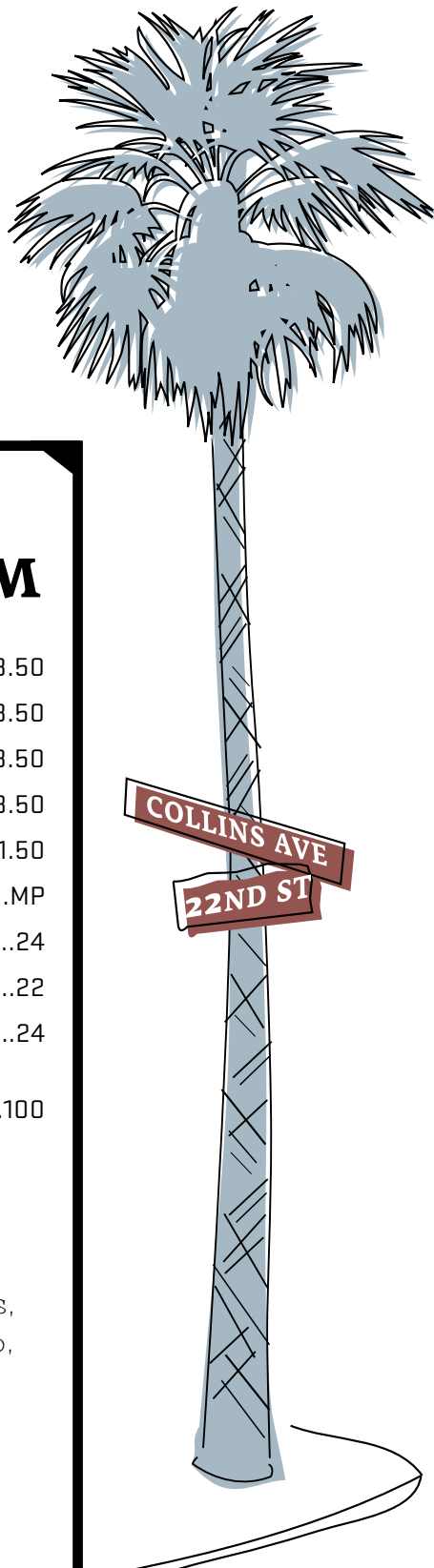


SUPPER AT *The*
DUTCH



SNACKS

- LITTLE LOBSTER ROLL, YUZU, TOBIKO, PICKLES.....8 each
- **SHEEP'S MILK RICOTTA, GRILLED BREAD, HERBS.....14

APPETIZERS

- LITTLE GEM SALAD, JAMON SERRANO, AVOCADO.....18
- TOMATO SALAD, BASIL SEEDS, CUCUMBER, FETA.....16
- ROASTED BEETS, SMOKED MASCARPONE, HAZELNUTS, MAPLE.....18
- *YELLOWTAIL CRUDO, SPICY WATERMELON, JALAPEÑO.....20
- *CLASSIC CORVINA CEVICHE, SWEET POTATO, CORN, RADISH.....20
- LOBSTER SALAD, VADOUVAN CURRY, MANGO, CASHEWS, COCONUT.....23
- OCTOPUS "A LA GALLEGA" SMOKED PIMENTON, OLIVES, CAPERS.....24
- *PRIME STEAK TARTARE, COGNAC AIOLI, SHIITAKE, TOASTED RYE.....20

SECONDS

- ROASTED EGGPLANT AGNOLOTTI, MOZZARELLA, FRESH BASIL.....22
- **PAPPARDELLE, LAMB RAGU, SHEEP'S MILK RICOTTA & MINT.....24
- SEARED SCALLOPS, CREAMY POLENTA, SWISS CHARD, PORK BELLY.....35
- **RED SNAPPER "MOQUECA" SPICED LOBSTER BROTH, XUXU SLAW34
- FAROE SALMON, ROOT VEGETABLES, WHEAT BERRIES, BASIL.....32
- CHICKEN RIGANATI, ROASTED EGGPLANT, HTIPITI, ALMONDS.....28
- ROASTED JERK PORK, COCA-COLA RICE, PINEAPPLE CHUTNEY.....28
- **DOUBLE CHEDDAR BURGER, SECRET SAUCE, FRIES.....24
- **HANGER STEAK, KIMCHI FRIED RICE, ORGANIC EGG.....34
- BONE IN PRIME NY STRIP, DRESSED GREENS.....65
- BONE IN PRIME RIBEYE FOR TWO, SPICY POTATOES.....135

ON THE SIDE

- CURRY BRUSSELS SPROUTS, ROASTED PEANUTS.....9
- CRUSHED POTATOES, TRUFFLE AIOLI.....9
- FRENCH FRIES.....9

FROM THE OYSTER ROOM

- *ISLAND CREEK, MA.....3.50
- *PICKERING PASSAGE, WA.....3.50
- *MOOKIE BLUES, ME.....3.50
- *KUSSHI, BC.....3.50
- *MIDDLE NECK CLAMS, ME.....1.50
- STONE CRAB CLAWS.....MP
- SCALLOP CRUDO.....24
- *TUNA POKE, PONZU, MACADAMIA.....22
- PEEL N' EAT SHRIMP, RED REMOULAD..24
- *SIBERIAN STURGEON CAVIAR Brioche & Crème Fraîche.....100

***THE BISCAIYNE PLATTER**

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

90

***THE COLLINS PLATTER**

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

140

Chef's Tasting Menu
FOR THE TABLE

\$65/\$85 PP

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