

Today's Catch



At Duke's, we are committed to and guarantee only 100% sustainable seafood. *Suh*

What does sustainable mean? It means that seafood can be sustained at an acceptable level and never depleted. Through sourcing strategies and partners that ensure that our fish and shellfish meet stringent guidelines for sustainability we can be sure that there is plenty of wild seafood for all of our grandchildren and our grandchildren's grandchildren.

APPETIZERS

gf Dungeness Crabby Deviled Egg

Homemade recipe!
Organic, cage-free local ½ egg
with fresh WA Coast
Dungeness Crab* 360

Tammy Faye Steamer Clams

Fresh local Manila clams, shallots,
garlic butter, white wine and clam
juice, served with grilled
rosemary bread* 1390

SUSTAINABLE SEAFOOD



Wild, Natural & Sustainable

gf Kentucky Bourbon Glazed Wild Salmon

Old Forester Kentucky bourbon glazed Wild Alaska Copper River Salmon
with organic herbs, brown sugar and honey, organic baby red potatoes
and organic zucchini* 5oz 2990 | 8oz 3490

gf Thai Ginger True Cod

Blue North Cod from Alaska, seasoned
and topped with toasted macadamia nuts
in a coconut milk broth, fresh ginger
and white sticky rice* 2490

Dungeness Crab & Prawn Gnocchi

Fresh Dungeness Crab & Wild Mexican
Pacific Prawns on gnocchi pasta with
organic fresh herbs and a roasted tomato
garlic cream sauce* 2890

Duke's Favorite Stuffed Whitefish

The most under appreciated fish in the sea!
Wild Alaska Pollock - stuffed with Dunge-
ness Crab, Wild Mexican Pacific Prawns,
Havarti, Parmesan and Asiago cheeses,
homemade pretty pesto accent* 1990

Manila Clam & Prawn Linguini

Fresh local Manila Clams, Wild Mexican
Pacific Prawns, organic fresh herbs,
shallots, fresh tear drop tomatoes & organic
zucchini, lemon, white wine and extra
virgin olive oil with fresh linguini* 2290

BRAISED SHORT RIBS

Braised Short Ribs gf

Certified humane and naturally
raised beef short ribs, slow cooked
and succulent with a homemade
BBQ demi sauce, grilled polenta
and organic zucchini* 2690

NW CRAFT BEER



Johnny Utah

Seattle, WA
Made by
Georgetown
Brewing Co.
A well
balanced
& refreshing
citra hopped
Pale Ale

WASHINGTON WINE MONTH AT DUKES!

BROWNE FAMILY VINEYARDS

Every decision made by Browne Family Wines – from the vineyards to the bottle – reflects a commitment to premium Washington State wine of uncompromising quality, assuring cellar worthy vintages that stand the test of time.

Sauvignon Blanc Columbia Valley

Aromatics of honey and white rose lead to flavors of white nectarine. A great pairing with shellfish and seafood, this wine lingers on the palate 990 | 1340 | 38

Dry Rosé Columbia Valley

Pale pink in hue with aromas and flavors of cranberry, strawberry, tart raspberry while boasting bright acidity and a balanced, clean finish 990 | 1340 | 38

Chardonnay Columbia Valley

Hand selected from rows in the Sagemoor and Canyon Vineyard Ranch vineyards and aged in small French oak barrels, this well balanced wine is viscous with a rich mouthfeel 1090 | 1440 | 42

Cabernet Sauvignon Columbia Valley

Inky red, almost black in color, this classic Cabernet is full bodied and screaming with flavor using only estate fruit with silky smooth tannins 1190 | 1540 | 46