

# 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

### AUTUMN PATIO SPECIALS



#### Warm Focaccia

with Melted French Cheese 6

#### Shrimp Cocktail

Colossal Shrimp with Cognac Cocktail Sauce 19

#### Rosemary Potatoes

with Melted Raclette Cheese, 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

#### Chicken Confit in Beurre Blanc

with Soupe du Jour and Carrot Salad 22

#### Duck a l'Orange

with Roasted Fall Vegetables 24

#### Tenderloin of Beef

and Roasted Potatoes with Greens and Oyster Mushrooms 24

#### Open Steak Sandwich

with Fresh Tomato and Garlic Aioli 19  
or with Melted Comté 21



#### Rosé Limé

Sparkling Rosé Wine Infused with Citrus 11

#### Bohemian Rhapsody 14

Honey Gin, White Grapefruit, St Elder Elderflower, Peychaud's Bitters, Topped with Rhubarb / Elderflower Foam

#### La Mer (The Sea) 13

Bacardi Banana, Coconut Liqueur, Blue Curacao, Pineapple, Polynesian Kiss, French Bubbly

#### Grapefruit Margarita

Tequila, Grapefruit Liqueur, Lime 13 / 17

#### Magic Noire

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 19  
(Limit 2 Per Customer)

### SIGNATURE COCKTAILS 13

#### French Martini

Basil Vodka, Pineapple Juice, Chambord

#### Cherchez La Femme

Black Fig Vodka, Maurin Quinquina, Orgeat, Saba

#### Ninth Ward

Stolen Rock & Rye, Lime, Falernum, St. Germain, Peychaud's

#### 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, Bénédicte, Peychaud's

#### 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, Bénédicte, Walnut Bitters, Angostura Bitters

#### Zazerac

Old Fashioned American Whiskey, Peychaud's, Absinthe

Go to [parisseaport.com](http://parisseaport.com) to see more choices in Brother Cleve's new book *Cocktails de Paris Seaport*.

### 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

### 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 Rousillon, Cap Corse Blanc Quinquina, Cap Corse Rouge Quinquina, Castilian Bitters

**La Bicyclette**  
Salers Gentiane Aperitif, Sauvignon Blanc, Grapefruit Liqueur, Yellow Chartreuse, Soda Water

### 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

### DIGESTIF COCKTAILS

#### L'Espresso Martini 13

Grey Goose Vanilla Vodka, Espresso Liqueur, Vanille de Madagascar (Add Dairy or Almond Milk Upon Request)

#### Parisian Sunset 10

Our Picon Bière  
Kronenbourg Blanc, Shot of Amer

#### Dubonnet Citron 13

Dubonnet, Sirop de Citron, Soda Water

#### Too Sweet! Crème Brûlée-tini 13

Laird's Applejack, Vanille de Madagascar Liqueur, Burnt Sugar Syrup, Chicory Pecan Bitters

# PARIS SEAPORT

## BAR + CREPERIE

### SOUPS cup 6 bowl 11

**Beet Soup** — Vegan  
with Ginger, Parsnips, Garlic, Onions

**Creamy Leek & Potato Soup**  
served chilled

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

**Basque**  
Sundried Tomato Marinade, Chevre 9

**Smoked Trout**  
Cream Cheese, Chives 9

**Alsace**  
Jambon de Paris Ham, Emmenthal, Vinaigrette 10

**Poulet**  
Chicken, Mustard, Mayonnaise, Tarragon, Cornichon 10

**Bruschetta** — Vegan  
Tomato + Shallot Jam, Basil 8

### SMALL PLATES

**Three / Five Exceptional Cheeses** 16 / 19

**Warm Olives** 6

**Henry's Roasted Oyster Mushrooms w/ an egg yolk** 11

**Shaved Carrot Salad** 9

**Dream Dates** 13

**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**  
chooise Brie, Comté, or Chevre 11 Try it with Muscadet

**Country Omelette**  
Tomato, Pancetta, Basil, Shallots, Comté 14

**Vegetarienne**  
with Chevre, Mushrooms, Spinach, Parsley 12

**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 Fresh 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 Fraiche

**Eggy 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, Vanilla 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 Combiel 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.