

LUNCH
TIME AT *The*
DUTCH

FROM THE
OYSTER BAR

GLIDDEN POINT, ME.....	4
KUSSHI, BC.....	4
ROW 34, MA.....	4
WIDOW'S HOLE, NY.....	4
BELON, ME.....	5
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, PINEAPPLE BREW, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
LOBSTER, DRAWN BUTTER, SEAWEED.....	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

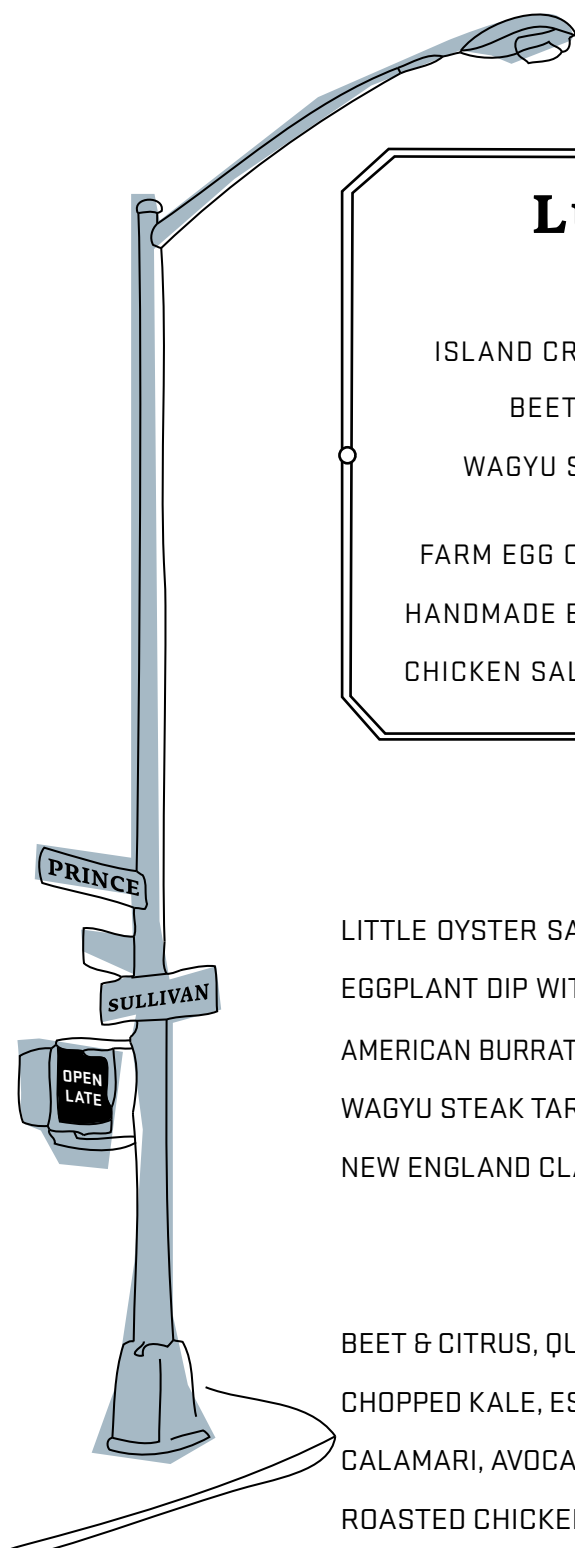
KALE, SPINACH, CUCUMBER, LIME, APPLE,
PINEAPPLE, MINT

11

20/20

CARROT, ORANGE, GRAPEFRUIT,
APPLE, GINGER

10



LUNCH TASTING 34

Choice of Two

ISLAND CREEK OYSTERS, TRADITIONAL ACCOUTREMENT
BEET & CITRUS SALAD, QUINOA, BEE POLLEN
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI
.....
FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION
HANDMADE BOW TIE PASTA, SCAMPI "SHRIMP TRUCK STYLE"
CHICKEN SALAD, ARUGULA, GRAPE, WALNUT, SHEEP CHEESE

APPETIZERS

LITTLE OYSTER SANDWICH.....	7 ea.
EGGPLANT DIP WITH SAVORY CRACKERS.....	13
AMERICAN BURRATA, ROASTED SQUASH, RADICCHIO, PERSIMMON.....	24
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	21
NEW ENGLAND CLAM CHOWDER.....	14

SALADS

BEET & CITRUS, QUINOA, BEE POLLEN.....	18
CHOPPED KALE, ESCAROLE, PEAR, SUNCHOKE CHIP & PECAN.....	17
CALAMARI, AVOCADO, ORGANIC MESCLUN, GINGER-LIME DRESSING.....	23
ROASTED CHICKEN, ARUGULA, GRAPE, WALNUT, SHEEP CHEESE.....	26

MAINS

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
HANDMADE BOW TIE PASTA, SCAMPI "SHRIMP TRUCK STYLE".....	27
BACON-WRAPPED TROUT, CAULIFLOWER, MUSTARD, SAGE.....	35
LOBSTER ROLL, TOBIKO, YUZU PICKLE, FRIES.....	32
GRASS-FED BURGER, MUSHROOM & PEPPER JACK, SECRET SAUCE..	25
HOUSE-SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32
HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....	36

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