

SUPPER AT *The*  
**DUTCH**

FROM THE  
**OYSTER ROOM**

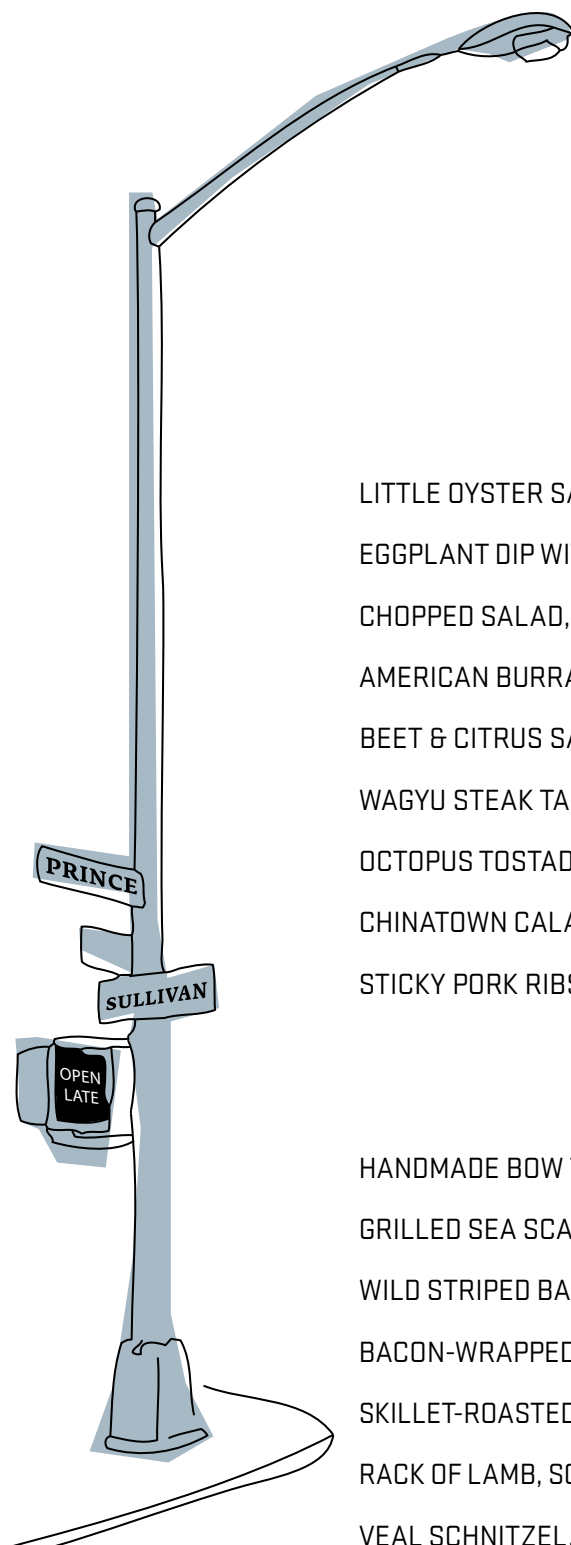
GLIDDEN POINT, ME.....	4
KUSSHI, BC.....	4
ROW 34, MA.....	4
WIDOW'S HOLE, NY.....	4
BELON, ME.....	5
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, PINEAPPLE BREW, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
MAINE LOBSTER, DRAWN BUTTER, SEAWEED, KUMQUAT PONZU.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95



**THE  
PRINCE PLATTER**

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

130



**APPETIZERS**

LITTLE OYSTER SANDWICH.....	8 ea
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
CHOPPED SALAD, ESCAROLE, PEAR, SUNCHOKE CHIP & PECAN.....	17
AMERICAN BURRATA, ROASTED SQUASH, RADICCHIO, PERSIMMON.....	24
BEE & CITRUS SALAD, QUINOA, BEE POLLEN.....	18
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
OCTOPUS TOSTADA, AVOCADO, GUAJILLO SALSA, FINGER LIME.....	22
CHINATOWN CALAMARI, CHILI CRISP, SMASHED CUCUMBER.....	18
STICKY PORK RIBS, PEANUTS & LYCHEE.....	21

**MAINS**

HANDMADE BOW TIE PASTA, SCAMPI "SHRIMP TRUCK STYLE".....	27
GRILLED SEA SCALLOP, SMOKED POTATO, MEYER LEMON & OLIVE.....	38
WILD STRIPED BASS, CRISPY RICE, NAMEKO, HONEYNUT SQUASH.....	38
BACON-WRAPPED TROUT, CAULIFLOWER, MUSTARD, SAGE.....	36
SKILLET-ROASTED CHICKEN, BRUSSELS, PARMESAN FONDUE, GRAPE.....	29
RACK OF LAMB, SCOTCH BONNET JERK SAUCE, ROTI PANCAKE, PIKLIZ.....	42
VEAL SCHNITZEL, WARM POTATO SALAD, CUCUMBER & HORSERADISH.....	35
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32
HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....	38
PRIME T-BONE STEAK, STEAK SAUCE & DRESSED SALAD.....	66
DRY-AGED RIBEYE STEAK (for TWO), HOMETOWN POTATO.....	130

**SIDES**

HOUSEMADE FRIES.....	10
MASHED POTATO WITH SMOKED MOZZARELLA.....	12
WOOD FIRED BROCCOLI, GOLDEN RAISIN, TAHINI, LEMON.....	12

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

Chef of the Kitchen: Jason Hua