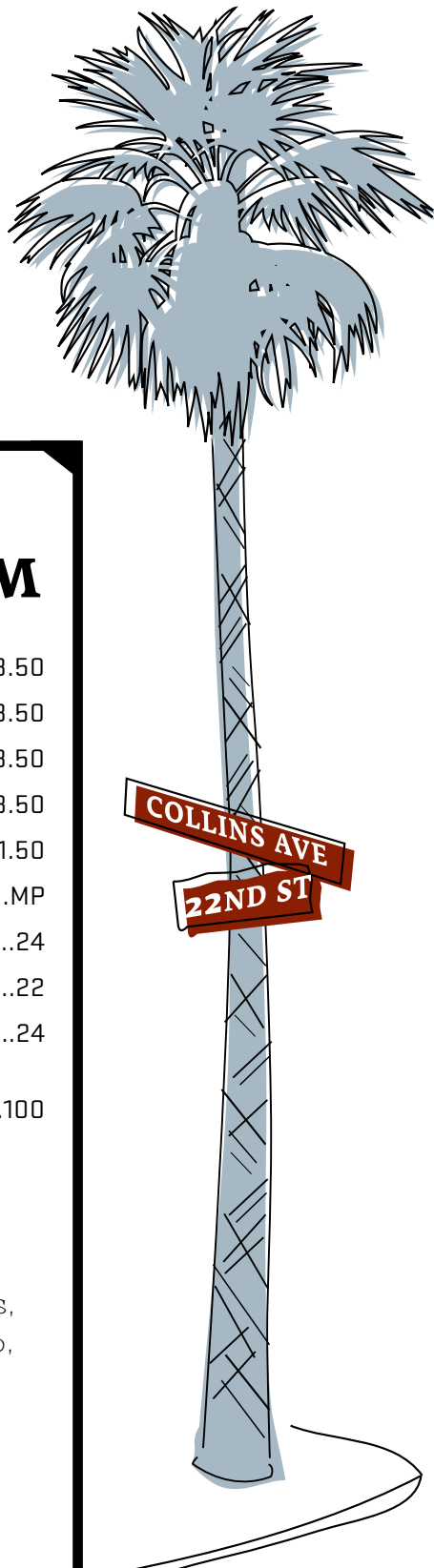


SUPPER AT *The*
DUTCH



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 SLAW.....	34
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

*WELLFLEET, MA.....	3.50
*GOOSEPOINT, WA.....	3.50
*FIN DE LA BAIES, NB.....	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 & CREMÈ 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