

Dinner

APPETIZERS

Oysters on the Half Shell

Half Dozen 22 Dozen 42
– *mignonettes, 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 salmon rilletes, crostini MP

Daily Ceviche

Daily fish selection MP

Daily Crudo

Daily fish selection MP

Salmon Rilletes

Crostini 12

Mighty Cap Mushrooms

Local artisanal, lions mane, blue oyster, shiitake, white wine, butter, garlic, goat cheese crostinis 13

Fried Calamari

Lightly floured, flash fried 17

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

10

Bowl

13

Clam Chowder Bread Bowl

18

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 29

Prawn Pasta

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

Seasonal Pasta

Vegetarian MP

Roasted Organic Chicken

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

Steak Frites

Choice 8oz Hanger, chimichurri, bistro fries 30

Steak & Lobster

8oz New York, 6 oz petit lobster tail, drawn butter, mashed potatoes, asparagus 52

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. | 11-25

SEAFOOD & CHIPS

Fish & Chips

Three pieces 21

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 Salad

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
– *Add Avocado 20*

Seasonal

Ask your server for our seasonal salad 12

Caesar

Romaine hearts, housemade croutons, parmesan 16
– *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/Onion Rings

7/8/8

Garlic Bread

6

La Brea Baguette

Toasted, herb butter 6

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.