

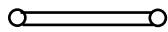
LUNCH
TIME AT

The

DUTCH

FROM THE OYSTER BAR

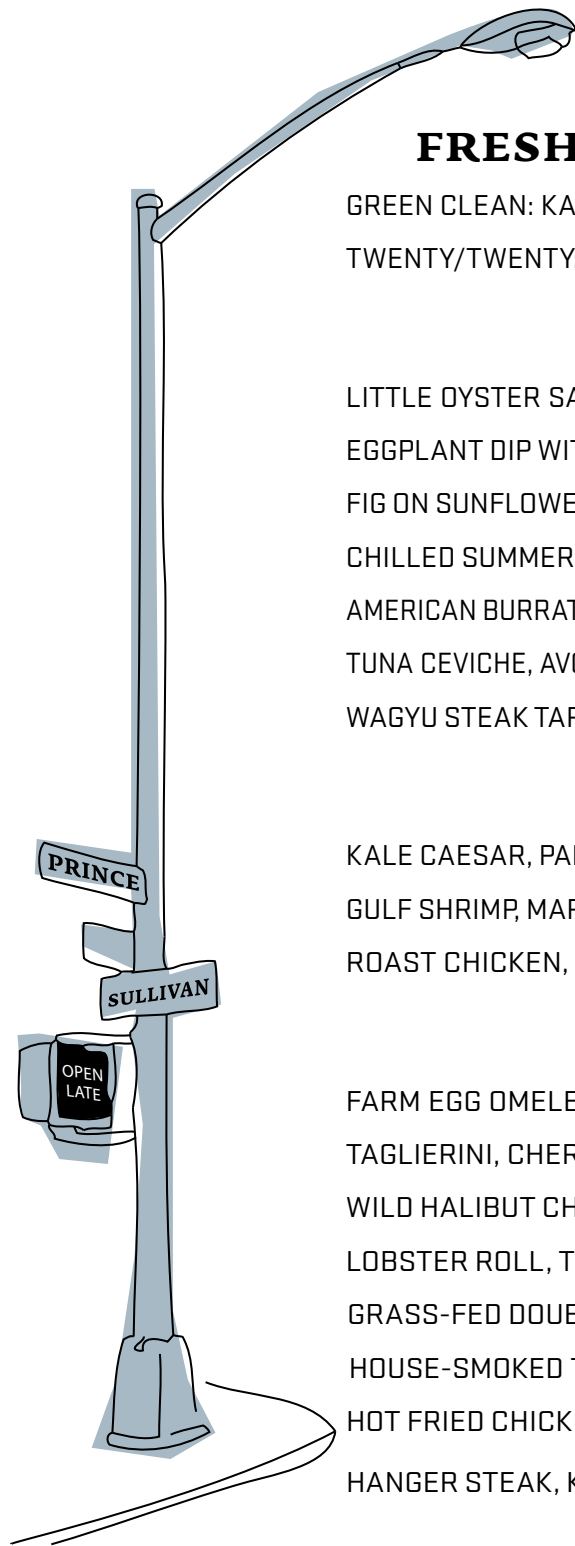
GREAT GUN, NY.....	4
KUSSHI, BC.....	4
NONESUCH, ME.....	4
ROW 34, MA.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, PINEAPPLE BEER.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
LOBSTER, MELTED BUTTER, KUMQUAT KOSHO, SEAWEED.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95



THE PRINCE PLATTER

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

130



FRESH PRESSED JUICE BLENDS

GREEN CLEAN: KALE, SPINACH, CUCUMBER APPLE, PINEAPPLE, MINT.....	11
TWENTY/TWENTY: CARROT, ORANGE, GRAPEFRUIT, APPLE, GINGER.....	10

APPETIZERS

LITTLE OYSTER SANDWICH.....	8 ea.
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
FIG ON SUNFLOWER TOAST, SHEEP'S MILK CHEESE, BEE POLLEN.....	10
CHILLED SUMMER GAZPACHO, SUNGOLD TOMATO, CUCUMBER.....	16
AMERICAN BURRATA, FRIED GREEN TOMATO, HOT PEPPER JELLY.....	23
TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO.....	21
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22

SALADS

KALE CAESAR, PARMESAN, RADISH, RYE CRUMBLE.....	18
GULF SHRIMP, MARKET LETTUCE, BUTTERMILK DRESSING, BEET.....	27
ROAST CHICKEN, SUMMER SQUASH, PARMESAN, BASIL.....	26

MAINS

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
TAGLIERINI, CHERRY TOMATO, ZUCCHINI FLOWER, PECORINO.....	26
WILD HALIBUT CHA CÁ, TURMERIC, DILL, RICE NOODLE, PEANUT.....	42
LOBSTER ROLL, TOBIKO, YUZU PICKLE, FRIES.....	32
GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES.....	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

SIDES

HOUSEMADE FRENCH FRIES.....	10
BLISTERED SHISHITO PEPPERS, LEMON, AMAGANSETT SEA SALT.....	13

RESTAURANT WEEK Specials from the Bar

HOT TIN ROOF

VODKA, TURMERIC, GINGER, HONEY
LEMON CAYENNE
\$11

WHITE

HEDGES FAMILY SAUVIGNON BLANC ~ 2016
\$12

RED

FARMERS JANE CARIGNAN ~ 2013
\$12

Nyc

RESTAURANT WEEK 2018

JUMBO SHRIMP COCKTAIL, CRAB LOUIE
CHILLED SUMMER GAZPACHO, SUNGOLD TOMATO, CUCUMBER
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI

.....

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION
CRISPY FISH "TACOS," WASABI LEAF, YUZU KOSHO
ROAST CHICKEN SALAD, SUMMER SQUASH, PARMESAN

\$26.00

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

Chef of the Kitchen: Jason Hua