

# PARIS SEAPORT

BAR + CREPERIE

Due to an update from Governor Baker, we now must require guests to order food alongside any alcoholic beverage. We proudly offer roasted garlic with olive oil and baguette for \$1.50 per guest

## WINTER SPECIALS

*eat*

### Warm Focaccia

with Melted French Cheese 6

### Shrimp Cocktail

Colossal Shrimp with Cognac Cocktail Sauce 19

### Rosemary Potatoes

with Melted Raclette Cheese 10

paired with a Carafe of White Savoie Wine 34

— A Classic French Pairing! —

### Duck Meatballs

in Simmered Tomato 12

### Le Duck Meatball Sub

with Sharp Cheddar Cheese and Side Salad 16

### Tenderloin of Beef

and Roasted Potatoes with Greens

and Oyster Mushrooms 24

### Open Steak Sandwich

with Fresh Tomato and Garlic Aioli 19

ADD Melted Comté Cheese 21

*drink*

### Blanc Limé

Sparkling White Wine Infused with Citrus 11

### Bohemian Rhapsody 14

Honey Gin, White Grapefruit,

St Elder Elderflower, Peychaud's Bitters, Topped

with Rhubarb / Elderflower Foam

### Grapefruit Margarita 13

Tequila, Grapefruit Liqueur, Lime

### Autumn Leaves 13

Applejack, American Whiskey, Boozy Birch Syrup,

Sherry, Black Walnut Bitters

### Magic Noire 19

Spiced, Smoked + Jamaican Rum Blend,

Cold Brew, Espresso / Rum Liqueur, Lime, Tamarind,

Guava, Falernum, Honey, and a Polynesian Kiss.

Served in a Traditional Tiki Mug

(Limit 2 Per Customer)

### Dirty Martini 13

Olive Oil Infused Vodka, Black Olive Brine, Sea Salt,

Lemon Twist (Shaken, Not Stirred)

### La Bicyclette 13

Sauvignon Blanc, Salers Liqueur, Grapefruit Liqueur,

Yellow Chartreuse, Soda Water

## SIGNATURE COCKTAILS 13

### French Martini

Basil Vodka, Pineapple Juice, Chambord

### Cherchez La Femme

Black Fig Vodka, Maurin Quinquina, Orgeat, Saba

### Boulevard of Broken Dreams

Grapefruit Whiskey, Rouge Vermouth, Dubonnet, Suze, Smoke + Salt Bitters

### Aviation

Lemon Gin, Maraschino Liqueur, Citrus, Crème d'Yvette

### Laissez-Faire

Old Fashioned American Whiskey, Bonal, Pineau des Charentes, Bénédictine, Peychaud's

### Parisian Sunset 10

Our Picon Bière Kronenbourg Blanc, Shot of Amer

### Day for Night

Honey Gin, Avèze, Dolin Vermouth, St. Germain, Cucumber Lavender Bitters

### Champs-Élysées

Pineau des Charentes, Lemon, Chartreuse, Blanc Vermouth, Honey Syrup, Basil

### Stardust

Butterfly Tea Infused Lime Rum, Citrus Blend, Parfait Amour

### Metropolitan

Citron Vodka, Rose Liqueur, Triple Sec, Lime, Grenadine, Peychaud's, Marmalade

### Casino Royale

Chocolate Whiskey, Bénédictine, Walnut Bitters, Angostura Bitters

### Zazerac

Old Fashioned American Whiskey, Peychaud's, Absinthe

## WINES BY THE GLASS

Sparkling  
Saumur Brut Rosé 14  
Crémant de Bourgogne 10  
Crémant de Alsace 12  
Crémant de Limoux 13

White  
Sauvignon Blanc 11  
Sancerre 15  
Vouvray 14  
Muscadet 13  
Chardonnay 12

Rosé  
Chateau Nicot 11

Red  
Pinot Noir 16  
Bordeaux 13  
Côtes du Rhône 14  
Cabernet Franc 14  
Ask for Wine of the Week

## BEER + CIDER

Kronenbourg Blanc 9  
Chimay Première 14  
Duvel Tripel Hop Citra 12  
Saison Dupont 11  
Aval Cider 9  
Aval Rosé Cider 9

