

the DUTCHIE

EST. 1986

Lunch 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

Chef's daily selection

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

SALADS

Seafood Louie - 28

Crab, bay shrimp, avocado, egg, tomatoes, cucumber, mixed greens,
choice of dressing

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

Seasonal - 12

Ask your server for our seasonal salad

Wedge 18

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

Add avocado 20

House 12

Mixed greens, choice of dressing

NEW ENGLAND CLAM CHOWDER

Cup 12 | Bowl 15 | Bread Bowl 19

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

LUNCH 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 market vegetables

Local Petrale Sole – 33

Panko crusted, lemon caper butter sauce, rice market vegetables

Skuna Bay Salmon – 34

Pan roasted, béarnaise, rice, market vegetables

Steak Frites – 34

Choice hanger, chimichurri, bistro fries

SEAFOOD & CHIPS

Fish & Chips - Fish, Prawns & Prawns & Chips

23

Chips - 27

- 26

Three pieces

Two fish, three prawns

Seven prawns

HANDHELDS

Baja Tacos – 21

Grilled or fried snapper, cabbage slaw, avocado lime sauce, salsa fresca,
black beans

Dutchie Burger – 20

½ lb beef patty, brioche bun, lettuce, tomato, house made pickles,
thousand island, fries

Add cheese 1 | Add avocado 2 | Add bacon 3

Albacore Tuna Melt – 20

Smoked albacore tuna salad, tomato, cheddar, fries

DUTCHIE BOWL

Japanese rice, vegetables, cucumber relish, wonton crisps, pickled
vegetables, sesame ginger soy dressing

Salmon

24

Seared Ahi

25

Pork Belly

19

Mushrooms

17

SIDES

Fries

8

Onion Rings

9

Fresh Fruit

10

Bistro Fries

9

La Brea Baguette

7

Garlic Bread

7

Market Vegetables

9

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