



# The **DUTCH**

## FROM THE OYSTER BAR

GLIDDEN POINT, MAINE.....	3.75
KUSSHI, BRITISH COLUMBIA.....	4
MOON SHOAL, MASSACHUSETTS.....	3.75
PINK MOON, PRINCE EDWARD ISLAND.....	3.75
LITTLENECK CLAM, NEW YORK.....	2.5
DIVER SCALLOP, WATERMELON, YUZU, JALAPEÑO.....	17
ALASKAN KING CRAB, CUCUMBER, GINGER & LIME.....	29
LOBSTER NEW ENGLAND STYLE.....	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
BEETS, ENDIVE, HOOK'S BLUE CHEESE, DATE & ALMOND.....	16
TUNA POKE, ORGANIC SOY, SEAWEED & GARLIC CHIP.....	19
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	21
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
GRASS-FED CHEDDAR BURGER, BIBB LETTUCE, TOMATO, FRIES.....	27
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32
WOOD FIRED SHISHITO PEPPERS, AMAGANSETT SEA SALT, LIME.....	12
HOUSEMADE FRIES.....	10

## HOMEMADE PIES

BLUEBERRY PIE, HONEYCOMB, VANILLA CHAMPAGNE.....	14
COCONUT CREAM PIE, MANGO LIME SORBET.....	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