

SUPPER AT *The*  
**DUTCH**

FROM THE  
**OYSTER ROOM**

BAD BOY ~ NOVA SCOTIA .....	4
ISLAND CREEK ~ MASSACHUSETTS .....	4
JOHNS RIVER ~ MAINE .....	4.25
MOON SHOAL ~ MASSACHUSETTS .....	4
PEEKO ~ NEW YORK .....	4.25
WELLFLEET ~ MASSACHUSETTS .....	4

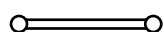
served with traditional accoutrements  
& our housemade hot sauce

<b>JUMBO SHRIMP COCKTAIL</b> RED REMOULADE .....	25
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<b>SNOW CRAB LOUIE</b> 10 OZ CLUSTER .....	30
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<b>COCONUT LOBSTER SALAD</b> THAI CURRY, SWEET & SOUR PEPPERS ...	29
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<b>OSETRA CAVIAR</b> WARM BRIOCHE, ACCOUTREMENTS.....	M/P
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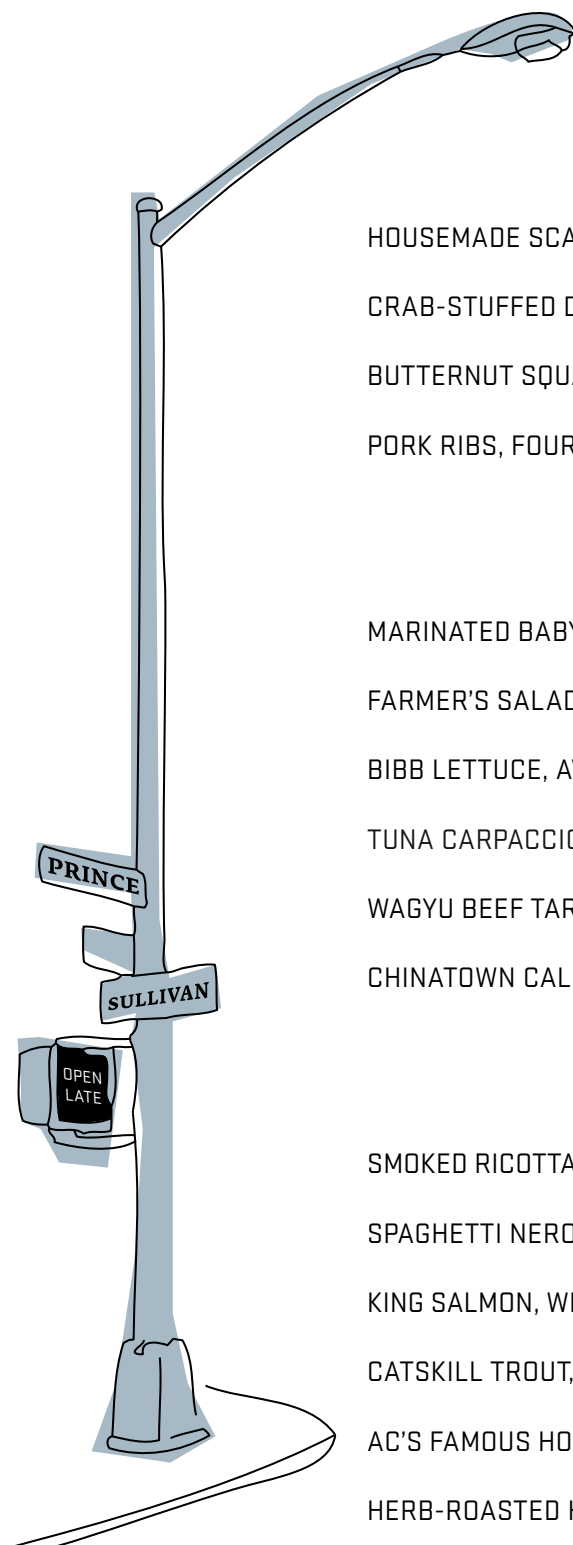
**THE  
PRINCE PLATTER**

*oysters, jumbo shrimp,  
lobster salad, snow crab*

125

**SIDES**

CRISPY SALT & PEPPER FRIES .....	14
BROCCOLINI, RED QUINOA, MEYER LEMON.....	14
WHIPPED POTATOES, CULTURED BUTTER, HORSERADISH.....	15
WINTER SQUASH, POMEGRANATE, SAGE .....	15



**FOR THE TABLE**

HOUSEMADE SCALLION-CHIPOTLE CORNBREAD .....	9
CRAB-STUFFED DEVEILED EGGS.....	12
BUTTERNUT SQUASH HUMMUS, LAVASH.....	16
PORK RIBS, FOUR BONES .....	20

