

## BEFORE OR AFTER CHOWDER

**Tuna Wasabi Quesadilla :** marinated yellow fin tuna with creamy wasabi mayo, cucumber pico de gallo and fresh guacamole 8.99

**Calamari Steak Strips :** lightly battered, with tequila lime aioli & a Greek garlic dipping sauce 7.99

**Dungeness Crab Dip :** fresh Crab, parmesan, havarti and asiago with fresh spinach served in Duke's garlic double sourdough bread 9.99

**Coconut "Hula" Prawns :** Wild Gulf Prawns served with a homemade honey chili sauce 8.99

**Dangerously "Killer" Prawns :** sautéed Wild Gulf Prawns in a garlic white wine butter sauce with roasted red peppers served atop sourdough garlic bread 8.99

**Chicken Quesadilla :** blackened chicken breast with Tillamook sharp cheddar, cucumber pico de gallo and fresh guacamole 6.99

### STEAMERS

fresh local Manila Clams from Lyden Shellfish steamed with garlic butter, oven roasted garlic cloves, fresh herbs and Mac & Jack's 12.99

## EAT YOUR GREENS

Additions: grilled all natural Chicken Breast 3.99 or Calamari 4.99 or blackened Wild Alaska King Salmon 5.99 or fresh Dungeness Crab 6.99

**Prize Winning Caesar Salad :** chopped romaine with garlic herb croutons in our homemade Caesar dressing\* 6.99 | 10.99

Try a Blackened Salmon Caesar\* 12.99 | 17.99

Try a Grilled Chicken Caesar\* 10.99 | 15.99

**Duke's Spinach Salad :** bacon, chopped egg, toasted almonds, diced tomatoes and parmesan with a sweet caper vinaigrette\* 6.99 | 11.99

**Wild Mixed Greens :** organic mixed greens with crumbled bleu cheese, fresh orange & grapefruit, candied pecans and tarragon vinaigrette\* 6.99 | 11.99

**Seafood Chop Chop :** Wild Gulf Prawns, Wild Bay Scallops, cashews, avocado and feta in a basil lemon extra virgin olive oil\* 11.99 | 16.99

### DUNGENESS CRAB & PRAWN LOUIE

chopped iceberg lettuce tossed with 2000 Island dressing and topped with fresh Dungeness Crab, chilled Wild Gulf Prawns, hard boiled egg, sliced tomatoes, cucumbers and asparagus 12.99 | 17.99

**Chicken Cobb :** broiled all natural chicken breast with homemade bleu cheese dressing, bacon, bleu cheese crumbles, chopped egg, fresh tomato, avocado 11.99 | 16.99

**Blackened King Salmon Cobb :** Wild Alaska King Salmon with homemade bleu cheese dressing, bacon, bleu cheese crumbles, chopped egg, fresh tomato, avocado 13.99 | 18.99

**Steak Salad :** thinly sliced marinated flank steak on a bed of organic wild greens with bleu cheese crumbles, candied pecans and fresh orange and grapefruit sections in tarragon vinaigrette\* 12.99 | 17.99

## AWARD WINNING CHOWDERS

Also available in a sourdough bread bowl, add 1.99

**Dungeness Crab & Bourbon Chowder :** with sweet corn, Kentucky bourbon and fresh Dungeness Crab 6.99 | 10.99

**Cajun Chicken Corn Chowder :** fajita chicken & Creole seasonings topped with sour cream 6.99 | 10.99

**Chowder Sampler :** sample all five of Duke's Classic Chowders 12.99

**Duke's Combo :** A favorite of Duke's diners for over 25 years — cup of any chowder, any starter salad and tortellini in a garlic cream sauce\* 16.99

### DUKE'S AWARD WINNING CLAM CHOWDER

Best chowder on the planet! 100% all natural ingredients including the finest local cream and dairy products, Chesapeake Bay Ocean Clams, Ocean Clam juice, uncured nitrate-free bacon and 11 of the freshest, most flavorful herbs and spices 6.99 | 10.99

Undefeated Champion Seattle Chowder Cook-Off.  
"A truly world class recipe." - John Hinterberger, Seattle Times

## SEAFOOD SPECIALTIES

**Duke's Original Fish & Chips :** Wild Alaska Cod battered and lightly breaded in panko; served with homemade tarter sauce, crispy ginger slaw and Duke's signature wedge cut french fries 16.99

**Halibut & Chips :** Wild Alaska Halibut battered and lightly breaded in panko; served with homemade tarter sauce, crispy ginger slaw and Duke's signature wedge cut french fries 18.99

