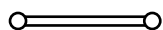


SUPPER AT *The*
DUTCH

FROM THE
OYSTER ROOM

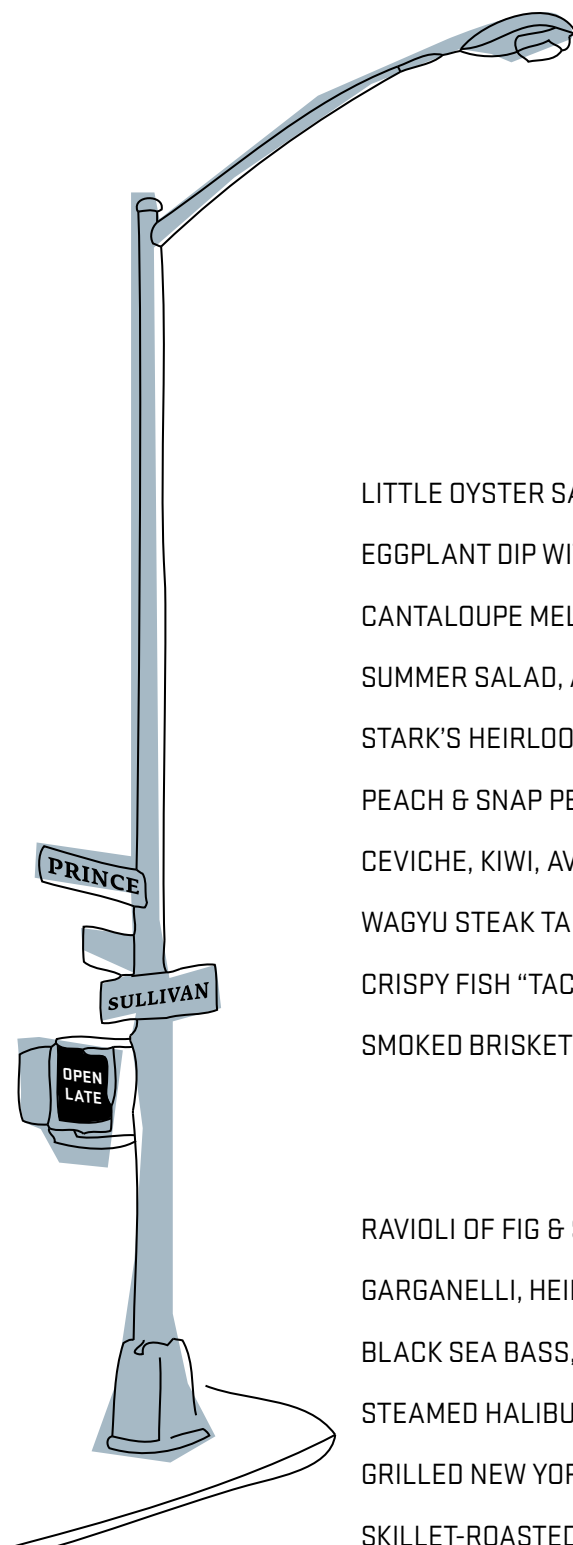
BIG ROCK, MA.....	4
GLIDDEN POINT, ME.....	4
KUSSHI, BC.....	4
PINK MOON, PEI.....	4
LITTLENECK CLAM, NY.....	3
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, WATERMELON, YUZU, JALAPEÑO.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
LOBSTER NEW ENGLAND STYLE, LEMON, CELERY, PAPRIKA.....	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.....	7 ea
EGGPLANT DIP WITH SAVORY CRACKERS.....	13
CANTALOUPE MELON & ACORN-FED IBERIAN HAM.....	15
SUMMER SALAD, AVOCADO, ORGANIC BROCCOLI, MISO TURMERIC.....	17
STARK'S HEIRLOOM TOMATO, AMERICAN BURRATA, BASIL.....	24
PEACH & SNAP PEA SALAD, MACADAMIA, LAVENDER.....	18
CEVICHE, KIWI, AVOCADO, GINGER & MEZCAL.....	19
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	21
CRISPY FISH "TACOS," WASABI LEAF, YUZU KOSHO, TROUT ROE.....	18
SMOKED BRISKET EGG ROLLS, STRAWBERRY BARBEQUE.....	18

MAINS

RAVIOLI OF FIG & SMOKED RICOTTA, HAZELNUT, MINT.....	26
GARGANELLI, HEIRLOOM TOMATO, WILD SPINACH, PARMESAN.....	26
BLACK SEA BASS, SUMMER SQUASH, CARROT MOLE.....	38
STEAMED HALIBUT, COCONUT, LEMONGRASS CURRY, EGGPLANT.....	42
GRILLED NEW YORK TROUT, ROMESCO, HARICOT VERT, SPRING ONION.....	35
SKILLET-ROASTED CHICKEN, CORN SUCCOTASH, MIMOLETTE PISTOU.....	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
CREAMED CORN.....	10
WOOD FIRED SHISHITO PEPPERS, AMAGANSETT SEA SALT, LIME.....	12

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

Chef of the Kitchen: Jason Hua