

SUPPER AT *The*
DUTCH

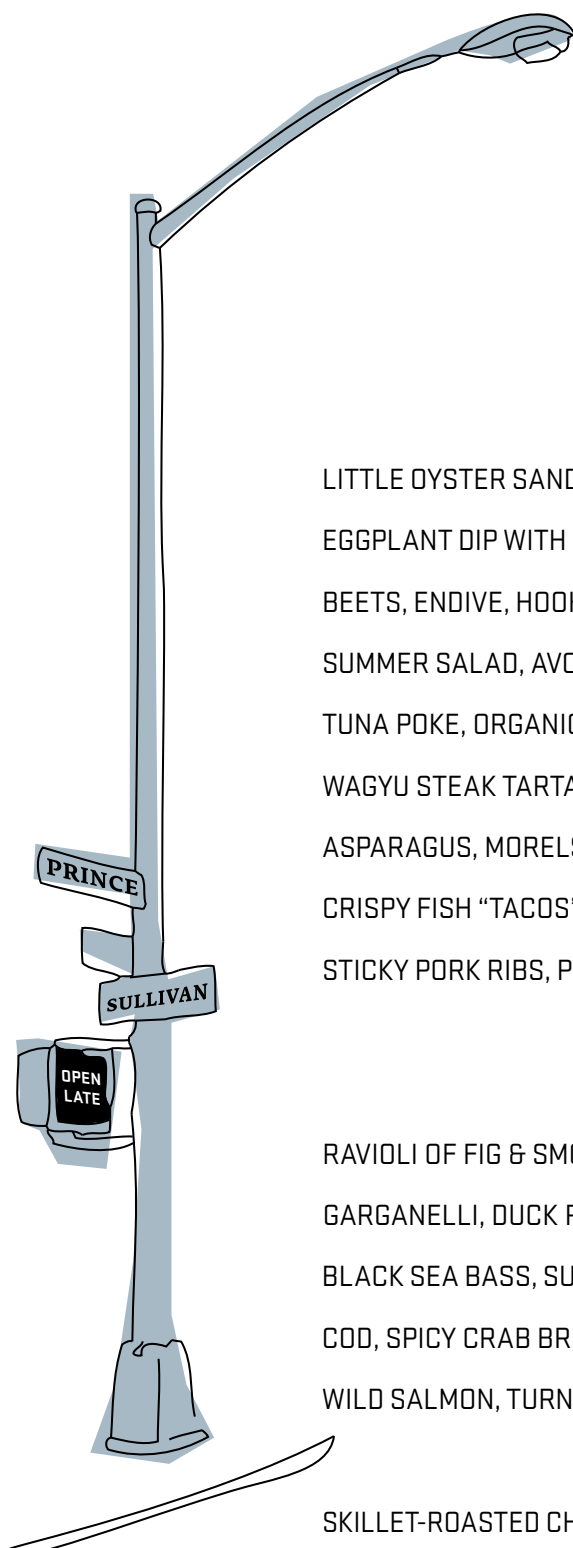
FROM THE
OYSTER ROOM

GLIDDEN POINT, ME.....	3.75
MOON SHOAL, MA.....	3.75
PINK MOON, PEI.....	3.75
SISTER POINT, WA.....	4
LITTLENECK CLAM, NY.....	2.5
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....	24
DIVER SCALLOP, WATERMELON, YUZU, JALAPEÑO.....	17
ALASKAN KING CRAB, CUCUMBER, GINGER & SHISO.....	29
LOBSTER NEW ENGLAND STYLE.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95

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**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
BEETS, ENDIVE, HOOK'S BLUE CHEESE, DATE & ALMOND.....	16
SUMMER SALAD, AVOCADO, ORGANIC BROCCOLI, MISO TURMERIC.....	17
TUNA POKE, ORGANIC SOY, SEAWEED & GARLIC CHIP.....	19
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	21
ASPARAGUS, MORELS MARSALA, BROWN BUTTER HOLLANDAISE.....	18
CRISPY FISH "TACOS", WASABI LEAF, YUZU KOSHO, TROUT ROE.....	18
STICKY PORK RIBS, PEANUT & LEMONGRASS.....	19

MAINS

RAVIOLI OF FIG & SMOKED RICOTTA, HAZELNUT, MINT.....	26
GARGANELLI, DUCK RAGU, GREEN GARLIC & NETTLE.....	26
BLACK SEA BASS, SUMMER SQUASH, CARROT MOLE.....	38
COD, SPICY CRAB BROTH, SORREL, KING OYSTER MUSHROOM.....	34
WILD SALMON, TURNIP SAUERKRAUT, HORSERADISH & APPLE.....	35
SKILLET-ROASTED CHICKEN, CORN SUCCOTASH, MIMOLETTE PISTOU.....	32
GRILLED LAMB CHOP, JERK SAUCE, ROTI PANCAKE, PIKLIZ.....	38
PECAN DUCK, CHERRY, DIRTY RICE, ANDOUILLE SAUSAGE.....	38
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
WOOD FIRED SHISHITO PEPPERS, AMAGANSETT SEA SALT, LIME.....	12
CREAMED CORN.....	10

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

Chef of the Kitchen: Jason Hua