

Dutch's Daughter

Appetizers & Soups

Crab Cocktail			\$20
Crab Dip (Sweet Creamy Baked Crab Topped with Cheese)			\$20
Fried Mini Crab Cakes			\$20
Asparagus & Crab (Sautéed Crab & Asparagus, Topped with Hollandaise Sauce)			\$20
Baked Brie in a Puff Pastry (Topped with Raspberry Sauce and Served with Fresh Fruit)			\$16
Baked Crab Bread (Bread Seasoned with Herbs Topped with Crab Imperial & Cheese)			\$20
Stuffed Mushroom Caps (Stuffed with Lump Crab Imperial)			\$20
Calamari (Lightly Breaded & Fried, Red Pepper Remoulade & Marinara Sauce)			\$15
Shrimp Cocktail			\$20
Hot & Spicy Shrimp (Shrimp Broiled in Hot Cajun Spices)			\$20
Dutch's Dynamite Shrimp (Lightly Breaded Fried Shrimp, Tossed in our Signature Spicy Sauce)			\$20
BBQ Shrimp (Wrapped in Bacon)			\$20
Baked Shrimp Bread (Bread Seasoned with Herbs Topped with Shrimp Salad and Cheese)			\$20
Tempura Fried Coconut Shrimp (Served with Orange Marmalade)			\$20
Raw Oysters on the Half Shell (Fresh Blue Point Oysters)			\$20
Oysters Rockefeller (Half Dozen Blue Point Oysters)			\$22
Fried Oysters			\$20
Sea Scallops (Wrapped in Bacon)			\$20
Seared Ahi Tuna (Sesame Seed Encrusted, Soy Reduction and Creamy Wasabi)			\$20
BBQ Meat Balls			\$12
Fried Zucchini (Dusted with Parmesan Cheese and Served with a Remoulade Sauce)			\$12
Spinach Dip (Served with Baked Flat Bread & Fresh Tortilla Chips)			\$12
Tempura Fried Asparagus (Dusted with Parmesan Cheese and Served with Ginger Sauce)			\$12
Pepper Jack Cheese Bites (Served with Marinara Sauce)			\$12
Cream of Crab Soup	Cup \$12	Bowl \$18	
Maryland Crab Soup	Cup \$8	Bowl \$12	
French Onion Soup			\$6
Cream of Potato Soup (Seasonal) (Topped with Cheese, Bacon and Chives)			\$6

Lighter Fare

Lump Crab Cake (Jumbo Lump Crab Meat, Seasoned and Broiled)			\$38
Crab Imperial (Jumbo Lump Crab Meat, Puff Pastry, Broiled in a Creamy Seasoned Sauce)			\$38
Jumbo Shrimp (Fried, Broiled, or Hot & Spicy)			\$28
Atlantic Salmon (Blackened with Honey Glaze)			\$28
Lobster Tail (Single Cold-Water Lobster Tail)			\$38
*Sautéed Beef Medallions (Served with Mushrooms & Onions)			\$36

Pork / Poultry / Vegetarian

*Boneless Pork Chop (12 oz. - Char Grilled and Served with Apple Crisp)			\$35
Chicken Oscar (Chicken Tenderloins Topped with Crab Imperial, Asparagus, & Hollandaise)			\$52
Dutch's Chicken (Chicken Tenderloins Topped with Ham, Asparagus, & Cheese)			\$30
Chicken Parmesan (Lightly Breaded Chicken, Marinara, Provolone, & Pasta)			\$30
Cajun Chicken (Grilled Blackened Chicken Tenderloins Served Over Pasta Alfredo)			\$30
Grilled Teriyaki Chicken (Marinated Chicken Tenderloins Topped with Grilled Pineapple)			\$30
Vegetarian Pasta (Choice of Alfredo or Olive Oil & Garlic)			\$24

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Seafood Specialties

Lump Crab Cakes (Jumbo Lump Crab Meat Seasoned & Broiled)	\$55
Crab Imperial (Jumbo Lump Crab Meat, Puff Pastry, Broiled in a Creamy Seasoned Sauce)	\$55
Crab Cake & Crab Imperial	\$55
Stuffed Jumbo Shrimp (Butterflied and Topped with Our Lump Crab Imperial, Broiled)	\$55
Crab Sauté (Jumbo Lump Crab Meat Seasoned in Butter or Creamy Cajun Sauce)	\$55
Seafood Sauté (Shrimp, Scallops, and Crab Sautéed in a Creamy Cajun Sauce)	\$55
Jumbo Shrimp (Fried, Broiled, or Hot & Spicy)	\$38
Oysters (Individually Breaded & Fried)	\$38
Sea Scallops (Fried or Broiled)	\$40
Teriyaki Tuna (Sushi Grade, Blackened or Pan Seared)	\$40
Atlantic Salmon (Blackened with Honey Glaze)	\$38
Icelandic Haddock (Lightly Breaded & Fried)	\$28
Orange Roughy (New Zealand, Mild, Flaky, White Fish, Served Blackened or Pan Seared)	\$32
Broiled Seafood Platter (Crab Cake, Crab Imperial, Shrimp & Scallops)	\$68
Fried Seafood Platter (Crab Cake, Shrimp, Scallops, Haddock, Oysters)	\$68
Dutch's Seafood Platter (Broiled, Lobster Tail, Crab Cake, Crab Imperial, Shrimp, & Scallops)	\$82
Lobster Tail & Crab Cake	\$65
Lobster Tail & Crab Imperial	\$65
Twin Tail Dinner (Two Cold Water Lobster Tails)	\$75
Add Crab Cake, Imperial, or a Stuffed Entrée	\$24

Fresh Beef

*Filet Mignon (9 oz. – Served with Bearnaise Sauce)	\$60
*Filet Oscar (Filet Mignon Topped with Crab Imperial, Asparagus, and Hollandaise Sauce)	\$70
*Boneless Rib Eye (20 oz. – Served with Peppercorn Sauce)	\$60
*New York Strip (16 oz. – Served with Peppercorn Sauce)	\$55
*Prime Rib [Friday and Saturday Only] (16 oz. Served with Horseradish Sauce & Au Jus)	\$60
Sautéed Mushrooms and Onions	Add \$4

Surf and Turf

*Steak & Crab Cake	\$78
*Steak & Crab Imperial	\$78
*Steak & Lobster Tail	\$85
Your Choice of New York, Filet, or Prime Rib)	

~All Entrées Include~

Fresh House or Caesar Salad Choice of Potato or Seasonal Vegetable

Children's Menu

Ages 12 & Under All Children's Meals come with Applesauce

Kids Fried Shrimp and French Fries	\$16
Fried Chicken Bites and French Fries	\$14
Baked Macaroni & Cheese	\$12
Pizza (Pepperoni, Cheese, or Hawaiian)	\$12

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