

THE SEAFOOD BAR®

AMSTERDAM

restaurant & traiteur



Fingerfood

Crab cakes 3 pcs.	13,50
Shrimps in garlic butter from the oven	9,50
Fried fish pieces 'kibbeling' with tartar sauce	8,95
Calamari	9,50
Dutch shrimp croquettes 3 pcs.	13,50
Grilled octopus from Galicia	13,50
Vongole (clams) and razor clams with white wine sauce, garlic and cream	12,50
Salmon tartare with avocado	10,50
Gratinated scallops in the shell	per piece 6,50
Sashimi from salmon, scallop and sea bass	13,50
Tuna tataki	13,50
Combination fingerfood;	27,50
Dutch shrimp croquettes, fried fish pieces 'kibbeling', mussels, vongole (clams), razor clams and calamari. 2 persons	

Soups

Lobster soup	13,50
French fish soup	11,50

From the plancha

Catch of the day	Market price
Salmon fillet with chicory, bimi and beurre blanc	20,50
King prawns, garlic, lemon 7 pcs	22,50
Whole lobster from the plancha with herb butter	55,00
Turbot on the bone with beurre noisette and fried capers	27,50
Crustaceans and shellfish in Pernod sauce; shrimps, langoustines, vongole (clams), mussels, razor clams and king prawns	26,50

Fish & chips

Served with fries, tartar sauce and salad.

Plaice fillet	17,50
Fried fish pieces 'kibbeling'	13,95
Fritto Misto;	19,50
Deep-fried mussels, squid, cod and shrimps	

Not into seafood today?

Please ask our staff for the vegetarian option.

Fruits de Mer

FRUITS DE MER

Combination of cold crustaceans and shellfish; mussels, cockles, razor clams, unpeeled shrimps, vongole (clams), periwinkles, shrimps, crab salad, Tourteau crab and 2 oysters.

Served on crushed ice.

1 person	26,50
2 persons	50,00
Supplement 6 oysters	+ 17,50

FRUITS DE MER 'THE SEAFOOD BAR'

Combination of cold crustaceans and shellfish; mussels, cockles, razor clams, salmon, vongole (clams), periwinkles, Tourteau crab, unpeeled shrimps, crab salad, seaweed salad, 2 oysters p.p., snow crab half lobster p.p., langoustines and prawns.

Served on crushed ice.

1 person	49,50
2 persons	92,50
Supplement 6 oysters	+ 17,50

Mixed Grill

MIXED GRILL

Combination of crustaceans and fish from the plancha; shrimp, squid, small dover sole, salmon, king prawn, and seabass fillet. Served with mussels in tomato sauce.

1 persons	29,50
2 persons	57,50
Supplement ½ Lobster per person	+ 18,50

MIXED GRILL CRUSTACEANS

Combination of crustaceans from the plancha; lobster, langoustines, prawns and snow crab. 2 persons 135,00

Combination

Combination of the Fruits de Mer 'Seafood Bar' and the Mixed Grill. 2 persons 74,50

For information on allergens, please ask our staff.

Plateau & Salad

PLATEAU

Fresh salad, smoked mackerel, shrimps, crab salad and two types of smoked salmon. 17,50

SALAD

Gambas, mango and avocado 15,50

Oysters

FINE DE CLAIRE JUIZETTE LA REVEUSE NO. 3

Atlantic coast, France - fine salty taste. 6 pcs. 14,50

IRISH ROCK OYSTER NO. 3

Ireland - Easy going oyster with a good balance between soft and sweet. 6 pcs. 16,50

SEAFARM'S GRANDEUR NO.3

Oosterschelde, Netherlands - Grown the French way.

Typical soft oyster flavor with a hint of citrus and watermelon. 6pcs 18,50

GILLARDEAU NO. 4

Charente-Maritime, France - harmonious and fleshy oyster. Mildly salty, fruity, with a sweet aftertaste and hazelnut aroma. 6 pcs. 29,00

PLATEAU WITH VARIOUS OYSTERS

12 pcs.	42,50
24pcs.	75,00

Side dishes

Fries	4,00
Roseval potatoes	4,50
Green salad	3,95
Grilled cauliflower with beurre blanc and parsley	5,50
Green asparagus with Parmesan cheese	7,50

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White wine

Catarratto/Chardonnay, Irena, Sicily, Italy	4,95 glass	22,95 bottle
Verdejo/Viura, Montesol, Rueda, Spain	5,00 glass	23,75 bottle
Touraine, Sauvignon Blanc, Les Sauterelles, Loire, France	6,00 glass	28,50 bottle
Picpoul de Pinet, La Croix Gratiot, Languedoc, France	5,75 glass	27,50 bottle
Pinot Grigio, Bozen Bolzano, Alto Adige, Italy	7,00 glass	32,50 bottle
Chardonnay Réserve (oaked), La Côte, Languedoc, France	7,00 glass	32,00 bottle
Grüner Veltliner, Julius Klein, Weinviertel, Austria	7,00 glass	33,00 bottle
Albariño, Pazo do Mar, Rias Baixas, Spain	7,50 glass	34,50 bottle
Sancerre, Sauvignon Blanc, Domaine Chotard, Loire, France	8,50 glass	42,50 bottle
Reserve Chardonnay (oaked), Wente 'Riva Ranch', California, USA		46,50 bottle
Chablis 1er Cru, Domaine Geoff roy, Bourgogne, France	11,50 glass	54,50 bottle
Sauvignon Blanc, Cloudy Bay, New Zealand	10,50 glass	49,50 bottle
Pouilly Fuissé, Les trois dames, Chardonnay, Burgundy, France		45,00 bottle
Châteauneuf-du-Pape Blanc, Domaine Duclaux, Rhône, France		57,00 bottle
Rioja Blanco "La Mateo", Bodegas D.Mateos, Rioja, Spain		65,00 bottle
Meursault-Genevrières 1er Cru, Domaine Bouzereau-Gruère, Bourgogne, France		109,00 bottle

