

# The DUTCH

## FROM THE OYSTER BAR

|  |    |
|--|----|
| MONTAUK PEARL, NY.....                               | 4  |
| PEBBLE BEACH, WA.....                                | 4  |
| PEMAQUID, ME.....                                    | 4  |
| ROW 34, MA.....                                      | 4  |
| LITTLENECK CLAM, NY.....                             | 3  |
|  |    |
| JUMBO SHRIMP COCKTAIL,<br>CRAB LOUIE SAUCE.....      | 24 |
|  |    |
| DIVER SCALLOP, PINEAPPLE BEER.....                   | 17 |
|  |    |
| ALASKAN KING CRAB,<br>CUCUMBER, GINGER & LIME.....   | 29 |
|  |    |
| LOBSTER, SEAWEED, KUMQUAT.....                       | 24 |
|  |    |
| AMERICAN CAVIAR, WARM BRIOCHE,<br>CRÈME FRAÎCHE..... | 95 |

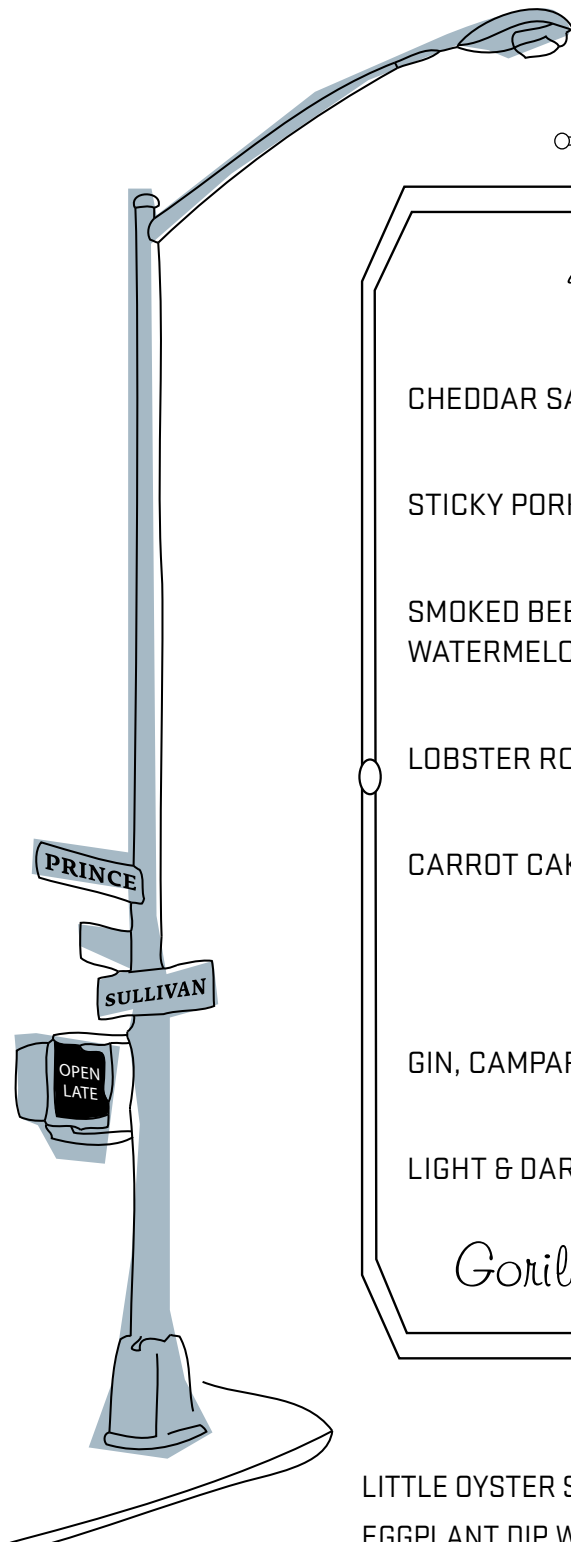
## THE PRINCE PLATTER

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

130

## DESSERT

|   |    |
|---|----|
| CHOCOLATE HAZELNUT CAKE, MALT, COFFEE ICE CREAM.....  | 14 |
| BANOFFEE PIE, DULCE DE LECHE, BANANA SHERBET.....     | 13 |
| STRAWBERRY RHUBARB PIE, PISTACHIO CRUMBLE, SKYR.....  | 14 |
| TROPICAL MERINGUE, BLACK SESAME, MANDARIN SORBET..... | 14 |



WELCOME

## 4TH OF JULY COOKOUT

### CORN DOG

CHEDDAR SAUSAGE, STOUT MUSTARD, RHUBARB KETCHUP..14

### RIBS

STICKY PORK RIBS, PEANUTS & TRI STAR STRAWBERRIES.....21

### BBQ PLATE

SMOKED BEEF BRISKET, KALUA PIG, ORGANIC ROAST CHICKEN,  
WATERMELON, PARKER HOUSE ROLL.....38

### LOBSTER ROLL

LOBSTER ROLL, TOBIKO, YUZU PICKLE, FRIES.....32

### DONUT TREE

CARROT CAKE, BLACK & WHITE, LEMON POPPY CRULLER.....15

## ~ Cocktails ~

### GIN AND JUICE

GIN, CAMPARI, COCHI AMERICANO, WATERMELON, LIME.....16

### MACADAMIA MAI TAI

LIGHT & DARK RUM, MACADAMIA ORGEAT.....16

*Gorilla Size Punch Bowl ....\$62*

## APPETIZERS

|   |      |
|---|------|
| LITTLE OYSTER SANDWICH.....                                 | 8 ea |
| EGGPLANT DIP WITH SAVORY CRACKERS.....                      | 14   |
| SUMMER SALAD, BUTTERMILK DRESSING, BEET, BENNE SEED.....    | 18   |
| HEIRLOOM TOMATO SALAD, FETA CHEESE, BALSAMIC.....           | 19   |
| AMERICAN BURRATA, FRIED GREEN TOMATO, HOT PEPPER JELLY..... | 23   |
| TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO.....        | 21   |
| WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....           | 22   |

## MAINS

|   |    |
|---|----|
| WAFFLE, RASPBERRY, LEMON & MASCARPONE.....                | 10 |
| FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....    | 18 |
| SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....           | 22 |
| GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES..... | 25 |
| RICOTTA GNOCCHI, TOMATO, BASIL.....                       | 27 |
| HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....       | 32 |
| HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....            | 38 |

## SIDES

|                            |    |
|----------------------------|----|
| HOUSEMADE FRIES.....       | 10 |
| HONEY BUTTER BISCUITS..... | 7  |

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

Chef of the Kitchen: Jason Hua