DUKE ADMITS WEAKNESS FOR ONLY THE BEST

At Duke's, we are not interested in compromising quality in any way; we have relentlessly developed incredible sources that provide amazing quality. Almost all of the seafood we feature here at Duke's comes from the Northwest and Alaska.

We thank you for coming in and I personally want to welcome you to our restaurant. I think you will find that we care deeply about the food we serve and the enjoyment of our guests.

WHAT YOU CAN COUNT ON AT DUKE'S

Only Sustainable Seafood

Exceptional Flavor

Always Wild Seafood, Not Farm Raised

All Natural

Traceable Food

WHAT YOU SHOULD KNOW ABOUT A FEW OF OUR SIGNATURE OFFERINGS

100% All Natural Award Winning Chowder

Wild Alaska Seafood

Wild Mexican Pacific Prawns

Local Washington Mussels

All Natural Cage Free Chicken

Grass Fed Steaks and Burgers

All Natural No-Nitrite Bacon

Cage Free Local Eggs

Dairy – Local and Certified no BGH or BST

Locally Made Organic Sourdough Bread

Gluten Free Menu Options

All Homemade Dressings & Sauces

Our Fresh Herbs are 100% Organic

Trans Fat Free Oil

Woodford Reserve Personal Selection Bourbon – 1st in the Northwest!

Infused Signature "Duketails"

All Natural Tillen Farms Maraschino Cherries and Asparagus Spears

Caffe Ladro Ethically Sourced & Fairly Traded Coffee

DUKE'S GUARANTEE

If for any reason you do not like anything you order or you do not think it is prepared correctly, you don't have to pay. We guarantee it.

Juli



HAPPY HOUR MENU

A Slantly Different HAPPY HOUR





3-6 pm & 9 pm-close 7 days a week

AVAILABLE IN BAR & ON DECK

Notice Required by the County: *Seafood and burgers undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.

DUKETAILS



BLUEBERRY LEMON DROP Smirnoff Blueberry, fresh lemon, Oregon blueberries, splash of homemade sour, splash of lemonade, sugared rim

CUCUMBER MOJITO Cucumber infused New Amsterdam vodka with fresh mint, splash of soda, homemade sour, sugared rim

IMPERFECT "SCRATCH" MARGARITA

El Jimador tequila, Cointreau, major lime squeeze, salted rim

DUKE'S HAPPY HOUR MARTINI Tito's

Handmade vodka, wave of dry vermouth, olives – shaken and served "up"

GRAPEFRUIT NIRVANA Finlandia Grapefruit vodka with all natural agave nectar, muddled fresh grapefruit and a splash of fresh squeezed lemonade

ORANGE MOJITO Sailor Jerry 92 Proof rum with fresh oranges and mint, homemade sour, splash of soda

- 6⁹⁰ **-**

MAI TAI Mount Gay Black Barrel rum with Cointreau, fresh limes, pineapple and orange juices with a float of Myers's Dark rum

TITO'S MOSCOW MULE Tito's Handmade Vodka with fresh limes and the original Cock 'n' Bull Ginger Beer served in a signature 100% copper mug

10 CANE MOJITO Lightly aged, small batch 10 Cane rum muddled with fresh limes and mint, homemade sour, soda, sugared rim – on the rocks

BLOOD ORANGE MARGARITA Milagro Reposado tequila, Solerno Blood Orange liqueur, fresh lime and orange, homemade sour, red sugar and salted rim, on the rocks

KILLER CHERRY MOJITO Mount Gay Silver rum with All Natural Tillen Farms Maraschino cherry juice muddled with fresh limes and mint, splash of soda, sugared rim – on the rocks

BELL HOP Belvedere Citrus vodka muddled with fresh lemons and limes, all natural agave nectar, splash of soda and lemon-lime soda – on the rocks

DUKE'S LONG ISLAND ICED TEA American Harvest Organic vodka, Mount Gay Black Barrel rum and Deep Eddy Sweet Tea vodka with lemons, fresh lemonade and cola

RED BULL ENERGY DRINK

Five Varieties Available 3²⁰

HIGH BALLS

A Slanted High Ball is a classic drink made in a happy little slanted glass.

- 5⁴⁰ **-**

CHERYL'S NAUGHTY LEMONADE Finlandia Redberry, fresh squeezed

organic lemonade, lemon-lime soda, homemade sour

LULU'S MARGARITA El Jimador Reposado tequila with homemade sour, splash of OJ and cranberry, major lime squeeze and a float of Grand Marnier

- 6⁹⁰ **-**

DUKE'S FAMOUS BLOODY BLOODY MARY

Housemade infused New Amsterdam vodka with Demitri's All-Natural Bloody Mary Seasoning garnished with two jumbo prawns

Best selling Duketail ever!

