

HOT ISLAND *nights*

DUKE'S
LA JOLLA

FRIDAY • SURF & TURF NIGHT *all* NIGHT

TAKE YOUR ENTREE SURFING

add ½ lb. king crab legs to any entrée for 25, a lobster tail for 22, or coconut shrimp for 11

STEAK & LOBSTER 14 oz. center cut new york steak, pineapple demi glaze, roasted tristan lobster tail, drawn butter, yukon gold mashed potatoes, roasted asparagus 49

STEAK & CRAB 14 oz. center cut new york steak, pineapple demi glaze, ½ lb. alaskan king crab, drawn butter, yukon gold mashed potatoes, roasted asparagus 51

SEA SALT CRUSTED NEW YORK

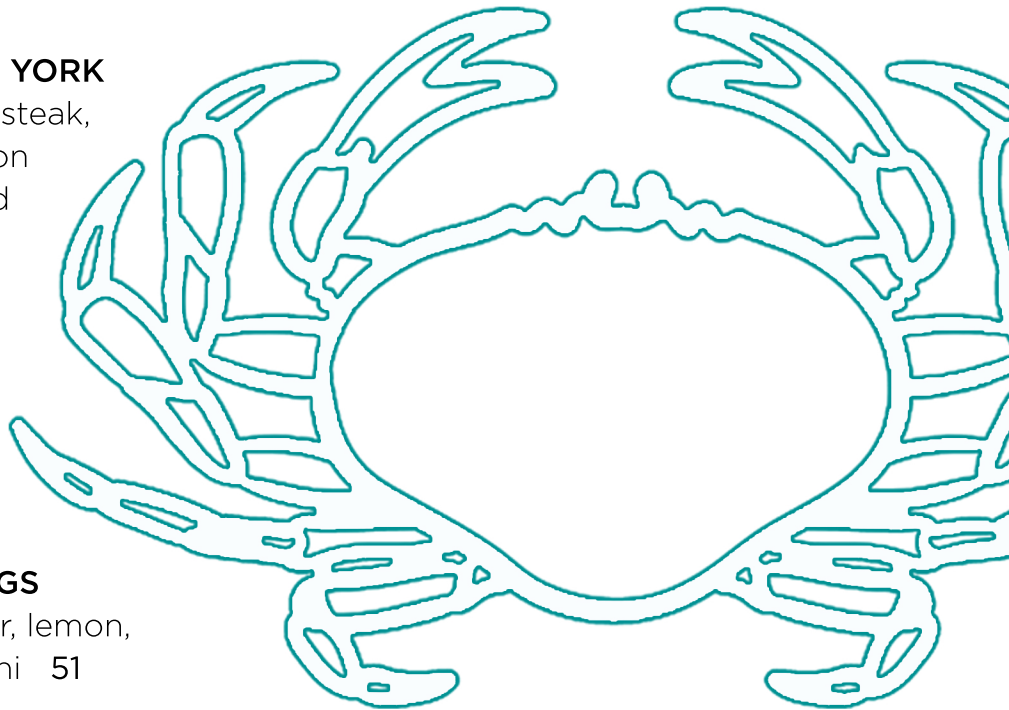
14 oz. center cut new york steak, pineapple demi glaze, yukon gold mash potatoes, grilled asparagus 38

TWIN LOBSTER TAILS

two roasted tristan lobster tails, drawn butter, lemon, jasmine farro rice, roasted asparagus 49

ALASKAN KING CRAB LEGS

1 lb. crab legs, drawn butter, lemon, jasmine farro rice, broccolini 51



FEATURED WINE

ST. SUPERY SAUVIGNON BLANC

by the glass | 10 *thirteen oz carafe* | 20

DAOU CABERNET SAUVIGNON

by the glass | 13 *by the bottle* | 52