White Claw Mango 7  
White Claw Black Cherry 7  
Heineken 8  
Amstel Light 8

## APERIO 13

**Je t'aime**  
Crème d'Yvette, Crème de Noyaux, Rose Flower Water, Saumur Brut Rosé

**Le French Spritz**  
Peychaud's Aperitif, Crémant de Limoux, Soda Water

**Boobam**  
Rancio Sec de Roussillon, Cap Corse Blanc Quinquina, Cap Corse Rouge Quinquina, Castilian Bitters

## BRUNCH COCKTAILS

**Bloody Marie** 13

**Kir Royale** 11

**Mimosa** 10

**L'Espresso Martini** 13

**Baby Bellini** 11

**Monsieur Apollo** 13

Crème d'Yvette, Orange Juice, Crémant de Bourgogne

Teas, Coffees, Soft Drinks Available

## DIGESTIF COFFEES 8

### Café au Vietnam

Grind Espresso Liqueur, Condensed Milk, Saigon Cinnamon

### Café au Reunion

Giffard Vanilla de Madagascar liqueur

### Café au Monte Carlo

B+B Liqueur

### Café au Martinique

J.M Shrubbs Royal Orange Liqueur

### Pondicherry Chai

Somrus Indian Cream Liqueur

# PARIS SEAPORT

BAR + CREPERIE

## SOUPS cup 6 bowl 11

### French Onion Soup

Gratinée

## CANAPES a trio of baguette toasts, perfect for sharing

### Basque

Sundried Tomato Marinade, Chevre 9

### Alsace

Jambon de Paris Ham, Emmenthal, Vinaigrette 10

### Bruschetta — Vegan

Tomato + Shallot Jam, Basil 8

### Smoked Trout

Cream Cheese, Chives 9

### Poulet

Chicken, Mustard, Mayonnaise, Tarragon, Cornichon 10

## SMALL PLATES

Three / Five Exceptional Cheeses 16 / 19

Warm Olives 6

Henri's Roasted Oyster Mushrooms w/ an egg yolk 11

Rillettes of Duck 12

## SANDWICHES with tossed side salad 12

Nick's Nouveau Tarragon Chicken Salad

Greens with Smoked Trout Spread, Capers, Red Onion, Tomato

Jambon de Paris (Ham + Cheddar Cheese)

## OMELETTES with 3 eggs fresh from Featherbrook Farm

### Fine Herbs + Cheese

choose Brie, Comté, or Chevre 11 Try it with Muscadet

### Vegetarienne

with Chevre, Mushrooms, Spinach, Parsley 12

### Country Omelette

Tomato, Pancetta, Basil, Shallots, Comté 14

### Le Charles

Ham + Comté Cheese 13

## SHAKSHUKA

### Classic Shakshuka

Hearty Tomato Mixture simmered with Onions, Peppers, and Spices d'Afrique with Fresh Goat Cheese, Eggs, Baguette 12 / 7

Vegan Shakshuka 11 / 6

### Shakshuka Robuste

with French Garlic Sausage 14 / 8  
Try it with Crémant de Alsace

## SAVORY CREPES served with tossed side salad 15

### Femme Fatale

Chicken, Kale, Garlic Aioli, Shaved Parmesan  
Try it with Chardonnay or Côtes du Rhône

### Provence

Brie, Asparagus Oyster Mushrooms, Spinach, Lemon Aioli

### Lyonnaise

Sausage, Oyster Mushrooms, Raclette Bechamel Sauce

### Latin

Shredded Duck, Tomato Salsa, Avocado, Comté, Sour Cream Try with Côtes du Rhône or Chardonnay

### North Atlantic

Smoked Salmon, Red Onion, Tomato, Capers, Horseradish  
Crème Fraîche

### Egg in the Middle

Comté, Jambon de Paris Ham, Fried Egg, Parsley

### Great Eggspectations

Cheddar, Tomato, Kale, Lemon Aioli, Eggs

## SWEET CREPES

### Nutella Chocolat

9 / Try it with Byrrh or Maurin Quinquina

### Normandie

Camembert, Cabernet Wine Jelly, Orange Sauce 12  
Try it with Muscadet

### Les Pommes

Cinnamon Apples, Crème de Marron, Vanille  
Ice Cream 11

### Bellé-Hélène

Poached Pear, Vanilla Ice Cream, Chocolate Sauce 12

### Chocolat et Framboise

Ganache, Raspberry Puree 10

### Cassonade

Butter, Brown Sugar, Your Choice of Seasonal Fruit 8

### Crème de Citron

Housemade Lemon Curd 9

### Additions

Strawberries 2 / Bananas 2 / Marcona Almonds 2  
Ice Cream 2 / Whipped Cream 1

## DESSERTS A LA CARTE

### French Affogato

Vanilla Ice Cream with "Espresso," Amer, Crepe Cookie 10

### Crème Brûlée 10

### Nutella Frozen Shake 6

### Boozy Nutella Frozen Shake

with Royal Combier Orange Brandy Liqueur and Yellow Chartreuse Whipped Cream 13

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.