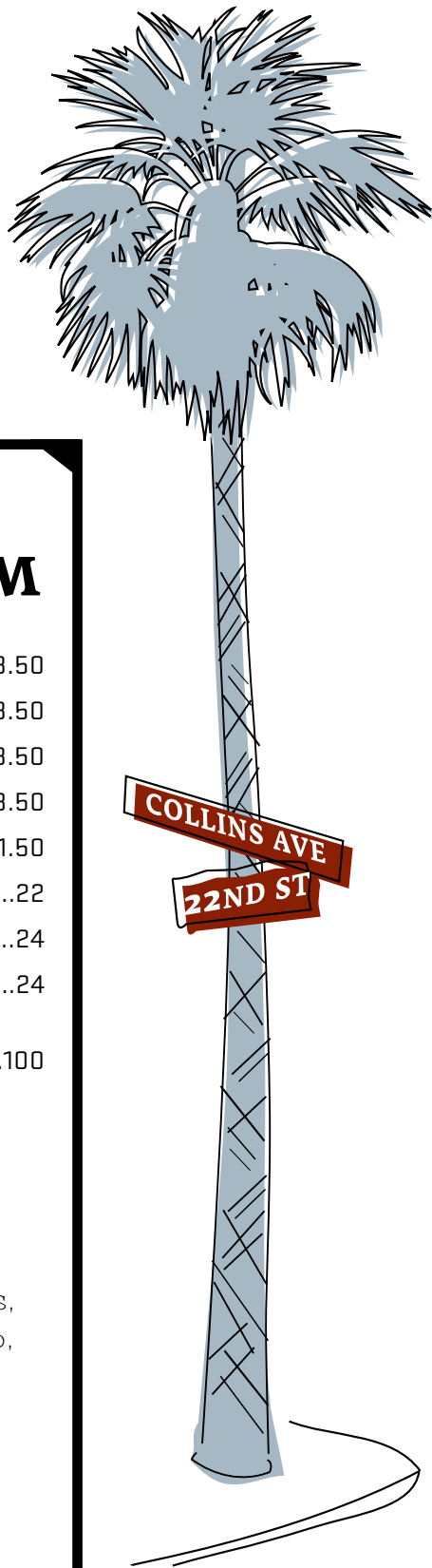


SUPPER AT *The*  
**DUTCH**



**SNACKS**

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

**APPETIZERS**

- LITTLE GEM, SUGAR SNAP PEAS, ORANGE, BUTTERMILK DRESSING.....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**

- TRUFFLE RICOTTA MEZZALUNA, OYSTER MUSHROOMS, PEAS.....28
- \*\*PAPPARDELLE, LAMB RAGU, SHEEP'S MILK RICOTTA & MINT.....24
- \*\*RED SNAPPER, ARTICHOKE BARIGOULE, FAVA BEANS, TRUMPETS .....35
- FAROE SALMON, ROOT VEGETABLES, WHEAT BERRIES, BASIL.....32
- BBQ CHICKEN, CORN SUCCOTASH, ASPARAGUS, AGRODOLCE.....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
- \*PEARLY WHITES, RI.....3.50
- \*SHIGOKU, BC.....3.50
- \*MIDDLE NECK CLAMS, ME.....1.50
- \*TUNA POKE, PONZU, MACADAMIA.....22
- SCALLOP CRUDO.....24
- 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