

Dinner 4pm-9pm

APPETIZERS

Oysters on the Half Shell

Half Dozen \$21 Dozen \$41
– mignonette, cocktail, horseradish

Oyster Shooter

\$7
– add vodka \$2

Seafood Tower

Daily selection of 6 oysters, 4 chilled prawns, 2 Jonah crab claws, crudo plate, smoked trout dip, crostini MP

Daily Crudo

Daily fish selection MP

Smoked Trout Dip

Crostini \$14

Fried Calamari

Lightly floured, flash fried \$17

Fritto Misto

Rockfish, shrimp, calamari, broccoli, asparagus, red bell pepper, fennel, lemon aioli \$21

Crab Cakes

Remoulade, micro greens, pickled ginger \$22

Tiger Shrimp Cocktail

5 prawns, cocktail sauce, horseradish, lemon \$18

Steamers

Clams, white wine, lemon, garlic, butter broth, garlic bread \$23

Tuna Poke Nachos

Wonton chips, cucumber relish, creamy sriracha, avocado-lime sauce \$20

NEW ENGLAND CLAM CHOWDER

Cup

\$9

Bowl

\$12

Bread Bowl

\$17

Chowder Toppings

Crab \$10 Bay Shrimp \$8 Crab & Shrimp \$12

ENTRÉES

Cioppino

San Francisco style, half lobster tail, prawns, clams, mussels, calamari, fresh catch, tomato broth, garlic bread \$38
– Add on 2 Jonah crab claws \$10

Local Rock Cod

Pan-roasted, lemon thyme vinaigrette, rice, market vegetables \$25

Local Petrale Sole

Panko crusted, lemon caper butter, rice, market vegetables \$26

Skuna Bay Salmon

Pan-roasted, bearnaise, rice, market vegetables \$33

Prawn Pasta

Prawns, piquillo pepper cream sauce, parmesan, garlic bread \$28

Mushroom Pasta

Mixed artisan mushrooms, white wine, butter, herb sauce, toasted pine nuts, parmesan. garlic bread \$26
– Add prawns \$5

Roasted Organic Chicken

10 oz, garlic, lemon, thyme, garlic mashed potatoes, market vegetables \$27

Steak Frites

Choice 8oz Hanger, chimichurri, bistro fries \$29

New York Strip

Choice 14 oz, herb butter, garlic mashed potatoes, market vegetables \$48
– Bearnaise \$4

20% gratuity for parties of 6 or more | \$15 corkage | Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | 5-25

SEAFOOD & CHIPS

Fish & Chips

Three pieces \$20

Fish, Prawns & Chips

Two fish, three prawns \$25

Prawns & Chips

Seven prawns \$24

Substitutes

Bistro fries \$2 Onion rings \$2

SALADS

Seafood Louie

Crab, bay shrimp, iceberg, scallions, tomatoes, cucumbers, egg, olives, sliced avocado, choice of dressing \$27

Ahi

Sesame and pepper encrusted ahi steak, mixed greens, cabbage, cucumbers, avocado, radish, wonton chips, and sesame ginger soy dressing \$25

Wedge

Iceberg, bacon, tomatoes, radish, chives, blue cheese crumbles, and dressing \$18

– *Avocado \$2 Bay Shrimp \$23 Chicken \$21*

Seasonal

Ask you server about our seasonal salad \$12

Caesar

Romaine hearts, housemade croutons, parmesan \$16

– *Boquerones \$2 Salmon \$25 Chicken \$20*

House

Mixed greens, cucumbers, tomatoes, homemade croutons, dressing of choice, tossed \$12

– *House made ranch, blue cheese, thousand island, creamy cilantro-lime, Italian, balsamic vinaigrette*

HANDHELDS

Dutchie Burger

Brioche bun, half pound, lettuce, tomato, house made pickles, thousand, fries \$19

– *add cheese \$1, add avocado \$2, add bacon \$3*

SIDES

Fries/Bistro Fries

\$7/\$8

Garlic Bread

\$6

La Brea Baguette

Toasted, herb butter \$6

Mushrooms

Sautéed mushrooms \$10

Market Vegetables/Fresh Fruit

\$8/\$10

FORMERLY KNOWN AS DUTCHMAN’S SEAFOOD HOUSE, THE DUTCHIE CARRIES FORWARD A PROUD FAMILY LEGACY THAT BEGAN WHEN THE FAMILY EMIGRATED FROM THE NETHERLANDS TO CALIFORNIA. FRIENDLY SERVICE, CLASSIC SEAFOOD, AND INCREDIBLE VIEWS OF MORRO ROCK, SINCE 1986.

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