**Seafood Cioppino :** Wild Alaska Salmon and Halibut, fresh Manila Clams, Wild Gulf Prawns, fresh Dungeness Crab — served with garlic bread 19.99

### MAHI TACOS

grilled sweet Thai chili marinated Mahi Mahi, Tillamook sharp cheddar, mango chutney and tequila lime aioli with a cucumber pico de gallo and red corn tortilla chips 17.99

**Blackened Fish Tacos :** lightly blackened Wild Alaska Whitefish with feta, tequila lime aioli, avocado and cucumber pico de gallo in red tortillas 15.99

**Chicken & Prawn Pancetta :** all natural chicken breast pan seared and sautéed with Wild Gulf Prawns and stacked with pepper pancetta and a lemon caper, fresh herb butter sauce 19.99

**Dungeness Crab & Prawn Gnocchi :** fresh Dungeness Crab and Wild Gulf Prawns sautéed with shiitake mushrooms and served on a bed of gnocchi pasta with garlic cream and a sun-dried tomato pesto sauce 19.99

\*Consuming raw or undercooked meats may increase your risk of foodborne illness.

## FRESH & WILD



Wild. Natural & Sustainable

Our seafood is "All Wild... All the Time."

**Halibut Macadamia :** macadamia encrusted Wild Alaska Halibut with a hazelnut beurre blanc 26.99  
"Voted best new seafood entrée in Seattle" — Duke

**Stuffed Halibut :** Wild Alaska Halibut baked with fresh Dungeness Crab & Oregon Bay Shrimp with imported cheeses and a lemon beurre blanc 26.99

### PAN SEARED WILD SALMON

Wild Alaska King Salmon encrusted with fresh basil and ginger, pan seared in a soy balsamic infused beurre blanc\* 26.99

**Cedar Plank Wild Salmon :** herb rubbed Wild Alaska King Salmon baked on a cedar plank\* 26.99  
"Totally guilt free" — Duke

**Stuffed Salmon :** Wild Alaska King Salmon baked with fresh Dungeness Crab & Oregon Bay Shrimp with imported cheeses 26.99

## BURGERS & SANDWICHES

"I searched for the perfect burger bun for 30 years. I finally found it." — Duke

All burgers served with crisp iceberg lettuce, sliced fresh tomatoes, Walla Walla sweet onions, mayo and Duke's signature wedge cut french fries.

**Duke's Famous Cheeseburger :** 1/2 lb. Duke's fresh all natural ground beef with Tillamook extra sharp cheddar\* 12.99

**Duke Slider :** slider size version of Duke's Famous Cheeseburger\* 8.99

**BBQ Bacon Cheeseburger :** 1/2 lb. Duke's fresh all natural ground beef with Tillamook extra sharp cheddar, bacon & homemade BBQ sauce\* 13.99

**Bleu Cheese Bacon Burger :** 1/2 lb. Duke's fresh all natural ground beef with bacon, bleu cheese dressing and crumbles too\* 13.99

### DUNGENESS CRAB CLUB

fresh Dungeness Crab with avocado, tomato & tarragon mayo, Tillamook extra sharp cheddar & Jarlsberg on double sourdough 16.99

**Grilled Chicken Club :** all natural chicken breast with bacon, onion, rosemary mayo, tomato, avocado, Tillamook extra sharp cheddar & Jarlsberg on double sourdough 13.99

**BBQ Chicken Burger :** all natural chicken breast with bacon, Tillamook extra sharp cheddar, Jarlsberg & homemade BBQ sauce 13.99

## DUKE'S CHOICE CUTS

Duke's serves only 100% midwest corn fed beef.

**Flank Steak :** thinly sliced marinated 6 oz. flank steak\* 17.99

**Top Sirloin :** 8 oz. center cut\* 19.99

Try it "Duke's Way" (peppered with blue cheese dressing)

**"Killer" Top Sirloin :** 8 oz. center cut topped with sautéed Wild Gulf Prawns in a garlic white wine butter sauce - "the taste is killer"\* 25.99

**Duke**  
admits  
weakness  
for **ONLY** the  
**Best.**

Ever since I was a kid, I've been accused of wanting only the finest. It drove people crazy. But now my weakness is your strength. You can trust Duke's Chowder House to bring you the best every day. No other restaurant in Puget Sound will go this far. No one cares about what you care about like we do.

