

THE SEAFOOD BAR®

FISH & CHIPS

FRUITS DE MER

SOUPS SALADS OYSTERS LOBSTER

AMSTERDAM

restaurant & traiteur



Oysters

Wine suggestion: *Ruinart 'R' De Ruinart Brut*

PLATEAU WITH VARIOUS OYSTERS

12 pcs. 48,00

24 pcs. 89,00

JAPANESE DRESSED OYSTERS

28,50

GILLARDEAU NO. 3

38,50

Raised on the coast of Normandy and finished in the salt ponds of Marennes-Oleron, these are a rich, slightly nutty, slow grown oyster with a sweet aftertaste.

FINE DE CLAIRE NO. 2

27,00

A classic oyster named after the 'claires' shallow basins with clay that have a great light penetration which is the perfect environment to grow them.

JERSEY OYSTER NO. 3

25,50

From the Royal Bay of Grouville on the island of Jersey, these coastal oysters benefit from a large tidal range giving them a delicate flavour.

UTAH BEACH NO. 3

29,95

Grown on Utah Beach, Normandy, these are a generous and plump coastal oyster with a salty and metallic finish.

MALDON NO. 3

28,00

A British oyster from the Blackwater river in Essex, these are meaty oysters with a distinct saltiness.

Mussels

FRENCH STYLE

24,50

Prepared with white wine, garlic and cream. Served with chips.

MEDITERRANEAN STYLE

24,50

Prepared with a sage and brown butter tomato sauce Served with chips.

Starters

Peeled king prawns in garlic butter 12,25

Lobster soup 15,95

Crab cakes on mixed leaf with citrus mayo 14,95

Calamari with tartare sauce 12,50

Clams with white wine, garlic and cream sauce 14,95

Salmon tartare, ponzu dressing and avocado 14,95

Octopus from Galicia 15,95

Roast scallops, shimeji mushrooms, chorizo, cafe au lait jus 16,95

Tuna Tataki, served a bed of wakame with a soy ginger and sesame glaze 17,50

Seabass ceviche 14,75

Fruits de Mer

FRUITS DE MER

Wine suggestion: *Sancerre, Gitten Belles Dames, France* 19,75 glass

Mussels, smoked mackerel rillettes, whelks, clams, crevettes, seafood salad, Devon brown crab, 2 oysters & smoked salmon

1 person 37,00

2 persons 73,00

Supplement 6 oysters + 24,50

FRUITS DE MER 'THE SEAFOOD BAR'

Wine suggestion: *Sancerre, Gitten Belles Dames, France* 18,75 glass

Combination of: 1/2 lobster p.p., 2 oysters p.p., mussels, smoked mackerel rillettes, smoked salmon, clams, whelks, Devon brown crab, crevettes, seafood salad and langoustines.

1 person 59,75

2 persons 116,00

Supplement 6 oysters + 24,50

Mixed Grill

Wine suggestion: *Chablis 1er Cru 'Vaucoupin', Agnes Gleizes* 18,50 glass

Shrimp skewer, squid, plaice, king prawn, salmon and seabass fillet. Served with mussels in tomato sauce

1 person 39,00

2 persons 76,75

Supplement 1/2 lobster per person + 32,50

Mixed Grill Crustaceans

Combination of crustaceans from the plancha; lobster, langoustines, snow crab and prawns.

2 persons 149,00

Combination

Combination of the Fruits de Mer 'Seafood Bar' and the Mixed Grill.

