

Today's Catch



April is "SUSTAINABILITY" Month at Duke's

Duke's seafood & chowder, along with Chateau Ste Michelle and Woodinville Whiskey Co. are donating a portion of the proceeds of the items below during the month of April, to the Salmon-Safe organization, a division of Stewardship Partners Non-Profit. For nearly 20 years, Stewardship Partners has been working with local communities on fish and wildlife habitat restoration, rain gardens and sustainable certification. Stewardship Partners launched the Salmon-Safe eco-label in Washington state with the goal to recognize and reward farmers and vineyards who adopt conservation practices aimed at promoting healthy watersheds and protecting native salmon habitat. Salmon-Safe producers use scientifically certified practices that protect environmental health while improving salmon habitat and water quality.



APPETIZERS

Lemongrass & Coconut Mussels

Fresh Penn Cove mussels steamed in a ginger-coconut milk and lemongrass broth, served with grilled rosemary bread* 12⁹⁰

Surfer's Surf Clam Strips

Martha's Vineyard harvested, lightly breaded and seasoned, served with homemade tartar sauce and wasabi aioli* 10⁹⁰

VEGAN COMBO

"Impossible" Vegan Sandwich & Salad Combo

Homemade Vegan "Impossible" Sandwich on olive oil grilled Essential Baking Co. rosemary bread, avocado veganaise, organic Bibb lettuce and fresh tomato served with an organic mixed greens salad, tarragon vinaigrette, toasted almonds, fresh avocado, tomato* 18⁹⁰

SUSTAINABLE SEAFOOD



Fisherman's Favorite

Local Penn Cove Mussels, Wild Alaska Cod and Wild Mexican Pacific Prawns in a homemade shellfish stock with organic herbs, organic baby red potatoes and fresh seasonal vegetable* 19⁹⁰

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, fresh seasonal vegetable* 5oz 29⁹⁰ | 8oz 34⁹⁰

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* 26⁹⁰

Its So Dreamy Parmesan Blue North Cod

Parmesan/Asiago encrusted Blue North Cod from Alaska with a lemon caper beurre blanc, organic baby red potatoes and fresh seasonal vegetable* 24⁹⁰

GRASS FED FILET MIGNON

Coffee Rubbed Filet Mignon *gf*

Caffe Ladro coffee rubbed Grass Fed Filet Mignon with Chef "Wild" Bill's BBQ Maître d'Hôtel butter topped with flash fried Walla Walla sweet onion straws, organic baby red potatoes and fresh seasonal vegetable* 36⁹⁰



Woodinville Whiskey Sour

Woodinville Whiskey Co. bourbon with toasted Applewood staves, made-in-house sour, egg white, shaken and strained 12⁹⁰



Woodinville Whiskey Co.'s goal is to have a "zero waste" production process. All of their "spent grain" is transported to local beef and dairy cattle farms for feed. They also designed their distillation system to capture the cooling water to be re-used in the next days "mashing" process. The water is also very hot from the cooling process, so they conserve heating fuel as well.

Also, all of the corn they use in their production process (2 tons per day) is grown non-GMO.

SALMON SAFE & SUSTAINABLE WINES BY THE GLASS



Certified Sustainable Vineyards and Wineries believe that environmental stewardship and responsible practices in their vineyards and winemaking facilities not only help them craft the best quality wines possible, but it's also the right thing to do for their company and community.

Pinot Blanc Delicate but vibrant, with aromas of white flower, yellow peaches and a gentle, crisp texture 8⁹⁰ | 11⁹⁰ | 34

Mimi Chardonnay Mimi is crafted in a lightly oaked, fresh style which allows the bright, elegant fruit to shine through 9⁹⁰ | 13⁴⁰ | 39

Cold Creek Vineyard Cabernet Sauvignon 100% Cabernet offers black cherry flavors and chocolate notes with typical Cold Creek density and user friendly power 10⁹⁰ | 14⁴⁰ | 43