**APPETIZERS**

MARINATED BABY BEETS, SHEEP'S LABNEH, HAZELNUT.....	16
FARMER'S SALAD, HONEYCRISP APPLE, PECAN, GOUDA.....	18
BIBB LETTUCE, AVOCADO, BUTTERMILK RANCH, CITRUS.....	18
TUNA CARPACCIO, PICKLED PEPPERS, AVOCADO, PEANUTS .....	24
WAGYU BEEF TARTARE, CRISPY CAPERS, BÉARNAISE AIOLI .....	20
CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP.....	24

**SPECIALTIES**

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL .....	28
SPAGHETTI NERO, FRUITS OF THE SEA, CALABRIAN CHILI.....	32
KING SALMON, WILD RICE PILAF, LEMONETTE SAUCE .....	36
CATSKILL TROUT, DELICATA SQUASH, BROWN BUTTER.....	35
AC'S FAMOUS HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW .....	34
HERB-ROASTED HALF CHICKEN, BROCCOLINI, MUSTARD SAUCES .....	45
DUCK MEATLOAF, FALL ROOT VEGETABLES, CHERRY GLAZE.....	30
8 OZ WAGYU BURGER, CHEDDAR, GRILLED ONION, SECRET SAUCE .....	22

**WINTER  
RESTAURANT WEEK**

**THREE-COURSE MENU \$60**

CRAB-STUFFED DEVEILED EGGS FARMER'S SALAD, HONEYCRISP APPLE, PECAN, GOUDA CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP ..... SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL KING SALMON, WILD RICE PILAF, LEMONETTE SAUCE HERB-ROASTED HALF CHICKEN, BROCCOLINI, MUSTARD SAUCES ..... WARM CHOCOLATE CHIP COOKIES, AMAGANSETT SEA SALT CLASSIC CHOCOLATE PUDDING, CANDIED PEANUT CARAMEL CARAMEL APPLE PIE, OAT CRUMBLE, CINNAMON ICE CREAM
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Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Levi Raines