2 persons 97,50

Crustaceans

Wine suggestion: *El Camaron, Albarino, Galicia, Spain* 13,00 glass

Crustaceans and shellfish in Pernod sauce; shrimps, langoustine, clams, mussels and king prawns 34,50

Whole lobster with garlic butter from the plancha 68,00

Vongole Linguine, chilli, garlic, in white wine 23,25

Seafood Linguine, shrimps, clams, mussels and king prawns in pernod sauce 29,50

Vegetarian

Wild mushroom & black truffle tortelloni, sage butter, Parmesan starter 11,50 main 18,50

Salads & Plateau

PLATEAU

Crevettes, hot smoked salmon, smoked mackerel rillettes, seafood salad 18,95

CAESAR SALAD

Parmesan, croutons, egg, capers & anchovy dressing 15,50

with hot smoked salmon 20,50

with avocado 18,50

with both! 22,50

From the plancha

Please ask your server for our daily special

Roast salmon, cauliflower puree, roasted cherry tomatoes, broccoli and salsa verde 22,95

Wild caught gambas, salsa verde & chilli 25,75

Whole lemon sole 24,50

Gremolata crusted cod, parsnip and shallot puree, asparagus and chive oil 25,75

Monkfish fillet, mash, creamy lobster sauce, pickled silverskin onion and cherry tomatoes 29,95

Fish & Chips

Wine suggestion: *Broadbent Vinho Verde, Loureiro, Trajadura, Pederna, Portugal* 10,50 glass

Fillet of haddock, fried in our signature batter, served with chips, tartar sauce and salad 19,95

Side dishes

Chips 5,95

Boiled potatoes with butter & chives 6,50

Mixed salad 5,95

Hand crafted round sourdough roll 4,50

Truffled parmesan chips 7,95

Broccoli roasted sunflower seeds 7,95

Lobster mac n cheese 18,50

Please note that dishes may contain traces of crustaceans, for information on allergens, please ask our staff.

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Champagne

	Glass (125 ml)	Bottle
V.Testulat, Brut	13,95	72,00
V.Testulat, Rose	14,95	80,50
Ruinart 'R' De Ruinart Brut	19,95	113,00
Ruinart Blanc de Blancs		139,00
Laurent Perrier Rose		149,00
Dom Perignon		299,00

Sparkling

Ca Del Console Brut Prosecco	8,75	48,50
Ca Del Console rose Prosecco	9,95	50,50
Chapel Down Brut Sparkling	12,95	70,00

White wine

	[150 ml]	
Chablis 1er Cru 'Vaucoupin', Agnes Gleizes, France	18,50	86,00
Sancerre, Gitton Belles Dames, France	19,50	87,00
Pouilly Fume 'Clos Joanne D'Orion', Gitton, France	19,75	98,00
Bourgogne Chardonnay, Lequin Colin, France	15,50	74,00
Villa Rossi, Trebbiano del Rubicone, Italy	8,75	43,00
Muscadet, Scadet, France	10,50	48,50
Vinho Verde, Broadbent, Portugal	10,50	48,50
Gavi di Gavi, La Meirana, Italy	12,50	58,00
Piqpoul de Pinet, Domaine de Montredon, France	12,00	56,50
Sauvignon Blanc, Sherwood, New Zealand	13,50	62,00
Chardonnay, Louis Max, France	9,25	44,00
Chardonnay, Calera Central Coast, USA		78,00
Albarino, El Cameron, Spain	13,00	62,00
Gruner Veltliner, Anton Bauer, Austria		62,00
Pinot Grigio, Uvam, Italy	9,75	47,50
Meursault, 'Les Meurgers', France		135,00
Domaine Les Vieux Murs, Pouilly-Fuisse, France	16,50	81,00

Red wine

Barbera D'Asti, Italy	12,50	58,00
Beaujolais, Domaine de la couvette, France (chilled)	14,25	62,00
Malbec, Finca La Colonia, Argentina	9,50	42,00
Barolo Classico, Tomaso Gianolio, Italy		88,00

Rosé wine

Domaine De Paris, Cinsault, France	9,00	42,00
Theoné Moschofilero Rosé, Greece	9,50	46,00
Mirabeau classic, Provence, France	12,50	58,00
Lady A, La Coste, France		55,00

Wine by the glass can also be served in measures of 125ml

Beer

	[33 cl]	
Birra Moretti	5,95	
Mahou Cinco	5,95	
Asahi Super Dry	6,00	
Meantime Lager	6,50	
Meantime Pale Ale	6,50	
Sassy Ciders - Brut, Rose	6,75	
Five Points - XPA - (Session IPA)	6,50	

