

SEATTLE RESTAURANT WEEK

October 25th thru November 21st



DUKE'S THREE COURSE DINNER

Select one from each course for \$35

Choose any small bowl of chowder, a starter salad and any one entrée item:

CHAMPION CHOWDER

Award Winning Clam Chowder
Lobster Mobster Pernod Chowder
North By Northwest Seafood Chowder
Ragin' Cajun Chicken Corn Chowder

SUMPTUOUS SALADS

Wild Child Mixed Greens
Plenty of Iron Spinach Salad
All Hail Caesar Salad

ENTREES

100% SUSTAINABLE SEAFOOD

One Rockin' Rockfish Taco

Wild Alaska Rockfish, sweet Thai chili marinade, sharp white cheddar, mango chutney, tequila lime aioli, cucumber pico de gallo

One Sailor Boy Sea Cod Taco

Lightly blackened Blue North Pacific Cod with feta, tequila lime aioli, avocado, Napa cabbage, cucumber pico de gallo

Two Piece Oh My Cod! Fish & Chips

Blue North Pacific Cod lightly panko breaded with Duke's favorite beer, Mac & Jack's, homemade tartar

Duke's "Extra Sharp" Cheddar Cheeseburger

Tillamook Extra sharp white cheddar

One Dungeness Crab "Un" Cake

Lots of Crab, cake not so much, with zesty lime aioli

