

THE SEAFOOD BAR®

AMSTERDAM

restaurant & traiteur



For information on allergens,
please ask our staff.

Oysters

PLATEAU WITH VARIOUS OYSTERS

12 st.

24 st.

FINE DE CLAIRE SUPERIOR

Brittany, France - Firm bite with a salty experience and lemon tones. 6 pcs

SPÉCIALE HUITRE FLEUR

Normandy, France - The Seafood Bar's own oyster; rich and sweet with a nutty flavor. 6 pcs

IRISH ROCK OYSTER

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

SPÉCIALE POGET

Charente Maritime, France - Generous oyster, rich in flavor. Fresh and mildly salty, with a sweet aftertaste. 6 pcs

GILLARDEAU

Marennes-Oléron, France - Extraordinarily soft and harmonious, but also fresh and sweet. 6 pcs

Starters & Fingerfood

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| Shrimp in garlic butter from the oven | 12,25 |
| Crab cakes 3 pcs. | 15,95 |
| Fried fish pieces 'kibbeling' with tartar sauce | 8,25 |
| Calamari | 12,25 |
| Dutch shrimp croquettes 3 pcs. | 13,95 |
| Grilled octopus from Galicia | 15,50 |
| Vongole (clams) with white wine sauce, garlic and cream | 14,95 |
| Tartare from avocado and salmon | 13,95 |
| Roast scallops, shimeji mushrooms, cafe au lait jus 2pcs. | 16,95 |
| Tuna tataki, wakame, furikake | 16,95 |

Soup & Salad

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| Lobster soup | 15,50 |
| Scampi Mango Salad | 18,95 |
| Caesar salad | |
| Parmesan, croutons, egg, capers & anchovy dressing | 15,95 |
| with hot smoked salmon (served cold) | 20,00 |
| with avocado ✓ | 17,00 |
| with both! | 22,00 |
| PLATEAU | 17,95 |
| Fresh salad, smoked mackerel, shrimps, crab salad and two types of smoked salmon. | |

Fruits de Mer

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

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|----------------------|------------|
| 1 person | 36,00 |
| 2 persons | 68,00 |
| Supplement 6 oysters | plus 18,50 |

FRUITS DE MER 'THE SEAFOOD BAR'

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

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| 1 person | 57,00 |
| 2 persons | 108,75 |
| Supplement 6 oysters | plus 18,50 |

32,50

Mixed Grill

Combination of crustaceans and fish from the plancha; shrimp, squid, sea bream, salmon, king prawn, and Atlantic sea bass fillet. Served with mussels in tomato sauce.

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| 1 persons | 36,00 |
| 2 persons | 68,00 |
| Supplement ½ lobster per person | plus 19,50 |

MIXED GRILL CRUSTACEANS

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

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| 2 persons | 144,95 |
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Combination

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

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| 2 persons | 92,50 |
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Side Dishes

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| Roasted carrots | 7,50 |
| Fries | 5,95 |
| Garlic crushed potatoes | 6,50 |
| Sweet potato fries with Parmesan cheese | 6,75 |
| Bread with herb butter | 3,50 |
| Green salad | 6,50 |
| Grilled cauliflower with beurre blanche and parsley | 7,50 |
| Green asparagus with Parmesan cheese | 9,50 |

From the Plancha

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| Catch of the day | Day price |
| Salmon fillet with grilled leek | 22,00 |
| King prawns, garlic and lemon | 24,50 |
| Whole lobster from the plancha with herb butter | 75,00 |
| King crab from the plancha 300 grams | 85,00 |
| Cod fillet with pumpkin and beurre blanc | 24,50 |
| Turbot on the bone with beurre noisette | 34,50 |

Fish and Chips

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| Fish and Chips | 19,95 |
| Fish and Chips - Fried fish pieces 'kibbeling' | 14,25 |
| Fish and Chips - Calamari | 18,50 |

Pasta

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| Spaghetti vongole | 21,95 |
| Pasta scampi with tomato and cream | 18,95 |
| Pumpkin ravioli with butter and sage sauce, topped with walnut ✓ | 18,50 |

Desserts

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| Chocolate bavoroise with chocolate ice cream | 9,50 |
| Lemon Crème Brûlée | 9,50 |
| Sorbet with seasonal fruits | 9,50 |
| Roasted pineapple with spiced rum & coconut icecream | 10,50 |
| Tarte Tatin with vanilla ice cream | 10,25 |
| Scroppino - Lemon sorbet, Prosecco, Vodka | 9,95 |
| Espresso Martini - 42Below Vodka, Kahlua, Espresso | 11,95 |

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.

