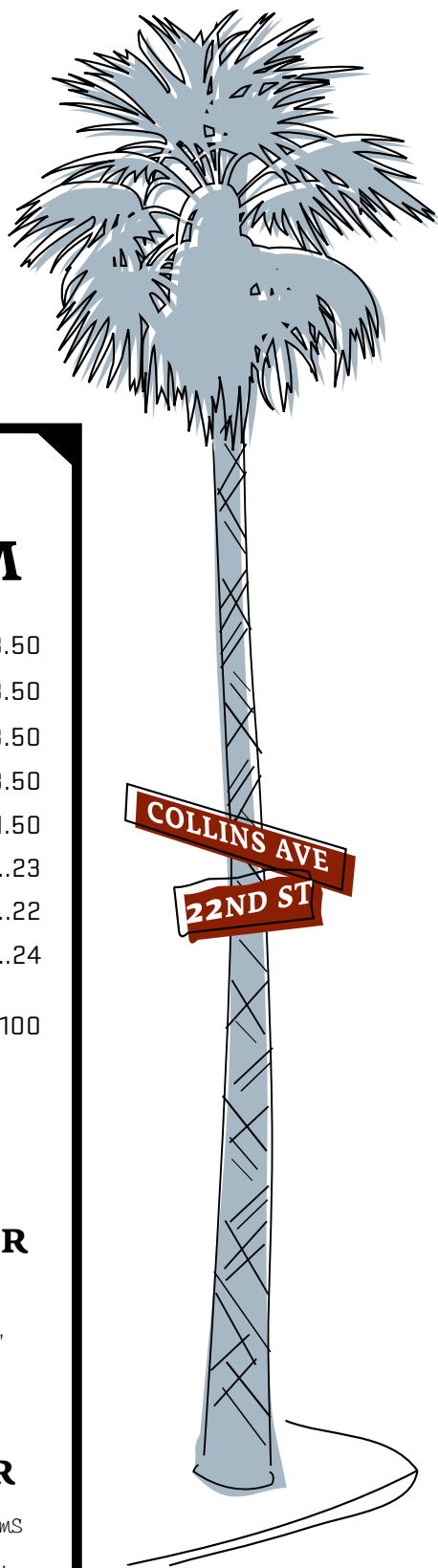
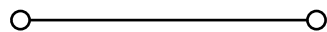


LUNCH AT *The*
DUTCH



FROM THE
OYSTER ROOM

*WELLFLEET, MA.....	3.50
*GOOSEPOINT, WA.....	3.50
*PEARLY WHITES, RI.....	3.50
*SHIGOKU, BC.....	3.50
*MIDDLE NECK CLAMS, ME.....	1.50
LOBSTER SALAD, CURRY, CASHEW.....	23
*TUNA POKE, PONZU, MACADAMIA.....	22
PEEL N' EAT SHRIMP, RED REMOULADE.....	24
*SIBERIAN STURGEON CAVIAR BRIOCHE & CRÈME FRAÎCHE.....	100



***THE BISCAIYNE PLATTER**

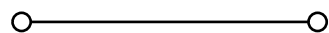
*Dozen Oysters, Little Necks Clams,
Peel n' Eat Shrimp, Yellowtail Crudo,
Corvina Ceviche, Tuna Poke*

90

***THE COLLINS PLATTER**

*Dozen & a Half Oysters, Little Neck Clams
Peel n' Eat Shrimp, Yellowtail Crudo,
Corvina Ceviche, Tuna Poke,
Lobster Salad, Salmon Tartare*

140



Oysters & Bubbles

6:30PM - 7:30PM DAILY

OYSTERS &
CHAMPAGNE BY THE GLASS
AT HALF PRICE



LATE DAY BREAKFAST

GREEK YOGURT, FRESH BERRIES, HOMEMADE GRANOLA.....	13
*SMOKED SALMON PLATE, CLASSIC ACCOUTREMENTS.....	19
BREAKFAST BURRITO, EGGS, CHORIZO, PEPPERS, PICO DE GALLO.....	17

APPETIZERS

**SHEEP'S MILK RICOTTA, GRILLED BREAD, HERBS.....	14
LOCAL FIELD GREENS, SHAVED GARDEN VEGETABLES.....	15
LITTLE GEM SALAD, SUGAR SNAP PEAS, BUTTERMILK DRESSING.....	18
TOMATO SALAD, BASIL SEEDS, CUCUMBER, FETA.....	16
TRADITIONAL PERUVIAN CORVINA CEVICHE, ROCOTO CHILE, CELERY..	17
*YELLOWTAIL CRUDO, SPICY WATERMELON, JALAPEÑO.....	20

PIZZAS & PASTAS

MARGHERITA, SAN MARZANO TOMATOES, MOZZARELLA.....	16
OG PEPPERONI PIZZA, 'NDUJA, GRANA PADANO.....	19
WILD MUSHROOM, BIANCA SAUCE, TRUFFLE OIL.....	21
TRUFFLE RICOTTA MEZZALUNA, OYSTER MUSHROOMS, PEAS.....	28
**GNOCCHETTI, LAMB BOLOGNESE, SHEEP'S MILK RICOTTA, MINT.....	24

SECONDS

TUNA NICOISE SALAD, CELERY, NEW POTATOES, HARICOT VERT.....	24
NEW ENGLAND LOBSTER ROLL, POTATO BUN, CELERY, TARRAGON.....	24
KOREAN FRIED CHICKEN SANDWICH, PEANUTS, SLAW.....	19
SLOW-ROASTED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	18
DOUBLE CHEDDAR BURGER, SECRET SAUCE, PICKLES.....	24
FAROE SALMON, ROOT VEGETABLES, WHEAT BERRIES, BASIL.....	30
BBQ CHICKEN, CORN SUCCOTASH, ASPARAGUS, AGRODOLCE.....	28
**HANGER STEAK, KIMCHI FRIED RICE, PICKLED DAIKON.....	34

**ALL SANDWICHES COME WITH CHOICE OF
CHIPS, SALAD, OR FRIES**

COLD-PRESSED ORGANIC JUICES

GREEN GODDESS ~ PINE APPLE, GREEN APPLE, KALE, GINGER.....	14
AFTER PARTY ~ GREEN APPLE, CARROT, BEET, CUCUMBER, GINGER....	14
WATERMELON KISS ~ WATERMELON, PINEAPPLE, MINT.....	14

Thank you for coming to our restaurant. Please come again.

Automatic service charge of 20% is applied, 22% to parties of 6 or more • Chef of the Kitchen: Adonay Tafur

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.
If you have any allergies please notify your server • * DENOTES SIGNATURE ITEMS