

BRUNCH AT *The*
DUTCH

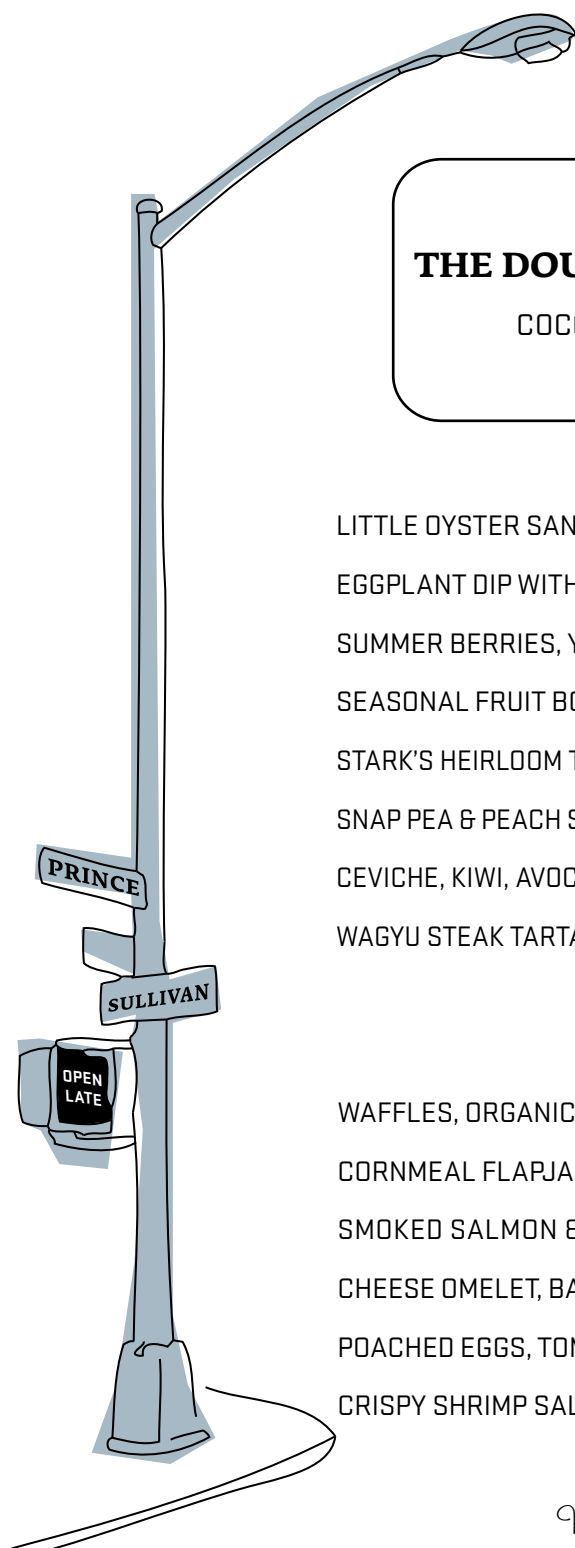
FROM THE
OYSTER BAR

BIG ROCK, MA.....	4
GLIDDEN POINT, ME.....	4
KUSSHI, BC.....	4
PINK MOON, PEI.....	4
LITTLENECK CLAM, NY.....	3
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

LITTLE OYSTER SANDWICH.....	7 ea
EGGPLANT DIP WITH SAVORY CRACKERS.....	13
SUMMER BERRIES, YOGURT, PECAN GRANOLA.....	14
SEASONAL FRUIT BOWL "LUCKY 13".....	14
STARK'S HEIRLOOM TOMATO, AMERICAN BURRATA, BASIL.....	24
SNAP PEA & PEACH SALAD, MACADAMIA, LAVENDER.....	18
CEVICHE, KIWI, AVOCADO, GINGER & MEZCAL.....	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, ORGANIC BROCCOLI, MISO TURMERIC...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
DOUBLE GRASS-FED BURGER, CHEDDAR, HOUSE SAUCE, FRIES.....	25
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