LOCAL SPIRITS

Duke's is proud to offer these custom created cocktails featuring spirits produced by local craft distilleries.

GLASS BABY Glass Distillery vodka, made from 100% WA grapes, St-Germain elderflower liqueur, organic lemonade, splash soda 6°° Seattle, WA

UNCLE VALERIE Uncle Val's Botanical gin, (juniper, lemon, cucumber, sage and lavender) with ½ tonic, ½ soda, lime squeeze 6⁷⁰ Bend, OR

YOUNG & OLD FASHIONED Woodinville Whiskey Co. Rye whiskey and Sun Liquor Aromatic Orange Bitters served classic style on the rocks 7²⁰ Woodinville, WA

SUN KISSED Sun Liquor Distillery vodka, made from 100% WA organic wheat, organic grapefruit juice, Seattle Soda Co. lemon lime 5° Seattle, WA

STRAIGHT SHOTS Fire Eater Cinnamon, Jägermeister, Monkey Shoulder Scotch 4⁹⁰

DRAFT BEERS

- 4⁴⁰ 140z / 5⁴⁰ 200z -CORONA BUCKET Four ice cold bottles served in a bucket 12

APPETIZERS AND/OR SMALL PLATES

- 2⁴⁰ **-**

CHIPS & SALSA Yellow corn tortilla chips and fresh tomatillo salsa

— **5**⁶⁰ —

SURFER'S SURF CLAM STRIPS Martha's

Vineyard harvested Surf Clams lightly breaded, served with homemade tartar and wasabi aïoli

- 6⁹⁰ **-**

HUDSON'S FINGER LICKIN' CHICKEN STRIPS Hand-cut, free-range, hormone-free Chicken, BBQ and honey mustard sauces for dipping

- 7⁹⁰ -

TOPLESS WILD ALASKA SALMON SLIDERS Served on bite-sized tasty molasses bread, basil pesto and sliced tomato*

MIGHTY MUSSELS "EL DUQUE" Fresh WA Coast Mussels sautéed in a roasted tomato and garlic cream broth with fresh herbs and grilled garlic sourdough bread for dipping

- 8⁶⁰ **-**

COCO LOCO PRAWNS Coconut Wild Mexican Whites with sweet chili sauce PRAWNS DEL CABO WABO Organic herb marinated Wild Mexican Pacific Prawns, grilled and served with citrus vinaigrette and a homemade avocado salad HAPPY HALIBUT QUESADILLA Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aïoli

- 9²⁰ **-**

DUNGENESS CRAB "UN"CAKE Lots of Crab, cake not so much, zesty lime aïoli and organic field greens with citrus vinaigrette

CHAMPION CHOWDER & SALAD

SMALL BOWL AWARD WINNING CLAM CHOWDER All Natural. New England style. Herby and Creamy 5°° BOWL AWARD WINNING CLAM CHOWDER All Natural. New England style. Herby and Creamy 9°° ALL HAIL CAESAR SALAD Seattle Times winner 5⁶⁰ | 8⁹⁰

Chowder in a Sourdough Bowl, add 2³⁰

GRASS FED BURGERS & SANDWICHES

"SCREAMING GOOD" CHICKEN SANDWICH Essential Baking rosemary bread, nitrite-free

bacon, avocado, tomato, Tillamook EXTRA sharp white cheddar, Jarlsberg 10%

BLEU CHEESE BACON CHEESEBURGER Nitrite-free bacon, bleu cheese crumbles, unreal made-at-Duke's bleu cheese dressing* 7°° | 10°°

WHITES (60z. pour) Chardonnay, Pinot Grigio, White Zinfandel

REDS (6oz. pour) Cabernet Sauvignon, Merlot, Red Blend, Pinot Noir **DUKE'S CHEESEBURGER** Tillamook EXTRA sharp white cheddar* $6^{99} | 9^{99}$

BBQ BACON CHEESEBURGER Tillamook EXTRA sharp white cheddar, nitrite-free bacon, BBQ sauce* 7°° | 10°°

"NORTH OF CALIFORNIA" BURGER Fresh avocado, chipotle aïoli, nitrite-free bacon, melted Jarlsberg* 7°° | 10°°

SPARKLING

CHANDON BRUT CLASSIC A fresh sparkling wine with a long, elegant finish 4^{90}

COPPOLA SOFIA Bright, bubbly and fun in a personal can (187ml) $5^{4\circ}$

LA MARCA PROSECCO Fresh, clean, hints of honey, citrus and green apple (187ml) 6^{20}

GOAT CHEESE & PESTO QUESADILLA Laura Chenel goat cheese, homemade

pesto and sliced tomato with a hand stretched flour tortilla

- 5⁹⁰ -

SUPER CALAMARI STEAK STRIPS

Tequila lime aïoli and wasabi sauce