

THE SEAFOOD BAR®

AMSTERDAM

restaurant & traiteur



Oysters

Wine suggestion: Moet Chandon Imperial

PLATEAU WITH VARIOUS OYSTERS

12 pcs. 45,00
24 pcs. 85,00

3 X TEMPURA OYSTER

with wakame and asian dressing. 13,95

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. 36,50

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. 22,50

UTAH BEACH NO. 3

Grown on Utah Beach, Normandy, these are a generous and plump coastal oyster with a salty and metallic finish. 27,00

MALDON NO. 3

A British oyster from the Blackwater river in Essex, these are meaty oysters with a distinct saltiness. 23,50

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 (per piece) 16,50
Seabass ceviche 13,75

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

Crustaceans

Wine suggestion: El Camaron, Albarino, Galicia, Spain 12,00 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

Fruits de Mer

FRUITS DE MER

Wine suggestion: Domaine Millet, Sauvignon Blanc, Sancerre, France 15,75 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 + 19,50

FRUITS DE MER 'THE SEAFOOD BAR'

Wine suggestion: Domaine Les Vieux Murs, Chardonnay, Pouilly Fuisse, France 14,00 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 57,00
2 persons 113,00
Supplement 6 oysters + 19,50

Mixed Grill

Wine suggestion: Vau Ligneau, Chardonnay, Chablis Premier Cru, France 17,50 glass

Shrimp skewer, squid, plaice, king prawn, salmon and seabass fillet. Served with mussels in tomato sauce
1 person 37,50
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 92,50

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.