

THE SEAFOOD BAR®

AMSTERDAM

restaurant & traiteur



Oysters

Wine suggestion: Moët Chandon Imperial

PLATEAU WITH VARIOUS OYSTERS

12 pcs.

24 pcs.

3 X TEMPURA OYSTER

with wakame and asian dressing.

GILLARDEAU NO. 3

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

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

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

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

MALDON NO. 3

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

Starters

Peeled king prawns in garlic butter	11,95
Lobster soup	14,95
Crab cakes on mixed leaf with citrus mayo	14,00
Calamari with tartare sauce	12,00
Clams with white wine, garlic and cream sauce	12,50
Salmon tartare, ponzu dressing and avocado	14,50
Octopus from Galicia	15,50
2 Roast scallop, shimeji mushrooms, chorizo, cafe au lait jus	16,50
Seabass ceviche	13,75

Fruits de Mer

FRUITS DE MER

Wine suggestion: Sancerre, Gitton Belles Dames, France 18,75 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 + 22,50

FRUITS DE MER 'THE SEAFOOD BAR'

Wine suggestion: Sancerre, Gitton 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 58,00

2 persons 113,00

Supplement 6 oysters + 22,50

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 38,00

2 persons 73,50

Supplement 1/2 lobster per person + 27,50

Mixed Grill Crustaceans

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

2 persons 135,00

Combination

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

2 persons 95,00

Crustaceans

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

Crustaceans and shellfish in Pernod sauce; shrimps, langoustine, clams, mussels and king prawns 29,50

Whole lobster with garlic butter from the plancha 65,00

Vongole Linguine, chilli, garlic, in white wine 22,50

Vegetarian

Wild mushroom & black truffle tortelloni, sage butter, Parmesan starter 11,00 main 17,00

Salads & Plateau

PLATEAU

Crevettes, smoked salmon, smoked mackerel rillettes, poached salmon, seafood salad 18,50

CAESAR SALAD

Parmesan, croutons, egg, capers & anchovy dressing 14,50

with poached salmon 19,50

with avocado 17,50

with both! 21,50

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 24,50

Whole lemon sole 24,50

Gremolata crusted cod, parsnip and shallot puree, asparagus and chive oil 24,50

Monkfish fillet, mash, creamy lobster sauce, pickled silverskin onion and cherry tomatoes 29,50

Fish & Chips

Wine suggestion: Broadbent Vinho Verde, Loureiro,

Trajadura, Pederna, Portugal

9,15 glass

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

Side dishes

Broccoli roasted sunflower seeds 7,50

Hand crafted round sourdough roll 4,50

Chips 5,50

Boiled potatoes with butter & chives 5,95

Mixed salad 5,95

Truffled parmesan chips 7,50

Lobster mac n cheese 14,00

Roast cauliflower in beurre noisette and bread crumbs 7,00

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

THE SEAFOOD BAR®

FISH & CHIPS

FRUITS DE MER

SOUPS SALADS OYSTERS LOBSTER

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Champagne

V. Testulat, Brut
V. Testulat, Rose
Ruinart 'R' De Ruinart Brut
Ruinart Blanc de Blancs
Ruinart Blanc de Blancs
Dom Perignon

Glass (125 ml)	Bottle
12,50	68,00
14,00	75,00
19,50	110,00
	135,00
	145,00
	295,00

Sparkling

Ca Del Console Brut Prosecco
Ca Del Console rose Prosecco
Cremant De Savoie, France
Chapel Down Brut Sparkling

8,50	36,50
9,00	38,00
11,00	67,00
11,50	63,00

White wine

Chablis 1er Cru 'Vaucoupin', Agnes Gleizes, France
Sancerre, Gitton Belles Dames, France
Pouilly Fume 'Clos Joanne D'Orion', Gitton, France
Bourgogne Chardonnay, Lequin Colin, France
Villa Rossi, Trebbiano del Rubicone, Italy
Muscadet, Scadet, France
Vinho Verde, Broadbent, Portugal
Gavi, Fontanassa "Terra Bruna", Italy
Piqpoul de Pinet, Domaine de Montredon, France
Sauvignon Blanc, Sherwood, New Zealand
Chardonnay, Corte delle Calli, Veneto, Italy
Chardonnay, Calera Central Coast, USA
Albarino, El Cameron, Spain
Gruner Veltliner, Anton Bauer, Austria
Pinot Grigio, Uvam, Italy
Meursault, 'Les Meurgers', France
Domaine Les Vieux Murs, Pouilly-Fuisse, France
Gran Reserva 904, La Rioja Alta, Spain
Antinori, Cervaro della Sala, Italy

