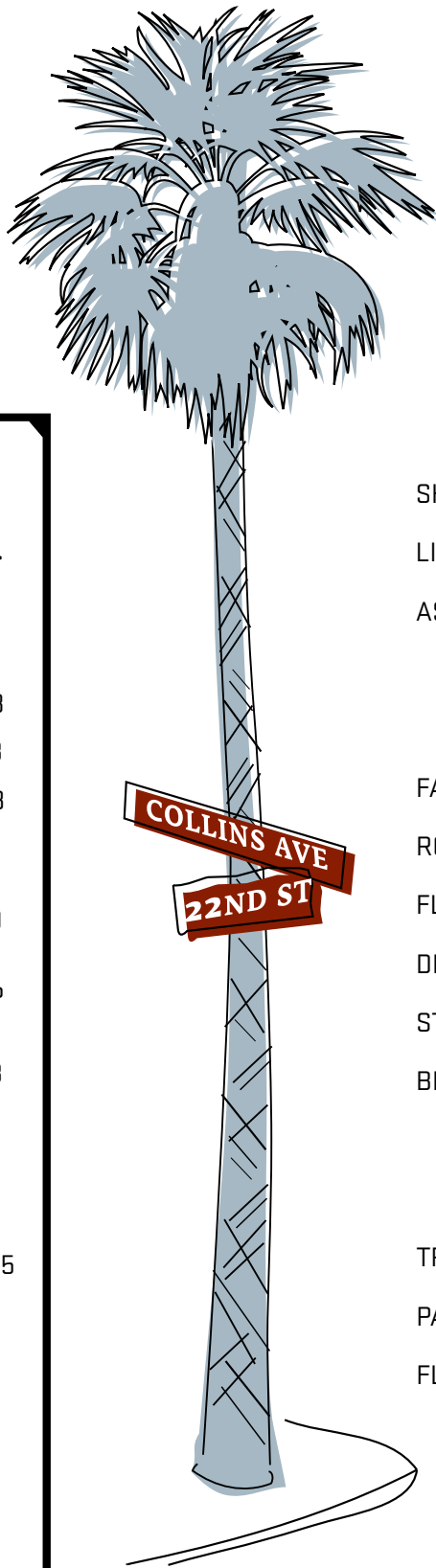


SUPPER AT *The*
DUTCH



FROM THE
OYSTER ROOM

WIANNO, MA.....	3
CHEF CREEK, BC.....	3
PEMAQUID, ME.....	3
WINTER POINT, ME.....	3

PEEL N' EAT SHRIMP RED REMOULADE	19
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STONE CRAB.....	MP
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SPICY COCONUT LOBSTER	18
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OCTOPUS A LA BARCA.....	17
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AMERICAN CAVIAR BRIOCHE & GARNISHES.....	95
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**THE
BISCAYNE
PLATTER**

*oysters,
little necks, shrimp,
octopus, crab salad,
spicy coconut lobster*

75

**THE
COLLINS
PLATTER**

*oysters,
little necks, shrimp,
octopus, crab salad,
spicy coconut lobster,
tuna, stone crab*

125

SNACKS

SHEEP'S MILK RICOTTA, GRILLED BREAD, HERBS	14
LITTLE OYSTER SANDWICHES.....	5 ea.
ASIAN WHITE BOY RIBS.....	9 ea.

APPETIZERS

FALL SALAD, COUNTRY HAM, PEANUTS, VERMONT CHEDDAR, PEARS.	13
ROASTED BEETS, GRAPEFRUIT, PISTACHIO, LOCAL GOAT CHEESE	14
FLORIDA AVOCADO, HEARTS OF PALM, ORANGE, SMOKED PEPPER.....	15
DRESSED CRAB, BLOODY MARY, GREEN GODDESS	17
STEAK TARTARE, WALNUTS, ARUGULA, TRUFFLE DRESSING	17
BLUE CRAB PIZZA WITH TOMATO, ZUCCHINI & JALAPEÑO.....	18

SECONDS

TROFIE, PESTO, SWEET PEPPERS & PINE NUTS.....	18
PAPPARDELLE, LAMB RAGU, SHEEP'S MILK RICOTTA & MINT.....	19
FLORIDA RED SNAPPER, MUSSEL-GINGER SAUCE.....	28

MAINE SEA SCALLOPS, HEIRLOOM CAULIFLOWER, CITRUS.....	27
SEARED TUNA, HARICOTS VERTS, SHITAKE, YUZU BUTTER.....	29
ROASTED MARINATED CHICKEN, SWANK FARM BEANS, TOMATO.....	19
SPICE-GLAZED PORK CHOP, MUSTARD GREENS, ROASTED APPLE.....	29
SHORT RIB MOLE, ARROZ ROJA, POBLANO PEPPER, WARM TORTILLA.....	35

ON THE SIDE

FRENCH FRIES.....	7
PATATAS BRAVAS	7
ROASTED BRUSSEL SPROUTS, BACON & BREADCRUMBS.....	7
ROOT SPINACH WITH SHALLOTS & CHILI.....	7

PRIME MEATS

SERVED WITH SWANK FARMS LETTUCES

28 OZ. VEAL PORTERHOUSE, GREMOLATA.....	52
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18 OZ. DRY-AGED BONE-IN NEW YORK STRIP.....	48
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40 OZ. DRY-AGED BEEF RIBEYE FOR TWO.....	95
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Thank you for coming to our Restaurant. Please Call Again.

Automatic service charge of 18% is applied, 20% to parties of 6 or more. Chef-Owner Andrew Carmellini