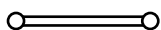


SUPPER AT *The*  
**DUTCH**

FROM THE  
**OYSTER ROOM**

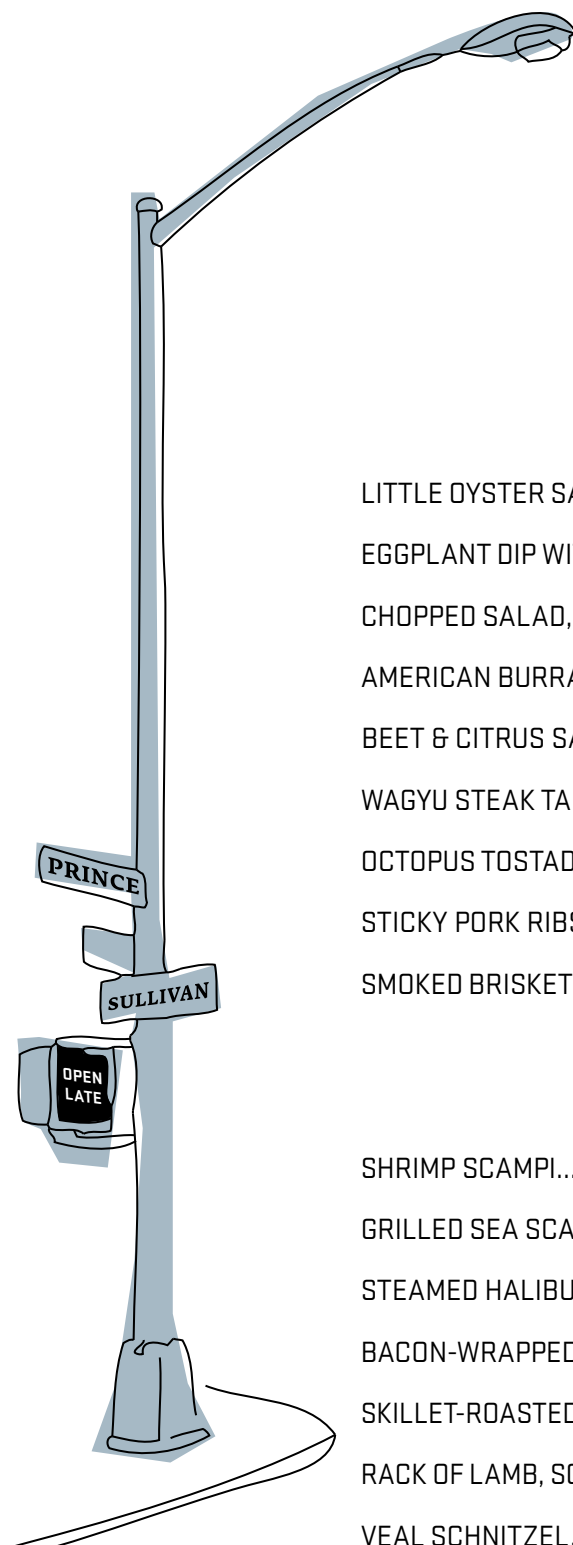
|  |    |
|--|----|
| GLIDDEN POINT, ME.....                                       | 4  |
| KUSSHI, BC.....  | 4  |
| ROW 34, MA.....  | 4  |
| WIDOW'S HOLE, NY.....  | 4  |
| BELON, ME.....   | 5  |
| LITTLENECK CLAM, NY.....                                     | 3  |
| JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....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



**THE  
PRINCE PLATTER**

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

130



**APPETIZERS**

|   |      |
|---|------|
| LITTLE OYSTER SANDWICH.....                                 | 7 ea |
| EGGPLANT DIP WITH SAVORY CRACKERS.....                      | 13   |
| CHOPPED SALAD, ESCAROLE, PEAR, SUNCHOKE CHIP & PECAN.....   | 17   |
| AMERICAN BURRATA, ROASTED SQUASH, RADICCHIO, PERSIMMON..... | 24   |
| BEET & CITRUS SALAD, QUINOA, BEE POLLEN.....                | 18   |
| WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....           | 21   |
| OCTOPUS TOSTADA, AVOCADO, GUAJILLO SALSA, FINGER LIME.....  | 22   |
| STICKY PORK RIBS, PEANUTS & LYCHEE.....                     | 21   |
| SMOKED BRISKET EGG ROLLS, STRAWBERRY BARBEQUE.....          | 18   |

**MAINS**

|   |     |
|---|-----|
| SHRIMP SCAMPI.....  | 26  |
| GRILLED SEA SCALLOP, SMOKED POTATO, MEYER LEMON & OLIVE.....      | 38  |
| STEAMED HALIBUT, COCONUT, LEMONGRASS CURRY, EGGPLANT.....         | 42  |
| BACON-WRAPPED TROUT, CAULIFLOWER, MUSTARD, SAGE.....              | 35  |
| 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.....                    | 36  |
| 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 |
| BROCCOLI.....                             | 12 |

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

Chef of the Kitchen: Jason Hua