(175 ml)	
18,50	75,00
18,75	77,00
19,50	78,00
14,50	59,00
8,20	34,00
9,50	38,50
9,15	37,00
12,50	45,00
12,00	42,50
13,00	52,00
8,75	36,00
	75,00
13,00	52,00
	52,00
9,00	37,50
	135,00
	60,00
	145,00
	150,00

Red wine

Barbara D'Asti, Italy
Zweigelt, Anton Bauer, Austria (chilled)
Beaujolais, Domaine de la couvette, France (chilled)
Malbec, Finca La Colonia, Argentina
Barolo Classico, Tomaso Gianolio, Italy
Santa Cristina, Chianti Superiore, Italy

	48,00
11,00	45,00
12,75	50,00
9,50	34,00
	86,00
	50,00

Rosé wine

Domaine De Paris, Cinsault, France
Theoné Moschofilero Rosé, Greece
Mirabeau classic, Provence, France
Mirabeau Pure, Provence, France

8,00	35,00
9,50	40,00
11,50	45,00
	65,00

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

Beer

Birra Moretti
Mahou Cinco
Asahi Super Dry
Meantime Lager
Meantime Pale Ale
Curious Apple Cider
6,00
Five Points - XPA - (Session IPA)

(33 cl)
5,50
5,75
6,00
6,50
6,50
6,50

Gin

Beefeater
Hendricks
Sipsmith
Citadelle
Number 3
Roku
Everleaf Marine 0.0%

(50 ml)	7,00
	9,50
	9,50
	9,50
	10,00
	11,00
	8,50

MIXERS

Indian Tonic, Mediterranean, Lite Tonic, Watermelon and Cucumber, Pink Grapefruit, Gingerbeer, Elderflower

3,50

Cocktails

OCEAN BLOODY MARY - Absolut vodka, Worcester sauce, tomato juice, lemon juice, Tabasco & fresh oyster 14,00
APEROL SPRITZ - Aperol, Prosecco, sparkling water, fresh orange 12,00
ESPRESSO MARTINI - Absolut Vodka, Kahlua, espresso, vanilla syrup 14,00
CUCUMBER AND ELDERFLOWER MARTINI - Hendrick's Gin, St Germain, lime, cucumber, mint 14,00
MOSCOW MULE - Absolut vodka, Fevertree Gingerbeer, lime, mint 13,00
NEGRONI - Sipsmith gin, Cocchi sweet vermouth, Campari 14,00
FRENCH '75 - Citadelle gin, Champagne, Lemon Juice 15,00
AMARETTO SOUR - Disaronno amaretto, egg white, lemon juice, Maraschino Syrup 14,00
WATERMELON MARTINI - Absolut vodka, fresh watermelon, lemon juice, watermelon syrup 13,00
MARGARITA - Olmeca Blanco Tequila, Cointreau, lime juice 14,00
ROSE LYCHEE MARTINI - Absolut Vodka, Lychee Liqueur, lemon juice, rose petals 14,00
OLD FASHIONED - Four Roses Yellow Label Bourbon, demerara syrup, angostura bitters 15,00
PALOMA - Olmeca Blanco Tequila, Pink Grapefruit soda, lime juice, fresh grapefruit 14,00

Non alcoholic

PERONI AZZURO 0.0% 5,00
CUBAN SPRITZER - Apple juice, fresh mint, sparkling water and sugar syrup 8,50
CRANBERRY & GINGER COOLER - Cranberry juice, Fevertree Ginger Beer, fresh lime 8,50
0.0% MARTINI - Everleaf Marine, Seasn Light Bitters, lemon twist or olives 10,00
VIRGIN & TONIC - Everleaf Marine, Indian Tonic, fresh grapefruit 8,50
FISHERMANS DAUGHTER - Everleaf Marine, Elderflower Tonic, fresh cucumber, mint 9,50

Soft drinks

WATER
Still/sparkling 75 cl. 5,00
JUICES
Cranberry, Orange, Tomato, Apple, Pineapple 3,75
SODAS
Coca-Cola, Coca-Cola light, 7UP 3,75
Fevertree - Indian, Refreshingly light, Elderflower 3,75
Double Dutch, Pink Grapefruit, Cucumber & Watermelon, Ginger Beer 3,75
Coca-Cola, Coca-Cola light & Zero, 7UP 3,75

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.