



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.

Natural. Wild. Sustainable. 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

HAPPY HOUR MENU

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

AVAILABLE IN BAR ONLY

Featuring



Vodka

DUKETAILS

4.99

Also known as Muddled Uptails, these unique large hand-crafted concoctions are muddled or shaken and all are served in an oversized Martini glass – “up” of course.

Cucumber Mojito : Duke’s twisted version of this classic. Cucumber infused vodka with fresh mint, splash of soda, sweet & sour, sugared rim

Our best-selling Duketail ever!

10 Cane Mojito : 10 Cane rum muddled with fresh limes and mint, sweet & sour, soda, sugared rim — on the rocks

Blueberry Lemon Drop : Smirnoff Blueberry, fresh lemon, Oregon blueberries, splash of sweet & sour, splash of lemonade, sugared rim
“Fragrant and flavorful.” — Duke

Strawberry Lemon Drop : Smirnoff Strawberry, fresh lemon, splash of sweet & sour, splash of strawberry lemonade, sugared rim

Poma Kazi : Smirnoff Pomegranate, triple sec, major lime squeeze, POM Wonderful pomegranate juice

Grapefruit Nirvana : Finlandia Grapefruit with agave nectar, muddled fresh grapefruit and a splash of fresh squeezed lemonade
Voted most refreshing cocktail in Seattle — 2009

DUKE’S FAMOUS BLOODY MARY

Housemade infused vodka with Demetri’s All-Natural Bloody Mary Seasoning garnished with two jumbo prawns

“Life is too short for bland Marys.” — quote from Kelly Mitchell, West Seattle resident and “regular”

Imperfect “Scratch” Margarita : José Cuervo Tradicional (100% Blue Agave tequila), Cointreau, major lime squeeze, salted rim

Orange Mojito : Captain Morgan Spiced rum with fresh oranges and mint, sweet & sour, splash of soda

Basil Bliss : Smirnoff White Grape muddled with fresh basil, triple sec and a splash of strawberry lemonade

“This one is pure bliss!” — Duke

Apple Sin : Smirnoff vodka, Sour Apple Pucker, Goldschlager, splash of sweet & sour muddled with a slice of Granny Smith apple

APPETIZERS

4.99

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

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

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

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

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

Coconut “Hula” Prawns : Wild Gulf Prawns served with a homemade honey chili sauce

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

HAPPY HOUR SLIDER

slider size version of Duke’s Famous Cheeseburger with wedge cut fries

HAPPY HOUR CHICKEN SLIDER

slider size version of our BBQ Chicken Burger with wedge cut fries

DUKE’S AWARD WINNING CLAM CHOWDER

“A truly world class recipe.” – John Hinterberger, Seattle Times

Cup 3.99 Bowl 5.99

Chowder in a Sourdough Bowl, add 1.99

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

HOUSE WINES

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel 3.99

WELL DRINKS & DRAFT BEERS 2.99