

THE SEAFOOD BAR®

AMSTERDAM

restaurant & traiteur



Payment by card only

For information on allergens,
please ask our staff.

Oysters

PLATEAU WITH VARIOUS OYSTERS

12 pcs.	45,00
24 pcs.	78,00

FINE DE CLAIRE JUIZETTE LA REVEUSE NO.3

Atlantic coast, France - fine salty taste. 6 pcs.	18,95
---	-------

IRISH ROCK OYSTER NO.3

Ireland - Easy going oyster with a good balance between soft and sweet. 6 pcs.	19,95
--	-------

SEAFARM'S GRANDEUR NO.3

Oosterschelde, Netherlands - Grown the French way. Typical soft oyster flavor with a hint of citrus and watermelon. 6 pcs.	24,00
--	-------

GILLARDEAU NO.4

Charente-Maritime, France - harmonious and fleshy oyster. Mildly salty, fruity, with a sweet aftertaste and hazelnut aroma. 6 pcs.	29,95
--	-------

Fruits de Mer

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

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, unpeeld shrimps, shrimp, crab salad, seaweed salad, 2 oysters p.p., snow crab, half lobster p.p., langoustines and prawns. Served on crushed ice.

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

Side Dishes

Roasted carrots	7,50
Fries	5,95
Garlic crushed potatoes	6,50
Sweet potato fries with Parmesan cheese	6,25
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

Mussels

FRENCH STYLE	22,50
Prepared with white wine, garlic and cream.	
ASIAN STYLE	22,50
Prepared with coconut milk, lemongrass and coriander.	

Starters/Fingerfood

Shrimp in garlic butter from the oven	11,95
Lobster soup	14,95
Crab cakes 3 pcs.	15,50
Fried fish pieces 'kibbeling' with tartar sauce	10,95
Calamari	11,95
Dutch shrimp croquettes 3 pcs.	13,50
Grilled octopus from Galicia	14,95
Vongole (clams) with white wine sauce, garlic and cream	14,50
Tartare from avocado and salmon	13,50
Roast scallops, shimeji mushrooms, cafe au lait jus 2pcs.	16,50
Sea bass ceviche	14,50

Mixed Grill

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

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 krab and prawns.	
2 persons	144,95

Mains/From the Plancha

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	55,00
Cod filet with pumpkin and beurre blanc	24,50
Turbot on the bone with beurre noisette and fried capers	34,50
Fish and chips - Cod fillet	19,50
Fish and chips - Fried fish pieces 'kibbeling'	18,50
Pumpkin ravioli with butter and sage sauce, topped with walnut	18,50
Spagetti vongole	21,50

Plateau & Salad

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

SALAD

Caesar salad with Parmesan, croutons and anchovy dressing with avocado	16,50
with hot smoked salmon	19,50
with both	21,50

Combination

Combination of the Fruits de Mer 'Seafood Bar' and the Mixed Grill.	
2 persons	92,50

Desserts

Chocolate bavoroise with chocolate ice cream	9,50
Lemon meringue pie	8,25
Cheesecake	8,00
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.

THE SEAFOOD BAR®

AMSTERDAM

restaurant & traiteur



Champagne

Christoffe Champagne, Chardonnay/Pinot Muenier/Pinot Noir, France	11,95	64,50
Billecart Salmon Brut Réserve, Chardonnay/Pinot Muenier/Pinot Noir, France	15,95	85,00
Billecart Salmon Brut Rosé, Chardonnay/Pinot Muenier/Pinot Noir, France		135,00
Billecart Salmon Blanc de Blancs Grand Cru, Chardonnay, France		135,00
Dom Pérignon Brut, Chardonnay/Pinot Noir, Vintage 2012, Reims, France		299,00

Bubbles

Cava Brut Organic ‘No 1’, Dominio de la Vega, Utiel-Requena, Spain	7,75	37,75
Le Culture, Prosecco Spumante Extra Dry, Veneto, Italy	8,25	40,50

