

Enjoy the freshest fish Amsterdam has to offer!

**Located in the heart of Amsterdam Central,
Seafood Bistro is a contemporary, family-run,
independent seafood restaurant and traditional takeaway.**

**The welcoming atmosphere is both warm and laid back,
offering a true Amsterdam eating and dining experience
within a modern yet classic environment.**

**Serving a seasonal menu, our restaurant is the perfect place for a business lunch,
dinner with friends and family, or a quick bite on the go!**

**We offer a QR code below that links to our menu online for your convenience.
Simply scan the code with your smartphone to view our menu.**



Please inform your server if you have any allergies or dietary restrictions.

**While we cannot guarantee accommodation due to cross-contamination,
we will do our best to accommodate your needs.**

**Seafood bistro
BAR & GRILL**

Oysters

COMPOSE YOUR OWN OYSTER TASTING

MIX OF 3 OYSTERS 15.00

MIX OF 6 OYSTERS 25.00

ZEEUWSE CREUSES | Zeeland, The Netherlands

Discover the exceptional taste of Zeeuwse creuses oysters, a special treat from the Dutch coastline. These oysters grow in nutrient-rich waters and have a fresh, slightly sweet flavor with a tender, plump meat.

You can try them raw with a classic vinaigrette and lemon wedges.

The creamy texture and complex taste will make you feel like you're at the seaside.

Try our Zeeuwse creuses oysters today and enjoy the delicious taste of the ocean.

FINES DE CLAIRE | Nouvelle-Aquitaine, France

Experience the delicious taste of Fines de Claire oysters, a special treat from the French Atlantic coast. These oysters are grown in clay ponds and mature slowly, which gives them a unique, complex flavor.

The meat is plump, firm, and has a slightly salty taste with a refreshing finish.

Served with a classic vinaigrette and lemon wedges.

IRISH OYSTER SUPRÈME | Kerry, Ireland

The Irish Oyster Suprême is an oyster from Ireland.

After growing for three to four years, the oyster is of exceptional quality.

*It is cultivated in the bays of the charming region of Kerry,
known for the Ring of Kerry, in the south-west of the country.*

*The seawater there abounds in nutrients, which allows the oyster to reach an excellent weight
and develop a special natural, somewhat sweetish flavour.*

After careful grading, only the finest oysters are classified as Suprême.

OYSRI | Kerry, Ireland

Indulge in the delightful flavor of Oysri oysters, organically grown in the nutrient-rich waters of Dingle Bay.

*These stunningly colorful oysters have a pearly white interior and an impressive deep cup,
ensuring a uniform shape due to the hands-on approach of the Oysri crew.*

*With an obvious green apple taste and natural creaminess,
these oysters have a hint of salted hazelnuts that make them both sweet and salty.*

UMAMI | Kerry, Ireland

Tasty, sweet, creamy, salty and full of spirit and refinement. This is the essence of Umami.

The Umami oyster has a medium flavor.

A pseudo-tactile sensation ascribable to Umami will pamper the taste buds.

ASK YOUR WAITER FOR AVAILABILITY

Appetizers

KIBBELING 8.00

Authentic Dutch cod bites served with tartar sauce.

CALAMARES 10.00

Breaded squid rings served with tartar sauce.

FRIED SHRIMPS 13.00

Breaded shrimps served with tartar sauce.

GRILLED SHRIMPS 15.00

Medium sized shrimp served with tartar sauce.

MIXED FRIED SEAFOOD 18.00

Mix of Kibbeling, Calamares and Fried Shrimp.

SMALL MUSSEL POT 16.00

Fresh mussels cooked in crème fraîche, butter and white wine.

SALMON SALAD 18.00

Grilled salmon with mixed salad.

TUNA SALAD 20.00

Grilled tuna with mixed salad.

Soup

CREAMY TOMATO SOUP 8.50

Served with bread.

LENTIL SOUP 8.50

Served with bread.

FISH SOUP 17.00

Richly filled fish soup served with bread.

