

# The DUTCH

## FROM THE OYSTER BAR

LITTLE GUN, NY.....	3.75
MOON SHOAL, MA.....	3.75
PINK MOON, PEI.....	3.75
SHIGOKU, WA.....	4
LITTLENECK CLAM, NY.....	2.5
JUMBO SHRIMP COCKTAIL, CRAB LOUIE SAUCE.....	24
DIVER SCALLOP, COCONUT, JALAPEÑO, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, CUCUMBER, GINGER & LIME.....	29
LOBSTER NEW ENGLAND STYLE.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95

## THE PRINCE PLATTER

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

130

## DESSERT

CHOCOLATE MINT ICEBOX CAKE, COOKIE CRUNCH.....	13
BLUEBERRY PIE, HONEYCOMB, VANILLA CHAMPAGNE.....	14
COCONUT CREAM PIE, MANGO LIME SORBET.....	13
THE DOUGHNUT TREE: PEANUT BUTTER, COCONUT, PINEAPPLE.....	15
STRAWBERRY SUNDAE, RHUBARB ROSÉ SORBET, PISTACHIO.....	14

## Welcome MEMORIAL DAY COOKOUT

### BBQ Plate

SMOKED BRISKET, PULLED PORK, STICKY PORK RIBS,  
SNAP PEA SLAW & PARKER HOUSE ROLL.....

36

### Punch Bowls

WATERMELON PUNCH, PINEAPPLE, GIN, LIME.....

16

SAVANNAH BELLE, VODKA, PEACH, SWEET TEA, LEMON....

16

BBQ BUCK, BOURBON, MEZCAL, GINGER, LIME, CHILI.....

16

MORA-MORA, TEQUILA, BLACKBERRY, MINT, LIME.....

16

*Gorilla Size Serves 4.... \$62*

## APPETIZERS

LITTLE OYSTER SANDWICH.....	7 ea
EGGPLANT DIP WITH SAVORY CRACKERS.....	13
BEETS, ENDIVE, HOOK'S BLUE DRESSING, DATE & ALMOND.....	16
CITRUS & AVOCADO SALAD, MARKET GREENS, SUNFLOWER.....	17
TUNA POKE, ORGANIC SOY, SEAWEED & GARLIC CHIP.....	19
ASPARAGUS, MORELS MARSALA, BROWN BUTTER HOLLANDAISE.....	18
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	21
CRUNCHY SOFT SHELL CRAB, FAVA BEAN HUMMUS, PASSION FRUIT.....	24

## MAINS

WAFFLES, ORGANIC STRAWBERRY, MAPLE, CRÈME FRAÎCHE.....	18
CHEESE OMELET, BABY LETTUCE, TOAST, CARAMELIZED ONION.....	18
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
LOBSTER ROLL, TOBIKO, YUZU KOSHO, FRIES.....	30
GRASS-FED DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES.....	25
BURRATA RAVIOLI, PISTACHIO PESTO, BALSAMIC.....	25
WILD SALMON, TURNIP SAUERKRAUT, HORSERADISH & APPLE.....	35
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32
HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....	36

## SIDES

HOUSEMADE FRIES.....	10
SNAP PEA SLAW.....	8

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

Chef of the Kitchen: Jason Hua