

BRUNCH AT *The*
DUTCH

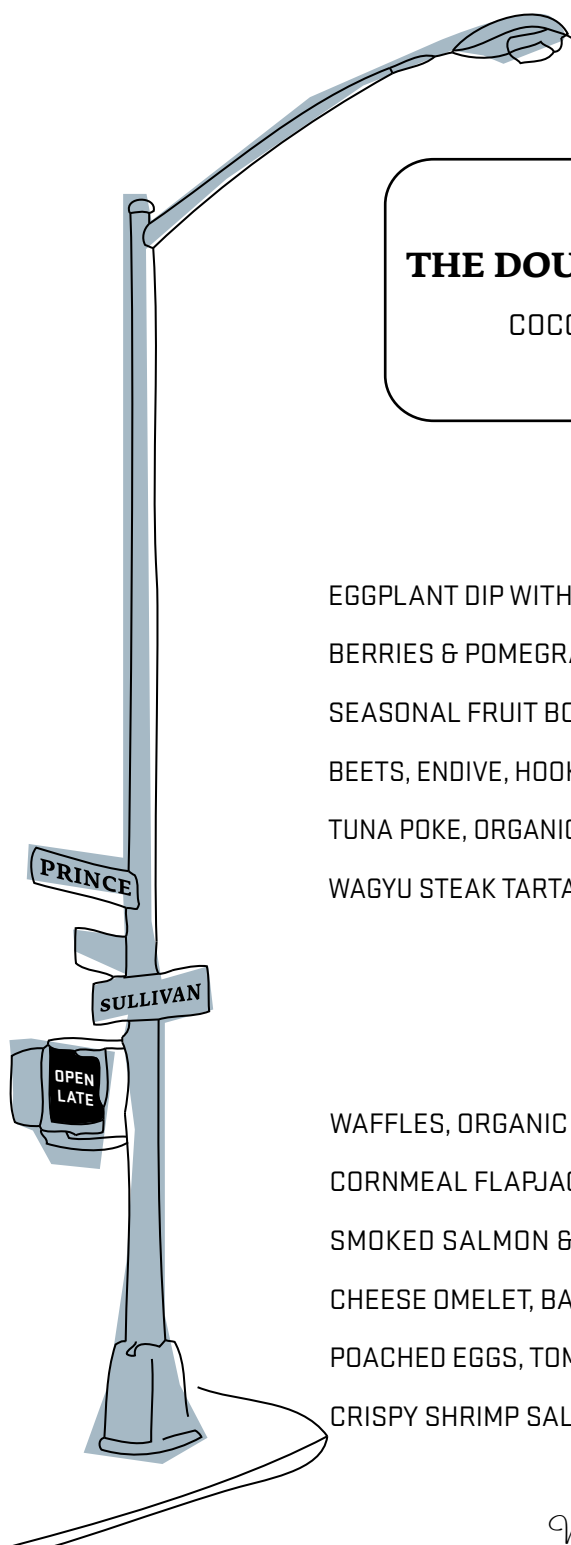
FROM THE
OYSTER BAR

GLIDDEN POINT, ME.....	3.75
KUSSHI, BC.....	4
MOON SHOAL, MA.....	3.75
PINK MOON, PEI.....	3.75
LITTLENECK CLAM, NY.....	2.5
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
ALASKAN KING CRAB, CUCUMBER, GINGER & LIME.....	29
DIVER SCALLOP, WATERMELON, JALAPEÑO, AMAGANSETT SEA SALT, YUZU.....	17
LOBSTER NEW ENGLAND STYLE.....	24
AMERICAN CAVIAR, WARM BRIOCHE & CRÈME FRAÎCHE.....	95

**THE
PRINCE PLATTER**

*oysters, littlenecks, lobster,
jumbo shrimp, diver scallop,
alaskan king crab*

130



THE DOUGHNUT TREE.....15

COCONUT, PEANUT BUTTER-CHOCOLATE,
RASPBERRY LIMEADE

APPETIZERS

EGGPLANT DIP WITH SAVORY CRACKERS.....	13
BERRIES & POMEGRANATE, YOGURT, PECAN GRANOLA.....	14
SEASONAL FRUIT BOWL "LUCKY 13".....	14
BEETS, ENDIVE, HOOK'S BLUE CHEESE, DATE & ALMOND.....	16
TUNA POKE, ORGANIC SOY, SEAWEED & GARLIC CHIP.....	19
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	21

BRUNCH

WAFFLES, ORGANIC STRAWBERRIES, MAPLE, CRÈME FRAÎCHE.....	18
CORNMEAL FLAPJACKS, BLUEBERRY SYRUP, SALTED BUTTER.....	19
SMOKED SALMON & BAGEL, SOFT SCRAMBLED EGG, TROUT ROE.....	25
CHEESE OMELET, BABY LETTUCE, TOAST, CARAMELIZED ONION.....	18
POACHED EGGS, TOMATO, CANADIAN HAM, CHIPOTLE HOLLANDAISE.....	22
CRISPY SHRIMP SALAD, AVOCADO, CARROT, MISO TURMERIC DRESSING.....	25

*We use organic eggs from
Feather Ridge Farms in Milton, NY*

BREAKFAST SANDWICH, MAPLE SAUSAGE, EGG & CHEESE.....	22
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
GRASS-FED CHEDDAR BURGER, BIBB LETTUCE, TOMATO, FRIES.....	27
HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....	36
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32

SIDES

HONEY BUTTER BISCUITS.....	7
SMOKED SALMON.....	14
HOUSE SMOKED BACON.....	8
HOMETOWN POTATOES.....	8
7-GRAIN TOAST & JAM.....	4
HALF AVOCADO.....	5

Fresh-Pressed Juice Blends

GREEN CLEAN

KALE, SPINACH, CUCUMBER, LIME, APPLE,
PINEAPPLE, MINT 11

CARROT SUNRISE

CARROT, ORANGE, GRAPEFRUIT,
APPLE, GINGER 10

Cocktails

BLOODY MARY 16

VODKA, CHIPOTLE, SMOKED PAPRIKA SALT,
HOUSE PICKLES, CHORIZO

BLOODY CAESAR 17

GIN, CLAMATO,
CORIANDER SALT, SHUCKED OYSTER

Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Jason Hua