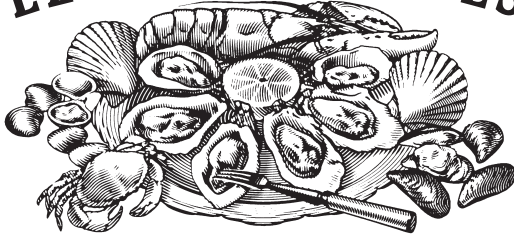


LE BAR A HUÎTRES



PLATEAUX DE FRUITS DE MER

LE GRAND*

120.00

LE BALTHAZAR*

170.00

— **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	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 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 '16
24.00

MACON
Le Lac '15
24.00

- **RED** -

BEAUJOLAIS-VILLAGES
S Aviron '15
24.00

CÔTES-DU-RHONE
Mireio '16
24.00

CHAMPAGNE BY THE GLASS

Taittinger
"Cuvée Prestige" Brut
25.00

Delamotte
Blanc de Blancs NV
30.00

Gonet-Medeville Rosé
Extra Brut NV
29.00

*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.