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Main courses

FISH & CHIPS 20.00

Battered cod fillet served with tartar sauce.

SALMON 30.00

Served with lemon cream sauce and spicy green herb sauce.

GAMBA'S 30.00

Served with lemon cream sauce and spicy green herb sauce - 6 pieces.

TUNA STEAK 30.00

Served with lemon cream sauce and spicy green herb sauce.

SEA BASS / DORADE 30.00

Served with lemon cream sauce and spicy green herb sauce.

MIXED GRILL 40.00

Tuna, Salmon and Gamba served with lemon cream sauce and spicy green herb sauce.

Pasta

PASTA VEGETARIAN 22.00

Various fresh vegetables pasta in a tomato based sauce.

PASTA FRUTTI DI MARE 24.00

Mix of seafood in a tomato based sauce.

PASTA SEAFOOD ALFREDO 24.00

Mussels and shrimps pasta in white alfredo sauce.

PASTA AL SALMONE 28.00

Salmon pasta in a creamy sauce and topped with basil.

PASTA TUNA 28.00

Tuna pasta in a tomato based sauce.

PASTA MUSSELS ROQUEFORT 28.00

Mussels pasta in a Roquefort based sauce.

Mussels

CLASSIC 26.00

Fresh mussels cooked in crème fraîche, butter and white wine. Served with bread.

SPICY 26.00

Fresh mussels cooked in our homemade tomato spicy sauce. Served with bread.

BELGIUM 26.00

Fresh mussels cooked in crème fraîche, butter and beer. Served with bread.

ROQUEFORT 20.00

Fresh mussels cooked in crème fraîche, roquefort and white wine. Served with bread.

Sides

BREAD AND GARLIC BUTTER 4.00

MIXED SALAD 5.00

RICE 5.00

FRIES 5.00

PASTA LINGUINI IN TOMATO SAUCE 8.00

GREEK FETA SALAD 8.00

MOZZARELLA SALAD 8.00

ROASTED MUSHROOMS 8.00

Dessert

DAME BLANCHE 8.00

CHOCOLATE CAKE 8.00

CAKE OF THE DAY 8.00

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Soft drinks

COCA COLA (ZERO) | FANTA | SPRITE | ICED TEA 3.50

MINERAL WATER STILL | SPARKLING 20CL 3.20

MINERAL WATER STILL | SPARKLING LARGE 6.50

TONIC | MINUTE MAID APPLE OR ORANGE JUICE | GINGER BEER 4.00

RED BULL 4.50

Milkshakes

CHOCOLATE MILKSHAKE 8.00

VANILLA MILKSHAKE 8.00

BOURBON MILKSHAKE 15.00

BAILEYS MILKSHAKE 15.00

KAHLUA MILKSHAKE 15.00

Coffee & Tea

COFFEE | ESPRESSO 3.00

CAPPUCCINO 4.00

LATTE 4.50

IRISH COFFEE | ITALIAN COFFEE 10.00

CEYLON | GREEN | EARL GREY | ENGLISH BREAKFAST TEA 5.00

FRESH MINT TEA 5.00

Beer

AFFLIGEM BLOND | HEINEKEN 6.50

SESSION IPA 7.00

HEINEKEN 0,0 5.50

SEASONAL BEER - ASK WAITER

Cocktails

PORNSTAR MARTINI | ESPRESSON MARTINI 12.00

PINA COLADA | FIZZY PEACHTREE 12.00

MOJITO 1 | STRAWBERRY MOJITO 2.00

NEGRONI | SEX ON THE BEACH 12.00

CUBA LUBRE | COSMOPOLITAN 12.00

Gin & Tonics

ROKU GIN & TONIC 12.00

RUTTE DUTCH DRY GIN & TONIC 12.00

Spritz

APEROL SPRITZ 12.00

LIMONCELLO SPRITZ 12.00

CAMPARI SPRITZ 12.00

Mocktails

ZERO PORNSTAR 11.00

ZERO MOJITO 11.00

ZERO STARBERRY DAIQUIRI 11.00

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House wine

FROM THE TAP glass for 6.50 | 1/2 litre for 15.00

MONDEVIN CHARDONNAY

*Aromas of flowers and fruit with notes of butter and hazelnut.
IGP Pays d'Oc, France*

