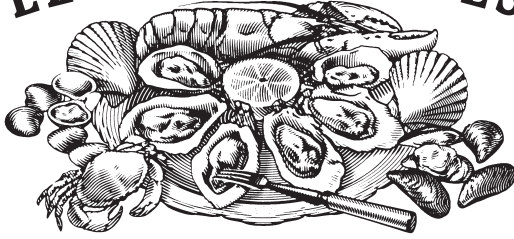


**LE BAR A HUÎTRES**



**PLATEAUX DE FRUITS DE MER**

**LE GRAND\***

125.00

**LE BALTHAZAR\***

175.00

— **SHELLFISH** —

Shrimp Cocktail	24.00	Ceviche	22.00
Prawns	each 6.50	Bay Scallops	each 5.00
1/2 Lobster	P/A	Crayfish	P/A
1/2 Crab Mayonnaise	26.00	Periwinkles	11.50
Jonah Claw	each 6.50	NZ Mussels	each 3.80
King Crab	P/A	Whelks	P/A

— **OYSTERS\*** —

Oyster Sampler*	P/A	<b>EAST COAST</b>	
<b>WEST COAST</b>		Wellfleet*	P/A
Kumomoto*	P/A	Blue Point*	P/A
Fanny Bay*	P/A	Belon*	P/A
Nootka Sound*	P/A	Pemaquid*	P/A
Pearl Point*	P/A	Prudence*	P/A
Hood Canal*	P/A	Well Fleet*	P/A
Royal Miyagi*	P/A	Moonstone*	P/A
Steam Boat*	P/A	Martha's Vineyard*	P/A
Quilcene*	P/A	Salt Aire*	P/A
Hama Hama*	P/A	Caraquet*	P/A

— **CLAMS\*** —

Cherry Stone Clams* each 4.00	Little Neck Clams* 1/2 doz 18.00
-------------------------------	----------------------------------

*Cheese Plate 19.00*  
*Cheese & Bin 27 Port 24.75*

**BALTHAZAR GARAFES**

- **WHITE** -

MUSCADET  
*Clos de la Fine '14*  
23.00

MACON  
*Le Lac '13*  
23.00

- **RED** -

BEAUJOLAIS-VILLAGES  
*S Aviron '13*  
23.00

CÔTES-DU-RHONE  
*Mireio '15*  
23.00

**CHAMPAGNE BY THE GLASS**

Taittinger  
*"Cuvée Prestige" Brut*  
25.00

Pol Roger  
*"Cuvée de Réserve" Brut*  
28.00

Moët & Chandon Rosé  
*Rosé Imperial Brut NV*  
30.00

*\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.*

*Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.*