Gin

	[50 ml]
Bombay Sapphire London Dry	7,50
Hendricks	9,50
Sipsmith	9,50
Citadelle	9,50
Number 3	10,00
Roku	11,00
Bombay Sapphire Premier Cru	12,00
Everleaf Marine 0.0%	8,50

MIXERS

Fever Tree - Indian Tonic, Mediterranean, Refreshingly Lite Tonic, Elderflower	4,50
Fever Tree - Ginger Beer, Raspberry Lemonade, White Grape and Apricot Soda, Pink Grapefruit Soda	4,50

Cocktails

OCEAN BLOODY MARY - 42Below Vodka, Worcester sauce, tomato juice, lemon juice, Tabasco & fresh oyster	15,00
MAI TAI - Bacardi Carta Blanca, Cointreau, Lime Juice, Orgeat, Bacardi Carta Negra	15,50
CLASSIC MARTINI - Grey Goose Original/Bombay Sapphire Premier Cru made to your preference	15,50
HUGO SPRITZ - St Germain Elderflower Liqueur, Prosecco, Fever-tree Premium Soda Water, Mint and Lime	14,50
TOMMY'S MEZCALITA - Illegal Joven Mezcal, Ancho Reyes Verde, Lime, Agave, Tajin Rim	14,50
ESPRESSO MARTINI - 42Below vodka, Kahlua, espresso, sugar syrup	15,50
CUCUMBER AND ELDERFLOWER MARTINI - Hendrick's Gin, St Germain, lime, cucumber, mint	15,00
MOSCOW MULE - 42Below Vodka, Fevertree Gingerbeer, lime, candied ginger	14,50
NEGRONI - Bombay Sapphire London Dry, Cocchi sweet vermouth, Campari	15,00
FRENCH '75 - Citadelle gin, Champagne, Lemon Juice	15,50
AMARETTO SOUR - Luxardo Amaretto, egg white, lemon juice, Maraschino Syrup	15,00
WATERMELON MARTINI - 42Below Vodka, fresh watermelon, lemon juice, watermelon syrup	15,00
SPICY MARGARITA - Patron Reposado Tequila, Cointreau, lime juice, Tajin Rim and Muddled Chillies	15,50
MARGARITA - Patron Silver Tequila, Cointreau, lime juice	15,00
ROSE LYCHEE MARTINI - 42Below Vodka, Kwai Feh Lychee Liqueur, rose petals	15,50
IRISH OLD FASHIONED - Teeling Whiskey Small Batch, Demerara Syrup, Angostura Bitters	16,00
PALOMA - Jose Cuervo Silver Tequila, Fever-Tree Pink Grapefruit soda, lime juice, fresh grapefruit	15,00

Non alcoholic

PERONI AZZURO 0.0%	5,00
CUBAN SPRITZER - Apple juice, Fever-tree Premium Soda Water, fresh mint and sugar syrup	8,50
CRANBERRY & GINGER COOLER - Cranberry juice, Fever-tree Ginger Beer, fresh lime	8,50
0.0% MARTINI - Everleaf Marine, Seasn Light Bitters, lemon twist or olives	10,00
VIRGIN SPAGLIATO - Martini Vibrante, Seedlip Spice 94, Fever-tree Indian Tonic	12,00
VIRGIN & TONIC - Everleaf Marine, Fever-tree Indian Tonic, fresh grapefruit	8,50
FISHERMANS DAUGHTER - Everleaf Marine, Fever-tree Elderflower Tonic, fresh cucumber, mint	9,50

Soft drinks

WATER	
Still/sparkling 75 cl.	5,50
JUICES	
Cranberry, Orange, Tomato, Apple, Pineapple	4,25
SODAS	
Fevertree Tonics - Indian, Refreshingly light, Elderflower, Mediterranean	4,50
Fevertree Sodas - Ginger Beer, Raspberry Lemonade, White Grape and Apricot Soda,	4,50
Pink Grapefruit Soda, Premium Soda Water,	3,75
Coca-Cola, Coca-Cola light, 7UP	4,00

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