



The **DUTCH**

FROM THE OYSTER BAR

BIG ROCK, MASSACHUSETTS.....4
 GLIDDEN POINT, MAINE.....4
 KUSSHI, BRITISH COLUMBIA.....4
 PINK MOON, PRINCE EDWARD ISLAND.....4
 LITTLENECK CLAM, NEW YORK.....3
 DIVER SCALLOP, WATERMELON, YUZU, JALAPEÑO.....17
 ALASKAN KING CRAB, CUCUMBER, GINGER & LIME.....29
 LOBSTER NEW ENGLAND STYLE, LEMON, CELERY.....24
 JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....24

FROM THE KITCHEN

CHEF'S SELECTION OF 3 OR 5 GREAT AMERICAN CHEESES.....14/18
 EGGPLANT DIP WITH SAVORY CRACKERS.....13
 STARK'S HEIRLOOM TOMATO, AMERICAN BURRATA, BASIL.....24
 CEVICHE, KIWI, AVOCADO, GINGER & MEZCAL.....19
 WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....21
 SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....22
 DOUBLE GRASS-FED BURGER, CHEDDAR, HOUSE SAUCE, FRIES.....25
 HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....32
 WOOD FIRED SHISHITO PEPPERS, AMAGANSETT SEA SALT, LIME.....12
 HOUSEMADE FRIES.....10

HOMEMADE PIES

BLUEBERRY PIE, ROASTED PEACH ICE CREAM.....14
 VIETNAMESE COFFEE PIE, CONDENSED MILK ICE CREAM.....13

FRESH JUICE BLENDS

GREEN CLEAN: KALE, SPINACH, LIME, PINEAPPLE, MINT.....11
 CARROT SUNRISE: ORANGE, GRAPEFRUIT, APPLE, GINGER.....10

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

Chef of the Kitchen: Jason Hua