



The **DUTCH**

FROM THE OYSTER BAR

AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....95

DUTCH ISLAND, RHODE ISLAND.....4

SHIGOKU, WASHINGTON.....4

WELLFLEET, MASSACHUSETTS.....4

WIDOW'S HOLE, NEW YORK.....4

LITTLENECK CLAM, NEW YORK.....3

SCALLOP CARPACCIO, KIWI, PEAR WATER, AMAGANSETT SEA SALT.....17

TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO.....21

ALASKAN KING CRAB, CUCUMBER-GINGER DIP.....29

MAINE LOBSTER, PLANTAIN CHIP, BELL PEPPER & CITRUS.....24

JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....24

THE PRINCE PLATTER.....130
oysters, littlenecks, lobster, jumbo shrimp, scallop, alaskan king crab

FROM THE KITCHEN

CHEF'S SELECTION OF 3 OR 5 GREAT AMERICAN CHEESES.....18/25

BURRATA, ORGANIC KOGINUT SQUASH, NUTELLA TOAST.....24

EGGPLANT DIP WITH SAVORY CRACKERS.....14

CITRUS SALAD, BADGER FLAME BEET, AVOCADO, CHICORY.....19

WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....22

SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....22

GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES.....25

HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....32

PRIME T-BONE STEAK, STEAK SAUCE & DRESSED SALAD.....68

BRUSSELS SPROUTS, CRISPY PIG EAR, BUTTERMILK, CIPOLLINI.....12

HOUSEMADE FRIES.....10

HOMEMADE PIES

APPLE PIE, OAT RYE CRUMBLE, CARAMEL APPLE SAUCE.....14

SWEET POTATO PIE, BROWN BUTTER PECAN ICE CREAM.....14

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

Chef of the Kitchen: Jason Hua