

SUPPER AT *The*
DUTCH

FROM THE
OYSTER ROOM

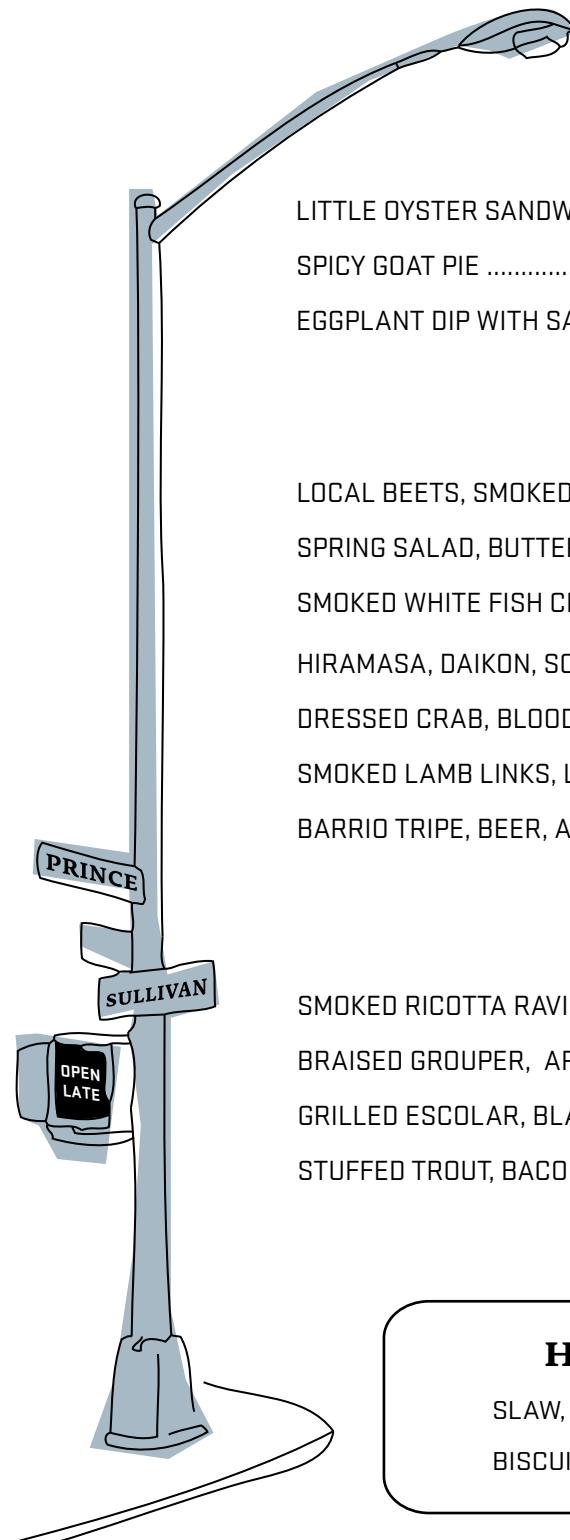
WELLFLEET, MA.....	3
MATUNUCK, RI	3
Nini-moto, RI	2.75
Kusshi, B.C.	3
PEEL N' EAT PRAWNS	
RED REMOULADE	18
CRAB CLAWS	
ROASTED TOMATO SALSA	18
SEAFOOD CEVICHE	
CHAMPAGNE MANGO, LIME, RED ONION.....	17
AMERICAN CAVIAR SERVICE	
BRIOCHE & GARNISHES	95

THE
**SULLIVAN
PLATTER**
75

THE
**PRINCE
PLATTER**
125

MEATS
SIMPLY PREPARED

DRY-AGED LAMB SADDLE, OLIVE MARMALADE	46
DRY-AGED BONE-IN NY STRIP	45
DRY-AGED BEEF RIB CHOP FOR TWO	96
BEEF TENDERLOIN WRAPPED IN SMOKED HAY & BAKED IN A SALT CRUST FOR TWO	90



SNACKS

LITTLE OYSTER SANDWICHES	4 ea.
SPICY GOAT PIE	7 ea.
EGGPLANT DIP WITH SAVORY CHIPS	9

APPETIZERS

LOCAL BEETS, SMOKED EGG & DILL	14
SPRING SALAD, BUTTERMILK DRESSING	13
SMOKED WHITE FISH CHOWDER	15
HIRAMASA, DAIKON, SOY & MYOGA	16
DRESSED CRAB, BLOODY MARY, GREEN GODDESS	17
SMOKED LAMB LINKS, LOCAL YOGURT, RED QUINOA	15
BARrio TRIPE, BEER, AVOCADO	14

SECONDS

SMOKED RICOTTA RAVIOLI, TOMATO & SOFT HERBS	18
BRAISED GROUper, ARROZ VERDE, CITRUS & ACHIOTE	29
GRILLED ESCOLAR, BLACK EYED PEA CHILI & SCALLION	28
STUFFED TROUT, BACON & MUSTARD	26

HOT FRIED CHICKEN

SLAW, COLLARDS, MASHED & HONEY BUTTER BISCUITS MADE TO ORDER.....	19
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PECAN DUCK, CELERY, ORGANIC DIRTY RICE	28
RABBIT POT PIE, HARD CIDER, SPRING VEGETABLES, MUSTARD.....	27
SPICE-GLAZED PORK CHOP, TURNIPS & SWISS CHARD	29
LAMB NECK MOLE, CHAYOTE, RED RICE.....	25
SMOKED & ROASTED CHICKEN PAPRIkash, POTATO DUMPLINGS.....	24
SKIRT STEAK ROLL, SMOKED POTATO & HORseradish	27

VEGETABLES & GRAINS

HOUSE MADE FRIES	7
YUKON POTATO MASH & GRAVY	7
ROOT SPINACH, SHALLOTS & CHILI	7
THUMBELINA CARROTS, CITRUS & CUMIN.....	8
THREE-GRAIN MUSHROOM PILAF.....	8

Thank you for coming to our Restaurant - AC, Luke & Josh

20% service charge will be applied to parties of 6 or more people. Don't forget to eat your bivalves.