MONDEVIN SAUVIGNON BLANC

*Fresh in the mouth, with aromas of citrus fruits. A long finish with notes of exotic fruits.
IGP Côtes de Thau, France*

MONDEVIN ROSÉ GRENACHE CINSAULT

*A refreshing rosé with attractive aromas of red fruit and white flowers.
IGP Côtes de Thau, France*

BOTTLED 25 cl for 12.00 | 75 cl for 30.00

PATRIARCHE HERITAGE BLANC

*A fruity and fresh wine paired with an aroma of grapefruit.
Sud-Ouest, France*

PATRIARCHE HERITAGE ROSÉ

*A pleasant, dry and slightly sweet rosé.
Sud-Ouest, France*

PATRIARCHE HERITAGE RED

*A subtle tasting red wine paired with notes of red fruit.
Sud-Ouest, France*

SPARKLING 20 cl for 15.00 | 75 cl for 35.00

PATRIARCHE HERITAGE BRUT

*A nice bubbly wine distinguished by its aroma with tones of pear.
Sud-Ouest, France*

PATRIARCHE HERITAGE ROSÉ BRUT

*A pleasant sparkling rosé with elegant aromas of red berries..
Sud-Ouest, France*

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White wine

KRESSMAN MONOPOLE BLANC 40.00

*A crisp and fresh sauvignon blanc with a pleasant aroma of yellow fruit, tropical fruit and lemon.
Bordeaux, France*

M. DE GOULAIN CHARDONNAY 40.00

*A tropical chardonnay with a pleasant aroma of pineapple, lemon and melon.
IGP Val de Loire, France*

M. DE GOULAIN SAUVIGNON BLANC 40.00

*A pleasant sauvignon blanc with aromas of apricots, pear and citrus.
IGP Val de Loire, France*

DOMAINE BEAUREPAIRE MENETOU SALON 59.00

*A strongly acidic white wine with notes of citrus and stone fruit.
Menetou-Salon, France*

YARDEN CHARDONNAY 69.00

*A tropical and balanced chardonnay with notes of pear, lemon and tropical fruit.
Galilee, Israel*

CLOS CANCAILLAU AU LAVOIR SEC 69.00

*A light and fresh wine with an aroma of exotic fruit and a hint of vanilla and white truffle.
Sud-Ouest, France*

BEGUDE ETOILE CHARDONNAY BIO 69.00

*A tropical and balanced chardonnay with a complex aroma of coconut, vanilla and stone fruit.
Limoux, France*

JAFFELIN RULLY BLANC 79.00

*A butter and complex chardonnay with an intense aroma of tropical fruit and flowers.
Rully, France*

JAFFELIN POUILLY FUISSE 89.00

*A buttery and complex chardonnay paired with a pleasant aroma of pineapple, citrus and apple.
Pouilly-Fuissé, France*

Rosé

ROSÉ DES PLAGES 40.00

*A pleasantly refreshing rosé with aromas of red berries and exotic fruits.
Languedoc-Roussillon, France*

PYRÈNE LA VIE EN ROSE 40.00

*A complex dry rosé with notes of citrus and strawberries.
Lionel Osmin & Cie, France*

BARON GASSIER CUVEE EXCELLENCE 49.00

*A perfectly balanced light rosé with an aroma of blackberries and citrus.
Provence, France*

DOMAINE TARIQUET INITIALE ROSÉ 49.00

*A rosé with subtle notes of strawberries, cherries and raspberries.
Gascony, France*

MIRAVAL 69.00

*A dry and powerful rosé with notes of citrus and strawberries.
Provence, France*