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Champagne

| | Glass: | Bottle: |
|--|--------|---------|
| Christoffe Champagne, Chardonnay/Pinot Muenier/Pinot Noir, France | 11,95 | 64,50 |
| Christoffe Champagne, Chardonnay/Pinot Muenier/Pinot Noir, France (0,375 cl) | | 34,50 |
| Ruinart Brut, Chardonnay/Pinot Noir/Meunier, Reims, France | 14,95 | 79,95 |
| Christoffe Blanc de Blancs, Chardonnay, France | | 89,95 |
| Ruinart Blanc de Blancs, Chardonnay, Reims, France | | 139,00 |
| Billecart Salmon Brut Rosé, Chardonnay/Pinot Muenier/Pinot Noir, France | | 139,00 |
| Dom Pérignon Brut, Chardonnay/Pinot Noir, Vintage 2015, Reims, France | | 299,00 |

Bubbles

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| Cava Brut Organic 'No 1', Dominio de la Vega, Utiel-Requena, Spain | 7,95 | 38,95 |
| Le Colture, Prosecco Spumante Extra Dry, Veneto, Italy | 8,50 | 41,75 |

White Wine

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| Sancerre, Sauvignon Blanc, Domaine des Brosses, Loire, France | 11,00 | 55,25 |
| Chablis 1er Cru 2023, Domaine Geoffroy, Bourgogne, France | 13,95 | 69,50 |
| Picpoul de Pinet, Languedoc, France | 7,25 | 35,00 |
| Verdejo, Venta de Don Quijote, Castille, Spain | 5,95 | 27,50 |
| Chardonnay/Viognier, 'Fleurie Lemorie', Cave des Saint - Saturnin, Languedoc, France | 7,25 | 33,50 |
| Vinho Verde, Quinta de Calcada, Portugal | 8,75 | 41,25 |
| Touraine, Sauvignon Blanc, Les Sauterelles, Loire, France | 7,25 | 35,00 |
| Albariño, Rias Baixas, Spain | 9,25 | 43,75 |
| Chardonnay Reserve (houtgelagerd), La Côte, Languedoc, France | 9,00 | 41,75 |
| Grüner Veltliner 2023, Ramspeck, Austria | 7,25 | 35,50 |
| Pinot Grigio 'Tavo' 2024, i Lauri, Veneto, Italy | 9,00 | 41,75 |
| Riesling Trocken 2023, Fritz Haag, Mosel, Germany | 11,00 | 55,00 |
| Reserve Chardonnay (houtgelagerd), Wente 'Riva Ranch', California, USA | | 59,50 |
| Pouilly Fuissé, Les trois dames, Chardonnay, Bourgogne, France | | 58,50 |
| Châteauneuf-du-Pape Blanc 2022, Domaine Duclaux, Rhône, France | | 80,50 |
| Rioja Blanco "La Mateo" 2022, Bodegas D.Mateos, Rioja, Spain | | 82,50 |
| Sauvignon Blanc, Cloudy Bay, New Zeland | | 85,00 |
| Saint-Véran 'Cuvée Prestige' 2023, Vignobles Lassarat, Bourgogne, France | | 87,50 |
| Condrieu Proeme 2022, Bryan Deleu, Rhone, France | | 79,95 |
| Meursault-Genevrières 1er Cru 2022, Domaine Bouzereau-Gruère, Bourgogne, France | | 145,00 |
| Chablis Grand Cru, 'Vaudésir' 2022, Domaine Raoul Gautherin & Fils | | 175,00 |
| Chassagne-Montrachet 2022, Domaine Sylvain Debord | | 160,00 |