100% All natural Clam Chowder. The only one in the world. Not one chemical or preservative. No flavor enhancers. No color enhancers. None of our competitors can make that claim. Not one. Do the research, you'll find it's true. And no one else can beat our Clam Chowder for flavor. It's all in the taste.

Wild Alaska Seafood. All of our Salmon, Halibut, Ling Cod and even the Cod for our Fish & Chips are from the pollution free, pristine waters of Alaska.

No farmed or "Atlantic" salmon. Don't get me started.

All natural chicken. No hormones. Just chickens allowed to be chickens.

All natural steaks and burgers.

We cook using oil with zero trans fat. Guaranteed.

Wild Gulf Prawns from the Gulf of Mexico. Plump, juicy and wild...

Wild Dungeness Crab. Dungeness is simply the best tasting crab on the planet. Don't settle for anything less.

All of our dressings and sauces are homemade. Bleu cheese dressing, tartar sauce, tarragon vinaigrette, rosemary mayo, tarragon mayo, cioppino base, hazelnut beurre blanc, award winning BBQ sauce and many more.

Tillamook extra sharp cheddar cheese. You may think it's a small distinction between sharp and extra sharp but I assure you that a cheeseburger just isn't a cheeseburger without extra sharp cheddar. And Tillamook has the best.

Our menus are printed on FSC certified 100% post-consumer recycled paper.

I could go on and on but I think you get my point. I've always joked that "the best of everything suits me just fine." But at Duke's, it's no joke. No one else will go this far to bring you the best and I intend to keep bringing it your way.

One last thing. Duke's is a casual, comfortable place to eat and that will never change. But don't be deceived that we are casual about what we serve you. Some people talk about quality, we live it... every day. It costs us a little more and we charge a little more. Sure, you can go to our competitors and find something less expensive but I guarantee it's not the same. You see, no one does what we do for you. We bring you the best value. I guarantee it.

— Duke



Fresh & Wild



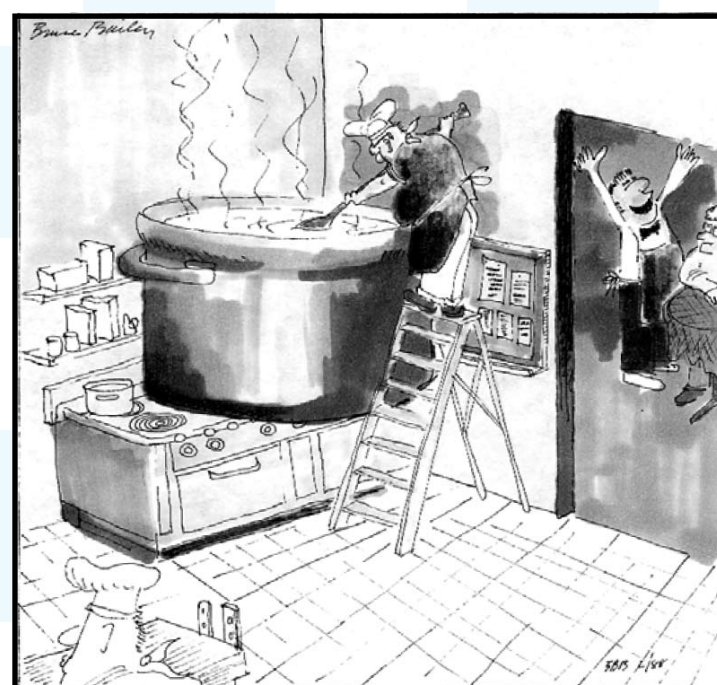
## DUKE'S CHOWDER HOUSE

We really pride ourselves on our chowder.\* It was inspired by my grandfather, John Fitzgerald Cox, who claimed to make the best clam chowder in New England. And I guess he really knew what he was talking about because we've won just about every award a restaurant can win, using his recipe for our rich and tasty chowder. As a matter of fact, for three years in a row, Duke's Chowder House was the unprecedented champion at the Seattle Chowder Cook Off.

I guess I'm a lot like my grandfather. He used to hang out with his pals at the Stonebridge Inn in Fall River, Massachusetts, drink Old Boh Beer and Schenley's Reserve and do a lot of bragging about that chowder... and I haven't been able to stop bragging either... ever since we made our first pot at Duke's over 31 years ago.

Thanks again for coming to Duke's Chowder House!

\*from the French word chaudière, a pot. Meaning: cooked in a cauldron



**SIGN UP FOR DUKE'S EMAIL CLUB  
AND GET TWO FREE DINNERS**

[www.dukeschowderhouse.com](http://www.dukeschowderhouse.com)