

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

Crab Cakes

Remoulade, micro greens, pickled ginger \$22

Fritto Misto

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

Steamers

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

Tiger Shrimp Cocktail

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

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

LUNCH ENTRÉES

Cioppino

San Francisco style, half lobster tail, prawns, clams, mussels, calamari, fresh catch, tomato broth, garlic bread \$33  
– *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

Steak Frites

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

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

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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

**Caesar**

Romaine hearts, housemade croutons, parmesan \$16

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

**Seasonal**

Ask you server about our seasonal salad \$12

**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

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BAJA TACOS

Cabbage, avocado lime sauce, Baja sauce, pickled red onion, salsa fresca, corn tortillas, black beans

**Rock Cod**

Grilled or fried \$18

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BURGERS

**Dutchie Burger**

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

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

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SANDWICHES

**Albacore Tuna Melt**

Grilled sourdough, sliced tomato, melted cheddar, fries \$18

– Add Avocado \$2

**Dutchie Chicken**

Crispy chicken, asian slaw, pickled vegetables, lemongrass aioli, toasted baguette, fries or wonton chips \$17

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DUTCHIE BOWL

Jasmine rice, chopped vegetables, wonton chips, cucumber relish, and sesame ginger soy dressing

**Salmon**

\$22

**Seared Ahi**

\$22

**Prawns**

\$19

**Mushrooms**

Sautéed mushrooms \$10

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SIDES

**Fries/Bistro Fries**

\$7/\$8

**Garlic Bread**

\$6

**La Brea Baguette**

Toasted, herb butter \$6

**Mushrooms**

Sautéed mixed artisan mushrooms \$10

**Market Vegetables/Fresh Fruit**

\$8/\$10

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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.