

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



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



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

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

Go to 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 14
Vouvray 15
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

APERO 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 Shrubbery 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

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

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**

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 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 Fraiche

Eggy in the Middle
Comté, Jambon de Paris Ham, Fried Egg, Parsley

Great Eggspectations
Cheddar, Tomato, Kale, Lemon Aioli, Eggs

SWEET CREPES

Nutella Chocolate
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

Nutella Frozen Shake 6

Boozy Nutella Frozen Shake
with Royal Combi 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.