White Wine

Sancerre, Sauvignon Blanc, Domaine des Brosses, Loire, France	10,75	53,50
Chablis 1er Cru, Domaine Geoffroy, Bourgogne, France	13,50	67,50
Picpoul de Pinet, Languedoc, France	7,00	34,00
Catarratto/Chardonnay, Irena, Sicily, Italy	5,95	27,50
Verdejo/Viura, Montesol, Rueda, Spain	6,25	29,00
Touraine, Sauvignon Blanc, Les Sauterelles, Loire, France		34,00
Chardonnay Réserve (oaked), La Côte, Languedoc, France		42,50
Grüner Veltliner, Julius Klein, Weinviertel, Austria		40,50
Pinot Grigio ‘Tavo’ 2022, i Lauri, Veneto, Italy		40,50
Albariño, Rias Baixas, Spain		40,50
Riesling Trocken 2021, Fritz Haag, Mosel, Germany		53,50
Reserve Chardonnay (oaked), Wente ‘Riva Ranch’, California, USA		57,75
Pouilly Fuissé, Les trois dames, Chardonnay, Burgundy, France		56,75
Châteauneuf-du-Pape Blanc, Domaine Duclaux, Rhône, France		78,25
Rioja Blanco “La Mateo”, Bodegas D.Mateos, Rioja, Spain		88,50
Saint-Véran ‘Cuvée Prestige’, Vignobles Lassarat, Bourgogne, France		85,00
Meursault-Genevrières 1er Cru, Domaine Bouzereau-Gruère, Bourgogne, France		129,00

Red Wine

Spätburgunder, Weingut Raddeck, Rheinhessen, Germany	6,25	31,25
Beaujolais Gamay ‘Séduction’ (chilled), Famille Girin, Bourgogne, France	7,50	37,95
Pinot Noir Vin de France, Domaine Eric Louis, Loire, France		42,50
Saint Emilion Grand Cru “Pavillon de Taillefer”, Château Vieux Taillefer, Bordeaux, France		74,50
Barolo ‘Bricco Bergera’, Nebbiolo, Sarotto Piemonte, Italy		85,25

Rosé Wine

Vinho Verde Rosé 2022, Portal da Calcada, Portugal	5,95	27,50
Grenache/Cinsault, Château d’Ollières, Provence, France	7,50	37,25
Cinsault/Grenache, Miraval Rosé, Côtes de Provence, France		51,25

Beer

Swinckels’, Superior pilsner - Refreshing, rich, clear 25 cl. (draft)	4,25
Swinckels’, Superior pilsner - Refreshing, rich, clear 50 cl. (draft)	7,50
Weihenstephaner - Fruity aromas of banana and clove (draft)	6,25
La Trappe Blonde - Slightly sweet, fresh, slightly bitter and malty (draft)	4,85
Bird of Pray IPA - Tropical fruit and hops(draft)	6,75
Brugge Tripel - Fruity, warm spices and sweet (bottle)	7,85
La Trappe Wit - Smooth, fresh and fruity (bottle)	6,25

Cocktails

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

Mocktails

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

Non Alcoholic

Chardonnay 0.0%	4,75 glass	22,50 bottle
Swinckels’ 0.0% (bottle)		3,50
Bavaria IPA 0.0% (bottle)		4,50
La Trappe Nillis 0.0%		5,25

Coffee & Tea

Coffee, Espresso	3,50
Espresso macchiato	3,25
Cappuccino, Café latte	3,95
Tea	3,50
Fresh mint tea	4,25
Fresh ginger tea	4,25

SPECIAL COFFEES

Irish, French, Spanish, Italian coffee	8,50
--	------

Sodas & Juices

WATER

Still/sparkling 33 cl.	2,95
Still/sparkling 75 cl.	4,95

Coca-Cola, Coca-Cola Zero, Sprite,	
Lipton ice tea, Lipton ice tea green, tonic, cassis, apple juice	3,50
Jus d’orange, Big Tom spiced tomato juice	4,25
San Pellegrino Blood orange	3,75
Fever-Tree - Indian tonic, Mediterranean tonic, ginger ale, ginger beer	4,25

Please support us by leaving your review on Tripadvisor or Google!