

SUPPER AT *The*
DUTCH

FROM THE
OYSTER ROOM

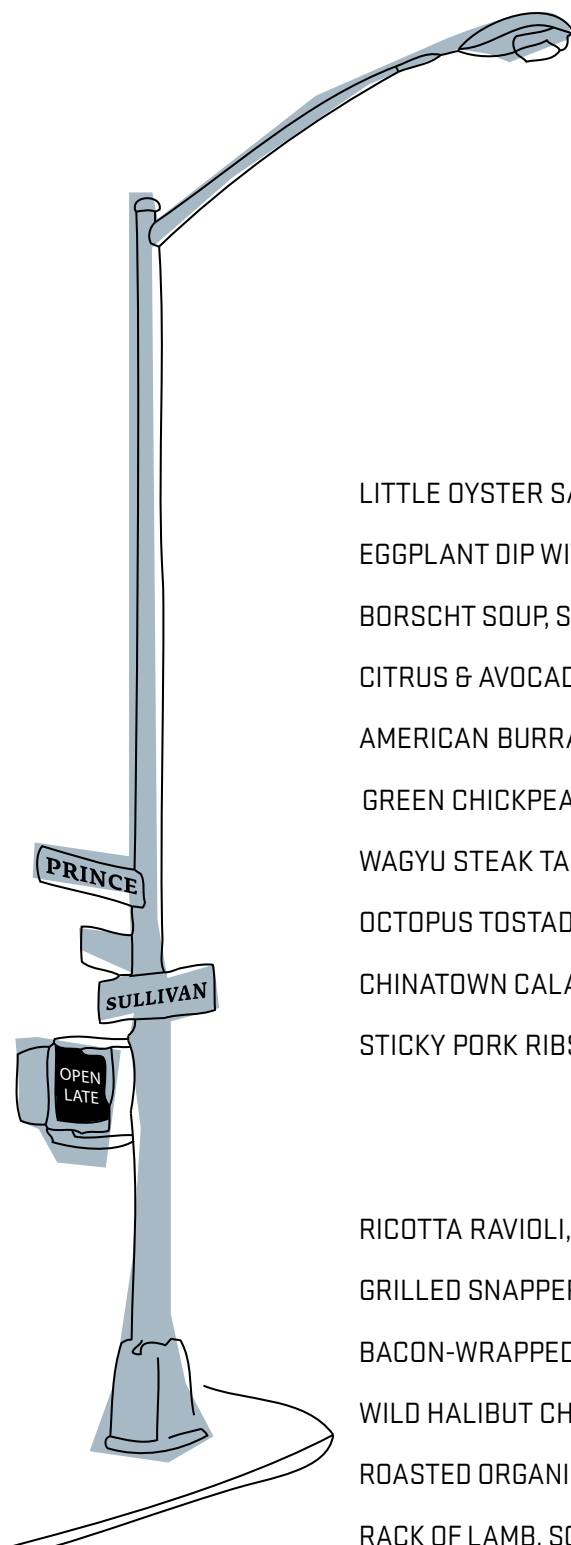
MONTAUK PEARL, NY.....	4
NONESUCH, ME.....	4
PEBBLE BEACH, WA.....	4
ROW 34, MA.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, PINEAPPLE BREW, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
MAINE LOBSTER, MELTED BUTTER, SEAWEEED, 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
BORSCHT SOUP, SMOKED BRISKET, FRESH SAUERKRAUT.....	16
CITRUS & AVOCADO SALAD, MARKET GREENS, SUNFLOWER.....	18
AMERICAN BURRATA, ROSEMARY POPOVER.....	23
GREEN CHICKPEA SALAD, BEET, HUMMUS SAUCE, SPICY HERBS.....	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

RICOTTA RAVIOLI, ENGLISH PEAS, PISTACHIO, BACON.....	27
GRILLED SNAPPER, SALSA VERDE, SHISHITO PEPPERS.....	38
BACON-WRAPPED TROUT, CAULIFLOWER, MUSTARD, SAGE.....	36
WILD HALIBUT CHA CÁ, TURMERIC, DILL, RICE NOODLE, PEANUTS.....	42
ROASTED ORGANIC CHICKEN, FRIED ARTICHOKE, RAVIGOTE.....	30
RACK OF LAMB, SCOTCH BONNET JERK SAUCE, ROTI PANCAKE, PIKLIZ.....	42
GRILLED PORK CHOPS, APPLE, BRAISED KALE, WHISKEY GLAZE.....	38
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