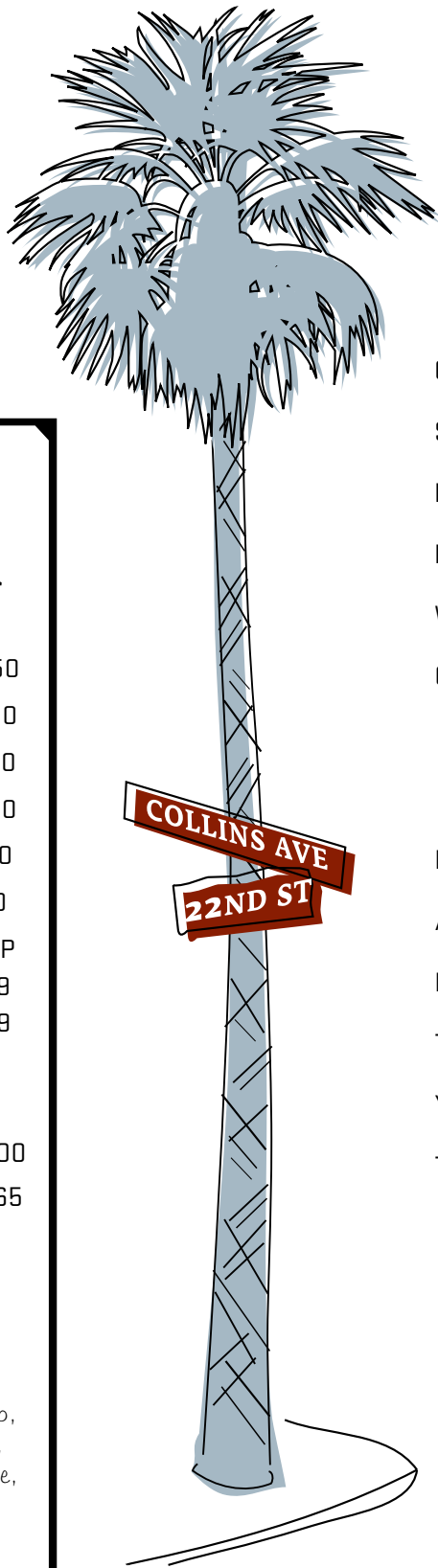


LUNCH
AT

The DUTCH



SNACKS

CRISPY FRENCH FRIES.....	9
SHEEP'S MILK RICOTTA, GRILLED BREAD, HERBS.....	14
MARGHERITA PIZZETTE, SAN MARZANO TOMATOES, MOZZARELLA.....	16
PROSCIUTTO SAN DANIELLE PIZZA, ARUGULA, PARMESAN.....	19
WILD MUSHROOM PIZZETTE, BIANCA SAUCE, TRUFFLE OIL.....	21
CLASSIC SHRIMP COCKTAIL.....	17

APPETIZERS

LOCAL FIELD GREENS, SHAVED GARDEN VEGETABLES.....	15
ARUGULA, LOCAL STRAWBERRY, PARMIGIANO, MARCONA ALMOND.....	19
LOBSTER SALAD, VADOUVAN CURRY, MANGO, CASHEWS, COCONUT.....	23
TRADITIONAL PERUVIAN CORVINA CEVICHE, ROCOTO CHILE, CELERY.....	17
YELLOWTAIL CRUDO, SPICY WATERMELON, JALAPENO.....	20
TUNA TARTARE, PONZU, CUCUMBER, AVOCADO.....	22

— Late Day Breakfast —

PARFAIT
GREEK YOGURT, FRESH BERRIES,
HOMEMADE GRANOLA
13

SMOKED SALMON PLATE
CLASSIC ACCOUTREMENTS,
TOASTED BAGEL
19

BREAKFAST BURRITO
EGGS, CHORIZO, PEPPERS,
PICO DE GALLO
17

BAKED EGGS
NDUJA SAUSAGE SOFRITO,
RICOTTA
19

SECONDS

ALL SANDWICHES COME WITH CHOICE OF CHIPS, SALAD, OR FRIES

TUNA NICOISE SALAD, CELERY, NEW POTATOES, HARICOT VERT.....	24
NEW ENGLAND LOBSTER ROLL, POTATO BUN, CELERY, TARRAGON.....	24
FLORIDA BLACKENED MAHI, SPRING SUCCOTASH, NUESKE'S BACON.....	28
SWEET CORN MEZZALUNA, MAINE LOBSTER, ANCHO CHILI.....	28
ORECCHIETTE, LAMB BOLOGNESE, SHEEP'S MILK RICOTTA, MINT.....	24
ROASTED CHICKEN, WILD RICE, QUINOA, DILL YOGURT, ARUGULA.....	28
KOREAN FRIED CHICKEN SANDWICH, PICKLES, SLAW.....	19
SLOW-ROASTED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	18
PRIME BURGER, CHEDDAR, SESAME BUN, SECRET SAUCE.....	22
16 OZ BONE IN PRIME NY STRIP, LOCAL FARM LETTUCES.....	55
10 OZ FILET MIGNON, LOCAL FARM LETTUCES.....	45

FROM THE

OYSTER ROOM

ISLAND CREEK, MA.....	3.50
PETER POINT, MA.....	3.50
NAVY POINT, NY.....	3.50
SHIBUMI, WA.....	3.50
PICKERING PASSAGE, WA.....	3.50
LITTLE NECK CLAMS, ME.....	1.50
FL. STONE CRAB.....	MP
PEEL N' EAT SHRIMP, RED REMOULADE....	19
SCALLOP TIRADITO.....	19

CAVIARS

SIBERIAN STURGEON.....	100
ROYAL OSSETRA.....	165

THE BISCAYNE PLATTER

oysters,
little necks, shrimp,
yellowtail Crudo,
ceviche, tuna tartare

80

THE COLLINS PLATTER

oysters,
little necks, shrimp,
yellowtail Crudo,
ceviche, tuna tartare,
lobster salad,
salmon tartare

130

OYSTER & BUBBLES

DAILY FROM 6:30PM - 7:30PM



— MENU —

OYSTERS &
CHAMPAGNE BY THE GLASS
AT HALF PRICE

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.