

the DUTCHIE

EST. 1986

Dinner Menu

RAW BAR

Oysters on the Half Shell – 23 / 44

Featuring local Morro Bay oysters when available
Mignonettes, cocktail sauce, horseradish

Oyster Shooter – 7

Add vodka +2

Seafood Tower – MP

Oysters, chilled prawns, local rock crab claws, crudo, smoked salmon
rillettes, crostini

Daily Crudo – MP

Chef's daily selection

Daily Ceviche – MP

Fresh catch, citrus, chili, herbs

Jumbo Shrimp Cocktail – 20

Chilled prawns, cocktail sauce, lemon

STARTERS

Salmon Rillettes – 14

Smoked salmon spread, grilled crostini

Tuna Poke Nachos – 22

Wonton crisps, cucumber relish, avocado lime sauce, creamy sriracha

Mighty Cap Mushrooms – 15

Local mushrooms, shallots, garlic herb butter, goat cheese crostini

Fried Calamari – 20

Lightly fried, lemon

Crab Cakes – 24

Remoulade, pickled ginger, microgreens

Steamed Clams – 24

White wine broth, dill, garlic bread

NEW ENGLAND CLAM CHOWDER

Cup 12 | Bowl 15 | Bread Bowl 19

Add Crab 10 | Add Bay Shrimp 8 | Add Crab & Shrimp 12

SALADS

Seafood Louie – 28

Crab, bay shrimp, avocado, egg, tomatoes, cucumber, mixed greens

Seasonal – 12

Ask your server for our seasonal salad

Ahi Salad – 28

Sesame crusted ahi tuna, mixed greens, avocado, radish, wonton crisps,
ginger soy dressing

Caesar – 16

Romaine hearts, parmesan, croutons

Add salmon 25 | Add chicken 20

House – 12

Mixed greens, choice of dressing

Wedge 18

Crisp iceberg, bacon, tomatoes, blue cheese crumbles, chives

Add Avocado 20

DINNER ENTRÉES

Cioppino – 41

Classic tomato seafood stew with lobster tail, prawns, clams, mussels,
calamari, fresh catch

Garlic Bread

Add 2 local rock crab claws +10

Wild Local Rockfish – 30

Pan roasted, lemon thyme vinaigrette, rice, seasonal vegetables

Local Petrale Sole – 33

Panko crusted, lemon caper butter, rice, seasonal vegetables

Skuna Bay Salmon – 34

Pan roasted, béarnaise, rice, seasonal vegetables

Prawn Pasta – 29

Prawns, piquillo pepper cream sauce, parmesan, garlic bread

Steak Frites – 34

Hanger steak, chimichurri, bistro fries

Steak & Lobster – 59

New York steak, lobster tail, drawn butter, mashed potatoes, asparagus

Roasted Organic Chicken – 28

100z, garlic, lemon thyme, mashed potatoes, market vegetables

SEAFOOD & CHIPS

Fish & Chips – 23

Beer battered, fries, tartar sauce

Fish, Prawns & Chips – 27

Two fish, three prawns, fries, tartar sauce

Prawns & Chips – 26

Seven prawns, fries, cocktail sauce

HANDHELDS

Dutchie Burger – 20

¼ lb beef patty, brioche bun, house made pickles, thousand island, fries

Add cheese 1 | Add avocado 2 | Add bacon 3

SIDES

Fries	8
Bistro Fries	9
Onion Rings	9
Garlic Bread	7
Market Vegetables	9
Fresh Fruit	10

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.