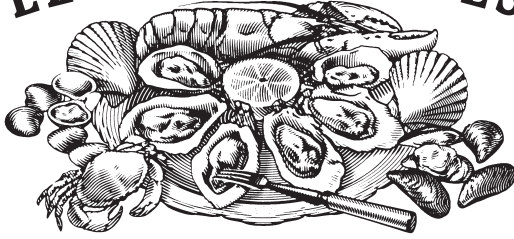


LE BAR A HUÎTRES



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	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 '17
28.00

MÂCON
Le Lac '17
28.00

- **RED** -

BEAUJOLAIS-VILLAGES
Bulliat '18
28.00

CÔTES-DU-RHONE
Mireio '18
28.00

CHAMPAGNE BY THE GLASS

Taittinger
"Cuvée Prestige" Brut
28.00

Cremant D'Alsace
Brut Réserve F Baur NV
18.00

Gonet-Medeville Rosé
Extra Brut NV
30.00

Saumur Brut Rosé
Louis de Grenelle NV
19.00

**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.