

LUNCH
TIME AT *The*
DUTCH

FROM THE
OYSTER BAR

MONTAUK PEARL, NY.....	4
NONESUCH, ME.....	4
PEBBLE BEACH, WA.....	4
ROW 34, MA.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRABLOUIE.....	24
DIVER SCALLOP, PINEAPPLE BREW, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
LOBSTER, MELTED BUTTER, SEAWEED, KUMQUAT KOSHO.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95

**THE
PRINCE PLATTER**

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

130

FRESH JUICE BLENDS

House-Pressed

GREEN CLEAN

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

11

TWENTY/TWENTY

CARROT, ORANGE, GRAPEFRUIT,
APPLE, GINGER

10

LUNCH TASTING 34

Choice of Two

ISLAND CREEK OYSTERS, TRADITIONAL ACCOUTREMENT
BORSCHT SOUP, SMOKED BRISKET, FRESH SAUERKRAUT
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI
.....
FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION
RICOTTA RAVIOLI, ENGLISH PEA, PISTACHIO, BACON
CHICKEN SALAD, ARUGULA, ARTICHOKE, LEMON, CHEESE

APPETIZERS

LITTLE OYSTER SANDWICH.....	8 ea.
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
AMERICAN BURRATA, ROSEMARY POPOVER.....	23
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
BORSCHT SOUP, SMOKED BRISKET, FRESH SAUERKRAUT.....	16

SALADS

GREEN CHICKPEA, BEET, HUMMUS SAUCE, SPICY HERBS.....	18
CITRUS & AVOCADO, MARKET GREENS, SUNFLOWER, LICORICE.....	18
CALAMARI, AVOCADO, ORGANIC MESCLUN, GINGER-LIME DRESSING.....	23
ORGANIC CHICKEN, ARUGULA, ARTICHOKE, LEMON, CHEESE.....	26

MAINS

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
RICOTTA RAVIOLI, ENGLISH PEA, PISTACHIO, BACON.....	27
WILD HALIBUT CHA CÁ, TURMERIC, DILL, RICE NOODLE, PEANUT.....	42
LOBSTER ROLL, TOBIKO, YUZU PICKLE, FRIES.....	32
BURGER, GRASS-FED BEEF, ORGANIC TRIPLE CHEESE, RED ONION.....	25
HOUSE-SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32
HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....	38
PRIME T-BONE STEAK, STEAK SAUCE & DRESSED SALAD.....	66

SIDES

HOUSEMADE FRENCH FRIES.....	10
WOOD FIRED BROCCOLI, GOLDEN RAISIN, TAHINI, LEMON.....	12

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

Chef of the Kitchen: Jason Hua