Red Wine

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| Spätburgunder, Weingut Raddeck, Rheinhessen, Germany | 6,50 | 32,25 |
| Beaujolais Gamay 'Séduction' (gekoeld), Famille Girin, Bourgogne, France | 7,75 | 39,00 |
| Pinot Noir Vin de France, Domaine Eric Louis, Loire, France | | 43,75 |
| Saint Emilion Grand Cru "Pavillon de Taillefer", Château Vieux Taillefer, Bordeaux, France | | 76,75 |
| Barolo 'Bricco Bergera' 2020, Nebbiolo, Sarotto Piemonte, Italy | | 87,95 |

Rosé Wine

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| Vinho Verde Rosé 2024, Portal da Calcada, Portugal | 6,25 | 28,50 |
| Vin de France Rosé Domaine Eric Louis Loire, France | 7,75 | 39,00 |
| Pomponette, Domaine de Sulauze, Aix-en-Provence, France | | 43,75 |
| Grenache, Whispering Angel, Chateau d'Esclans, Provence, France | | 67,50 |

Beer

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| Swinckels', Superior pilsner - Refreshing, rich, clear 25 cl. (draft) | | 4,25 |
| Swinckels', Superior pilsner - Refreshing, rich, clear 50 cl. (draft) | | 7,95 |
| Weihenstephaner - Fruity aromas of banana and clove (draft) | | 6,25 |
| La Trappe Blonde - Slightly sweet, fresh, slightly bitter and malty (draft) | | 5,00 |
| Bird of Pray IPA - Tropical fruit and hops(draft) | | 6,95 |
| Brugge Tripel - Fruity, warm spices and sweet (bottle) | | 7,95 |
| La Trappe Wit - Smooth, fresh and fruity (bottle) | | 6,50 |

Cocktails

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| OCEAN BLOODY MARY - 42Below vodka, Hierbas de las Dunas, organic tomato juice, tabasco and an oyster | 13,25 |
| GIN & TONIC - Bombay Sapphire, Fevertree Indian Tonic, lime | 12,50 |
| GIN & TONIC - Hermit gin, Fevertree Mediterranean Tonic, samphire, grapefruit | 13,50 |
| MULE - 42Below vodka, pineapple, peach, Fevertree Ginger Beer | 13,25 |
| ESPRESSO MARTINI - 42Below vodka, Kahlua, Espresso | 11,95 |
| SCROPPINO - Lemon sorbet, Prosecco, Vodka | 9,95 |

Mocktails

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| VIRGIN & TONIC - Seedlip Spice 94, Fevertree Indian Tonic, grapefruit | 9,50 |
| VIRGIN PALOMA - Martini Vibrante 0.0%, grapefruit soda, lime | 8,50 |

Non Alcoholic

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| Chardonnay 0.0% | 4,75 glass | 22,50 bottle |
| Vendôme Mademoiselle Sparkling Classic | | 32,50 bottle |
| Swinckels' 0.0% (bottle) | | 3,95 |
| Bavaria IPA 0.0% (bottle) | | 4,50 |
| La Trappe Nillis 0.0% | | 5,50 |

Coffee & Tea

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| Coffee, Espresso | 3,50 |
| Espresso macchiato | 3,75 |
| Cappuccino, Café latte | 4,00 |
| Tea | 3,75 |
| Fresh mint tea | 4,25 |
| Fresh ginger tea | 4,25 |

SPECIAL COFFEES

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| Irish, French, Spanish, Italian coffee | 9,95 |
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Sodas & Juices

WATER

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| Still/sparkling 33 cl. | 3,50 |
| Still/sparkling 75 cl. | 5,95 |

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| Coca-Cola, Coca-Cola Zero, Sprite, | |
| Fuze Tea Sparkling, Fuze Tea Green, Fuze Tea Peach, tonic, cassis, ap-pelsap | 3,75 |
| Jus d'orange, Big Tom spiced tomato juice | 4,50 |
| San Pellegrino Blood orange | 3,95 |
| Fever-Tree - Indian tonic, Mediterranean tonic, ginger ale, ginger beer | 4,50 |

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