Red wine

Spätburgunder, Weingut Raddeck, Rheinhessen, Germany	4,75 glass	22,50 bottle
Gamay 'Lowel' (chilled), Caron & Leclair, Loire, France	6,50 glass	30,50 bottle
Bourgogne Pinot Noir, Domaine Geoff roy, Bourgogne, France		34,50 bottle
Saint Emilion Grand Cru "Pavillon de Taillefer", Château Vieux Taillefer, Bordeaux, France		60,00 bottle
Barolo 'Bricco Bergera', Nebbiolo, Sarotto Piemonte, Italy		60,00 bottle

Rosé wine

Grenache/Cinsault, Château d'Ollières, Provence, France	5,50 glass	25,50 bottle
Cinsault/Grenache, Miraval Rosé, Côtes de Provence, France		36,50 bottle

Bubbles

Cava Brut Molí Coloma, Penedès, Spain	6,00 glass	28,50 bottle
Le Colture, Prosecco Spumante Extra Dry, Veneto, Italy	6,75 glass	30,50 bottle

Champagne

Collet Brut Art Deco, Chardonnay/Pinot Noir/ Meunier, Aÿ, France	9,50 glass	52,50 bottle
Ruinart Brut, Chardonnay/Pinot Noir/Meunier, Reims, France	12,50 glass	62,50 bottle
Ruinart Rosé, Chardonnay/Pinot Noir, Reims, France		89,50 bottle
Ruinart Blanc de Blancs, Chardonnay, Reims, France		90,50 bottle
Dom Pérignon Brut, Chardonnay/Pinot Noir, Vintage 2009, Reims, France		239,00 bottle

Beer

Swinckels', Superior pilsner - Refreshing, rich, clear 25 cl. (draft)	3,50
Swinckels', Superior pilsner - Refreshing, rich, clear 50 cl. (draft)	6,00
Steenbrugge Wit - Refreshing, wheat, coriander, Curaçao peel (draft)	3,95
Moritz - Premium pilsner from Barcelona, soft, light-bodied with sweet notes (bottle)	3,95
La Trappe Blonde - Refreshing, sweet tones, slightly bitter, malty (draft)	4,50
IPA De Molen 'Vuur en vlam' - Fruity, grain, dry, bitter (bottle)	5,50
Rodenbach Classic - Sour ale, red brown coloured, sweet-sour taste (bottle)	3,95
Seasonal beer - Seasonal changing draft beer (draft)	4,75

Before Fons de Visscher opened The Seafood Bar in 2012, he successfully owned a seafood shop for 27 years in Helmond. With immense passion and the help of his kids the family business grew into the iconic seafood restaurant we know today.

Cocktails

OCEAN BLOODY MARY – Vodka, Hierbas de las Dunas, organic tomato juice, tabasco and an oyster	10,00
GIN & TONIC – Damrak gin, Fevertree Indian Tonic, orange	9,50
GIN & TONIC – Hermit gin, Fevertree Mediterranean Tonic, samphire, grapefruit	11,50
ESPRESSO MARTINI – Vodka, Kahlua, Espresso	10,00
APEROL SPRITZ – Aperol, prosecco, sparkling water, orange	8,00
SCROPPINO– Lemon sorbet, Prosecco, Vodka	8,50

Non alcoholic

Chardonnay	4,75 glass	22,50 bottle
Sparkling Rosé, Kolonne 0.0% (0,2l bottle)		9,50
Swinckels' 0.0% (bottle)		3,25
Bavaria IPA 0.0% (bottle)		4,25
Lefte Blond 0.0% (bottle)		4,50
Virgin & Tonic– Seedlip Spice 94, Fevertree Indian Tonic, grapefruit		7,50

Coffee & Tea

Coffee, Espresso	3,00
Espresso macchiato	3,25
Cappuccino, Café latte	3,50
Tea	3,00
Fresh mint tea	3,50
Fresh ginger tea	3,50
SPECIAL COFFEES	
Irish, French, Spanish, Italian coffee	8,00

Sodas & Juices

WATER	
Still/sparkling 33 cl.	2,50
Still/sparkling 75 cl.	4,50
Coca-Cola, Coca-Cola light & Zero, 7UP, Lipton ice tea, Lipton ice tea green, tonic, cassis, apple juice	3,25
Jus d'orange, Big Tom spiced tomato juice	4,00
San Pellegrino - Lemon, orange, blood orange, grapefruit	3,50
Fever-Tree - Indian tonic, Mediterranean tonic, ginger ale, ginger beer	4,00

Desserts

Chocolate mousse with chocolate ice cream	7,95
Lemon meringue pie	7,50
Cheesecake	6,95
Scroppino - Lemon sorbet, Prosecco, Vodka	8,50
Espresso Martini - Vodka, Kahlua, Espresso	10,00

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