAR

5oz Wild Alaska Salmon Filet, fresh grilled asparagus topped with fresh WA Dungeness Crab, drizzled with basil hollandaise* 27^º

FOUR COURSE CRABBY COMBO

Your choice of any of our starter salads, small bowl of Dungeness Crab Bisque, one Crab "Un"Cake and for dessert, a scoop of seasonal gelato 25^º

— DRAFT BEER —

ALASKAN BREWING CO.

Juneau, AK

Alaskan Freeride APA

American Pale Ale with local WA hops

Alaskan Seasonal Rotator

Rotating handle, please inquire!



— DUKETAIL —

MAI TAI

Mount Gay Black Barrel rum, Cointreau, lime, pineapple & orange juices, float Myers's Dark rum

— WASHINGTON WINE FEATURE —

6-ounce | 9-ounce | bottle

WATERBROOK

Sauvignon Blanc

A refreshing palate of grapefruit, hints of citrus on the finish with balanced acidity.

Great pairing with Dungeness Crab!

8^º | 10^º | 33

CANOE RIDGE

"Expedition" Chardonnay

From the famed Horse Heaven Hills AVA, this 100% Chardonnay boasts citrus notes and hints of minerality with a smooth and creamy finish

9^º | 11^º | 36

WATERBROOK

Mélange Red Blend

This medium bodied, fruit forward blend finishes long and clean with notes of sweet oak. Balanced fruit and acidity makes this an ideal food wine!

9^º | 11^º | 36



LUNCH SPECIALS

— DANGEROUS DUNGENESS CRAB —

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— APPETIZER —

POPEYE THE SAILOR MAN'S DIP

Imported cheeses, garlic, caramelized onions, tomatoes and spinach 9⁹⁰

Add fresh Dungeness Crab, 5⁹⁰

— CHOWDER —

DUNGENESS CRAB BISQUE

Creamy style with sherry, shallots and Old Bay seasoning

Small Bowl 7⁹⁰ | Bowl, 12⁹⁰ | Tureen, 16⁹⁰

— SALAD —

CRAB "UN"CAKE SALAD

Our famous crab cake on organic field greens, toasted pumpkin seeds, Laura Chenel goat cheese, frozen red flame grapes with a citrus vinaigrette 15²⁰

— SANDWICH —

DUNGENESS CRAB CLUB

Grilled with fresh Dungeness Crab, avocado, tomato, Jarlsberg on Essential Baking rosemary bread 19⁹⁰

— DANGEROUS DUNGENESS ENTREES —

FRESH DUNGENESS CRAB & WILD PRAWN GNOCCHI

Sautéed and served on a bed of gnocchi pasta with garlic cream, organic fresh herbs and a roasted tomato Rosé sauce 19⁹⁰

DUNGENESS CRAB "UN"CAKES

Lots of Crab, cake not so much, zesty lime aioli and organic field greens with citrus vinaigrette 22³⁰

PRAWN, SCALLOP & CRAB CAKE MIXED GRILL

Fresh Dungeness Crab "un"Cake with skewered and seared Alaska Weathervane Scallops and Wild Mexican Pacific Prawns, zesty lime aioli, organic baby red potatoes and fresh asparagus 22⁹⁰

THE DUCHESS COMBO

1/2 Crab Club Sandwich on rosemary bread, cup of Lobster Pernod Chowder, sweet potato fries 17⁹⁰

With full sandwich, 23⁹⁰

WILD SALMON OSCAR

5oz Wild Alaska Salmon Filet, fresh grilled asparagus topped with fresh WA Dungeness Crab, drizzled with basil hollandaise* 26⁹⁰

FOUR COURSE CRABBY COMBO

Your choice of any of our starter salads, small bowl of Dungeness Crab Bisque, one Crab "Un"Cake and for dessert, a scoop of seasonal gelato 25⁹⁰

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