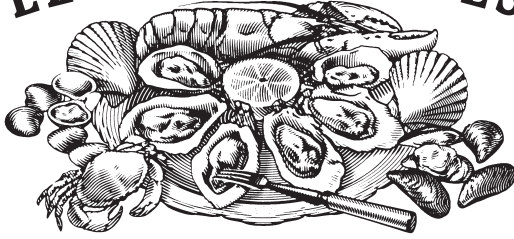


LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND

120.00

LE BALTHAZAR

175.00

— **SHELLFISH** —

Shrimp Cocktail	23.00	Ceviche	20.00
Prawns	each 5.50	Bay Scallops	each 4.00
1/2 Lobster	P/A	Crayfish	P/A
1/2 Crab Mayonnaise	25.00	Periwinkles	10.50
Jonah Claw	each 5.50	NZ Mussels	each 2.80
King Crab	P/A	Whelks	P/A

— **OYSTERS** —

Oyster Sampler	P/A	EAST COAST	
WEST COAST		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 3.00	Little Neck Clams	1/2 doz 17.00
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Cheese Plate 18.00
Cheese & Ruby Port 23.75

BALTHAZAR GARAFES

- **WHITE** -

MUSCADET
Clos de la Fine '12
23.00

MACON
Le Lac '13
23.00

- **RED** -

BEAUJOLAIS-VILLAGES
Lacarelle '13
23.00

CÔTES-DU-RHONE
Mireio '13
23.00

CHAMPAGNE BY THE GLASS

Taittinger
"Cuvée Prestige" Brut
24.00

Pol Roger
"Cuvée de Réserve" Brut
27.00

Gonet Rosé
Brut Rosé NV
25.00

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.