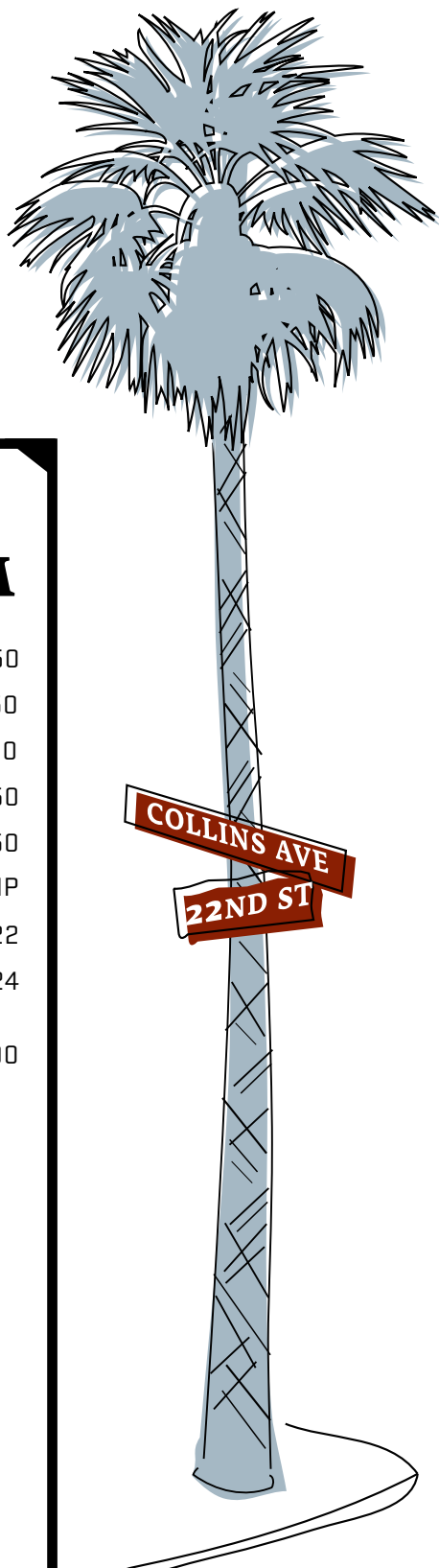


SUPPER AT

The DUTCH



FROM THE OYSTER ROOM

- WELLFLEET, MA.....3.50
- KUSSHI, BC.....3.50
- WARREN COVE, MA.....3.50
- SHIGOKU, BC.....3.50
- MIDDLE NECK CLAMS, ME.....1.50
- STONE CRAB CLAWS.....MP
- 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, Hamachi Crudo,
Corvina Ceviche, Tuna Poke*

90

THE COLLINS PLATTER

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

140

SNACKS

- LITTLE OYSTER SANDWICH, PICKLED OKRA, SEASAME BUN.....5 each
- EGGPLANT DIP, ZAAATAR, GRILLED NAAN.....14
- CRAB STUFFED DEVILED EGGS, SERRANO.....14

APPETIZERS

- BUTTER LETTUCE, GREEN GODDESS, FLORIDA AVOCADO.....18
- ROASTED BEET SALAD, STRAWBERRIES, PISTACHIOS.....18
- GRILLED OCTOPUS, CONFIT TOMATO, 'NDUJA VINAIGRETTE.....18
- YELLOWTAIL CRUDO, PASSIONFRUIT, AVOCADO, CHILE.....20
- CLASSIC CORVINA CEVICHE, SWEET POTATO, CORN, RADISH.....17
- LOBSTER SALAD, VADOUVAN CURRY, MANGO, CASHEWS, COCONUT.....23
- WAGYU STEAK TARTARE, CAPERS, BEARNAISE AIOLI.....22

SECONDS

- SMOKED RICOTTA AGNOLOTI, SOFT HERBS, LEMON.....24
- PAPPARDELLE, LAMB RAGU, SHEEP'S MILK RICOTTA & MINT.....24
- RED SNAPPER, CRISPY RICE, MISO, ENOKI MUSHROOM35
- BOUILLABAISSE, MUSSELS, CLAMS, PRAWN, BUTTER BEANS.....34
- CHICKEN ROSALITA, BLISTERED PEPPERS, CHIMICHURRI, LIME.....28
- JERK PORK CHOP, COCA COLA RICE, PINEAPPLE CHUTNEY.....32
- 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

- BRUSSELS, BACON, PICKLED MUSTARD SEED, MAPLE.....9
- BROCCOLINI, GARLIC, LEMON.....9
- PATATAS BRAVAS, SPICY AIOLI.....9
- FRENCH FRIES.....9

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: Josh Gripper

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