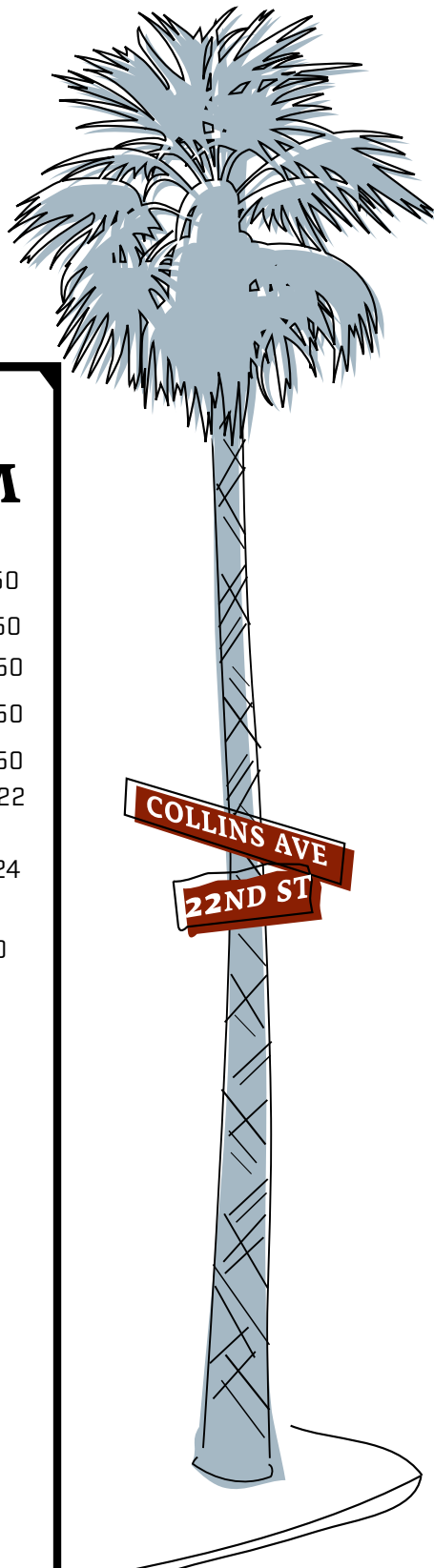


SUPPER AT

The DUTCH



FROM THE OYSTER ROOM

- *ISLAND CREEK, MA.....3.50
 - *BAJA KUMAMOTO, CA.....3.50
 - *MOOKIE BLUES, ME.....3.50
 - *KUSSHI, BC.....3.50
 - *MIDDLE NECK CLAMS, ME.....1.50
 - *TUNA TARTARE, PONZU, CUCUMBER.....22
- PEEL N' EAT SHRIMP, RED REMOULADE...24
- *SIBERIAN STURGEON CAVIAR
BRIOCHE & CREMÈ FRAÎCHE.....100

*THE BISCAIYNE PLATTER

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

90

*THE COLLINS PLATTER

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

140

Chef's Tasting Menu

FOR THE TABLE

\$65/\$85 PP

SNACKS

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

APPETIZERS

- LITTLE GEM SALAD, JAMON SERRANO, AVOCADO.....18
- TOMATO SALAD, BASIL SEEDS, CUCUMBER, FETA.....16
- *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
- PORK BELLY "EN ADOBO", NEW POTATOES, CILANTRO.....18

PASTAS

- ARTICHOKE RAVIOLI, BLACK TRUFFLE, PECORINO CHEESE24
- ROASTED EGGPLANT AGNOLOTTI, MOZZARELLA, FRESH BASIL.....22
- PAPPARDELLE, LAMB RAGU, SHEEP'S MILK RICOTTA & MINT.....24

FISH & MEATS

- BLACKENED MAHI, HOPIN JOHN, SMOKED BACON.....34
- RED SNAPPER "MOQUECA" SPICED LOBSTER BROTH, XUXU SLAW34
- FAROE SALMON, SUMMER VEGETABLES, WHEAT BERRIES, BASIL.....32
- CHICKEN RIGANATI, ROASTED EGGPLANT, HTIPITI.....28
- ROASTED JERK PORK, COCA-COLA RICE, PINEAPPLE CHUTNEY.....28
- BONE IN SMOKED BBQ SHORT RIB, "CREAM PEAS & CORN".....36
- 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

- CREAM PEAS & CORN, VERMONT CHEDDAR, JALAPENO.....9
- PATATA BRAVAS.....9
- FRENCH FRIES.....9

Thank you for coming to our Restaurant.

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

**There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. 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 under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician. If you have any allergies please notify your server.