Red wine

KRESSMAN MONOPOLE ROUGE 40.00

*A savory and classic merlot with a pleasant aroma of red fruit, vanilla and spices.
Bordeaux, France*

JAFFELIN PASSE-TOUT-GRAIN 40.00

*A light and perfumed pinot noir with an earthy and fruity aroma.
Bourgogne Passe-tout-grains, France*

M. DE GOULAIN MERLOT 40.00

*A pleasantly dry red wine with subtle notes of red and black fruit.
IGP Val de Loire, France*

LA FORGE ESTATE PINOT NOIR 49.00

*An elegant wine paired with an aroma of strawberries, cherries and vanilla.
IGP Pays d'Oc, France*

Sparkling wine

VEUVE AMIOT BRUT 49.00

*This wine both bitter and fresh in taste presents a pleasant aroma of tree fruit and citrus.
Saumur Mousseux, France*

CA'DELLE PROSECCO DOP SPAGO 49.00

*This wine pairs fresh aromas of pear, peach, banana and apples with tones of citrus and flowers.
Veneto, Italy*

CHAMPAGNE AUGUSTE LAVOISIER BRUT 69.00

*A sweet champagne on the taste with an aroma of wild berries and apples.
Champagne Brut, France*

MUMM CORDON ROUGE BRUT 99.00

*Deep, mature nose showing aromas of red berry fruits that are still beautifully fresh.
Champagne Brut, France*

POMMERY BRUT ROYAL 109.00

*Bready and lightly toasty on the nose paired with a pleasant aroma of apricots.
Champagne Brut, France*

MOET & CHANDON BRUT 109.00

*A balanced brut with pleasant notes of apples and stone fruits.
Champagne Brut, France*

CUVÉE LÉONIE BRUT 109.00

*A fresh champagne with an aroma of lightly stewed yellow fruits, tropical fruits, dry flowers, and notes of gingerbread.
Champagne, France*

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Whiskey

JOHNNIE WALKER RED LABEL 7.00

JOHNNIE WALKER BLACK | DOUBLE BLACK | GOLD | GREEN LABEL 8.00

JAMESON BLACK BARREL 8.00

JAMESON | BUSHMILLS ORIGINAL 7.00

JACK DANIEL'S TENNESSEE 7.00

JACK DANIEL'S TENNESSEE HONEY | APPLE | FIRE 8.00

BALLANTINE'S | WILLIAM LAWSON'S | GRANT'S | FOUR ROSES 7.00

JIM BEAM WHITE BOURBON WHISKEY 7.00

BUSHMILLS 10 YEARS | CHIVAS REGAL 12 YEARS 8.00

Vodka

ABSOLUT | SMIRNOFF | CIROC | PRAVDA 7.00

THREE SIXTY-DIAMOND FILTRATION | BELENKAYA GOLD 7.00

GREY GOOSE 10.00

Rum

CAPTAIN MORGAN WHITE RUM | SLICED APPLE | SPICED GOLD 7.00

BACARDI CARTA BLANCA | BACARDI CARTA NEGRA 7.00

Spirits

CAMPARI | TEQUUILA SIERRA | PERNOD PARIS | YENI RAKI 7.00
ISOLABELLA SAMBUCA | APREOL | LIMONCELLO 7.00
MARTINI BIANCO | MARTINI ROSSO | JAGERMEISTER 7.00
HOPPE JONGE JENEVER | BOLS JONGE GRAANGENEVER 7.00

Cognac

JOSEPH GUY VS | JOSEPH GUY VSOP | COURVOISIER VS 8.00
HENNESSY VS | JULIA INVECCHIATO | REMY MARTIN 8.00

Gin

GORDON'S | BULLDOG TANQUERAY 8.00
ROKU | RUTTE 8.00

Liquer

GRAND MARNIER | COINTREAU | DRAMBUIE | DIASRONNO 7.00
LICOR 43 | KAHLUA | TIA MARIA | BAILEY'S IRISH CREAM 7.00

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