LUNCH AT *The*  
**DUTCH**

**COCKTAILS**

**HOUSE BLOODY MARY** ..... 17

**HOT TIN ROOF**  
VODKA, TURMERIC, GINGER, LEMON,  
HONEY, CAYENNE .....18

**WINTER THYME**  
NEVERSINK GIN, CUCUMBER,  
ST. GERMAIN, THYME ..... 19

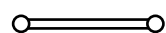
**LIFE COACH**  
CUCUMBER MEZCAL, APEROL,  
DRY VERMOUTH, BITTERS .....19

**OAXACAN SUNSET**  
TEQUILA, MEZCAL, CASSIS  
HIBISCUS GRENADINE, LIME .....18

**HEIRLOOM SOUR**  
BALCONES 'BABY BLUE' WHISKY, NIXTAL ELOTE,  
DEMERARA, LEMON, ZIN FLOAT .....20

**APPLEJACK MANHATTAN**  
JERSEY BONDED APPLEJACK, NEVERSINK POMMEAU,  
LEATHERBEE FERNET, PEYCHAUD'S BITTERS .....20

**BIG TROUBLE IN LITTLE TROMBA**  
TROMBA BLANCO & REPOSADO TEQUILA,  
PINEAPPLE, BENEDICTINE.....23



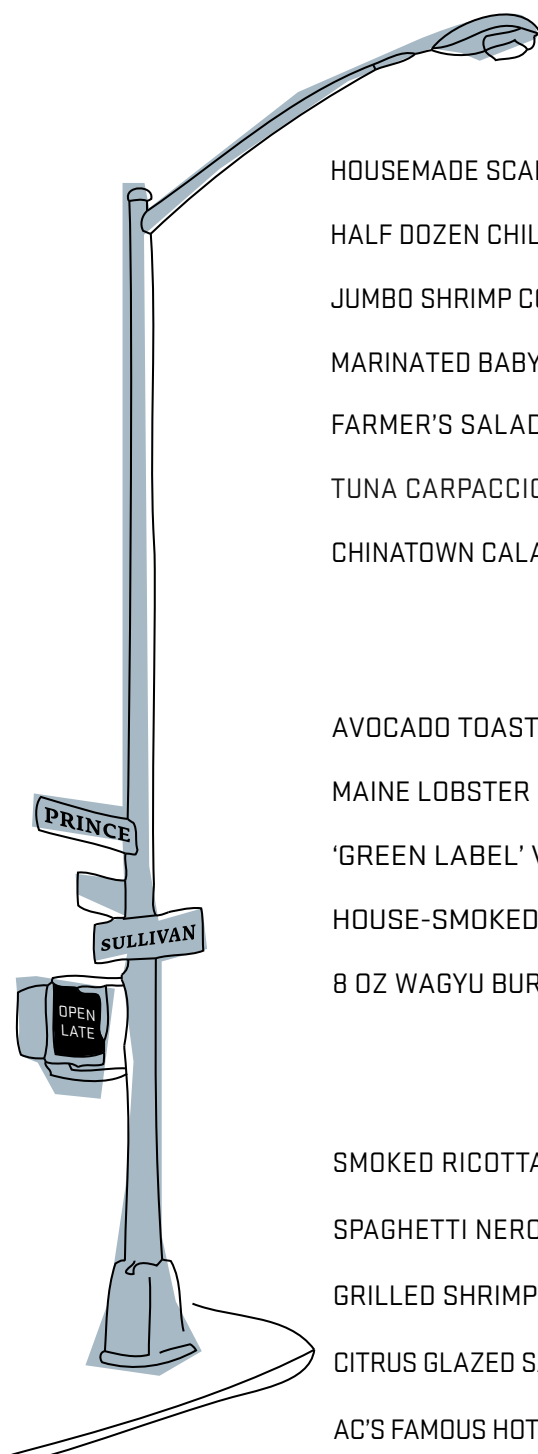
**FREE-SPIRITS  
& PRESSED JUICE**

**FRESH-PRESSED GREEN JUICE**  
CUCUMBER, SPINACH, APPLE, MINT.....14

**CHAMOMILE HIGHBALL**  
EVERLEAF FOREST APERITIF, CHAMOMILE,  
VERJUS BLANC, HONEY & CLUB SODA .....15

**FAUX DAISY**  
APLÓS 'ARISE', LIME, AGAVE,  
ALL THE BITTER ORANGE BITTERS.....15

**COBRA'S FANG**  
CALENO DARK & SPICY, GIN ISH, WILFRED'S  
APERITIF, PASSION FRUIT, GINGER & LIME ...15



**STARTERS**

HOUSEMADE SCALLION-CHIPOTLE CORNBREAD ..... 9  
 HALF DOZEN CHILLED WELLFLEET OYSTERS ..... 24  
 JUMBO SHRIMP COCKTAIL, RED REMOULADE ..... 25  
 MARINATED BABY BEETS, SHEEP'S LABNEH, HAZELNUT ..... 16  
 FARMER'S SALAD, HONEYCRISP APPLE, PECAN, GOUDA ..... 18  
 TUNA CARPACCIO, PICKLED PEPPERS, AVOCADO, PEANUTS ..... 24  
 CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP..... 24

**SANDWICHES**

AVOCADO TOAST, JAMMY EGG SALAD, SUNFLOWER ROMESCO ..... 25  
 MAINE LOBSTER ROLL, BÉARNAISE AIOLI, SHOESTRING FRIES ..... 38  
 'GREEN LABEL' VEGGIE BURGER, MUSHROOM, SWISS CHEESE ..... 21  
 HOUSE-SMOKED TURKEY SANDWICH, TOMATO, HERB MAYO ..... 19  
 8 OZ WAGYU BURGER, CHEDDAR, GRILLED ONION, SECRET SAUCE ..... 22

**SPECIALTIES**

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL ..... 28  
 SPAGHETTI NERO, FRUITS OF THE SEA, CALABRIAN CHILI ..... 32  
 GRILLED SHRIMP SALAD, MANDARIN, SPICED CASHEWS ..... 32  
 CITRUS GLAZED SALMON, GEM LETTUCE, TABOULEH, CUCUMBER YOGURT.....34  
 AC'S FAMOUS HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, TONY'S SLAW.....34

**ON THE SIDE**

CRISPY SALT & PEPPER FRENCH FRIES..... 14  
 BROCCOLINI, RED QUINOA, MEYER LEMON ..... 14

**WINTER  
RESTAURANT WEEK**

**TWO-COURSE MENU \$45**

CRAB-STUFFED DEVILED EGGS

FARMER'S SALAD, HONEYCRISP APPLE, PECAN, GOUDA

CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP

.....

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL

GRILLED SHRIMP SALAD, MANDARIN, SPICED CASHEWS

AC'S FAMOUS HOT FRIED CHICKEN, HONEY BUTTER BISCUITS & TONY'S SLAW

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