

SUPPER AT *The*  
**DUTCH**

FROM THE  
**OYSTER ROOM**

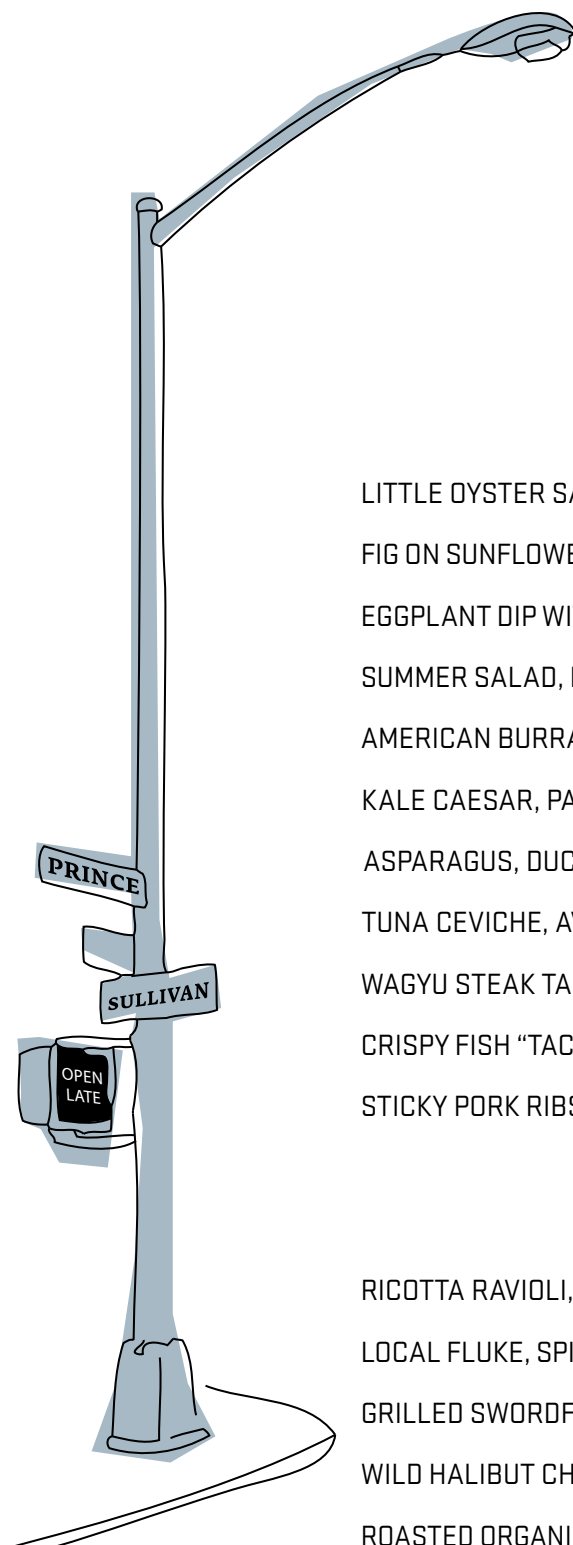
MONTAUK PEARL, NY.....	4
PEBBLE BEACH, WA.....	4
PEMAQUID, ME.....	4
WELLFLEET, MA.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, PINEAPPLE BEER.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
MAINE LOBSTER, MELTED BUTTER, SEAWEED, KUMQUAT PONZU.....	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
FIG ON SUNFLOWER TOAST, SHEEP'S MILK CHEESE, BEE POLLEN.....	10
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
SUMMER SALAD, BUTTERMILK DRESSING, BEET, BENNE SEED.....	18
AMERICAN BURRATA, FRIED GREEN TOMATO, HOT PEPPER JAM.....	23
KALE CAESAR, PARMESAN, RADISH, RYE CRUMBLE.....	18
ASPARAGUS, DUCK SAUSAGE, WATERCRESS, LIME & CHILE.....	20
TUNA CEVICHE, AVOCADO, RED GRAPEFRUIT, JALAPEÑO.....	21
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
CRISPY FISH "TACOS", WASABI LEAF, YUZU KOSHO, TROUT ROE.....	20
STICKY PORK RIBS, WATERMELON & PEANUTS.....	21

**MAINS**

RICOTTA RAVIOLI, ENGLISH PEAS, PISTACHIO, BACON.....	27
LOCAL FLUKE, SPINACH, WHITE YAM, SAFFRON.....	35
GRILLED SWORDFISH, SUMMER SQUASH, SUNGOLD PICO DE GALLO.....	38
WILD HALIBUT CHA CÁ, TURMERIC, DILL, RICE NOODLE, PEANUTS.....	42
ROASTED ORGANIC CHICKEN, FRIED ARTICHOKE, RAVIGOTE SAUCE.....	30
RACK OF LAMB, SCOTCH BONNET JERK SAUCE, ROTI PANCAKE, PIKLIZ.....	42
PECAN DUCK, CHERRY, ORGANIC DIRTY RICE, ANDOUILLE SAUSAGE.....	40
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
SHISHITO POPPERS STUFFED WITH CHIHUAHUA CHEESE.....	13
WOOD FIRED BROCCOLI, GOLDEN RAISIN, TAHINI, LEMON.....	12

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

Chef of the Kitchen: Jason Hua