

# Fruits de Mer

## CAVIAR

### CROWN RUSSIAN OSSETRA

blinis, crème fraîche, classic garnish  
28g • \$78

### PETROSSIAN PARIS ROYAL OSSETRA

blinis, crème fraîche, chives  
3og • \$200

### EAST COAST OYSTERS\*

1/2 doz • \$22

### WEST COAST OYSTERS\*

1/2 doz • \$24

### KUMAMOTO OYSTERS

1/2 doz • \$27

### SHRIMP COCKTAIL

1/2 doz • \$24

## LES PLATEAUX

### PETIT\* • \$115

lobster, shrimp, oysters, clams

### PRESTIGE\* • \$300

oysters, clams, mussels, lobster,  
shrimp, dressed crab salad,  
crown russian ossetra caviar

### LITTLENECK

#### CLAMS\*

1/2 doz • \$15

### 1/2 CHILLED

#### LOBSTER • \$28

### LARGE STONE CRAB

2 per order • \$52

## Salads

### MIXED GREENS • \$13

radishes, herbs, red wine vinaigrette

### WARM SHRIMP • \$29

lemon beurre blanc, avocado

### CRAB & AVOCADO • \$27

dressed crab, bibb lettuce, shallot

### ST. TROPEZ • \$26

seaside salad selection featuring cucumbers and  
feta, chickpeas and cous cous, lentils in mustard  
vinaigrette, and carrots with oil and lemon

## Hors D'Oeuvres

### ONION SOUP GRATINÉE • \$15

### CHILLED CUCUMBER SOUP • \$15

green apple, radish, marcona almonds

### STEAK TARTARE DU PARC\* • \$19

hand-chopped steak, capers, quail egg

### ESCARGOTS • \$19

hazelnut butter

### TUNA TARTARE\* • \$23

lemon, tabasco, chives

### PÂTÉ DE CAMPAGNE\* • \$22

french country pâté, cornichons, dijon mustard

### SALMON TARTARE\* • \$18

lemon, shallots, chives

### SAUTÉED FOIE GRAS • \$27

caramelized apple, calvados beurre blanc

## Entrées

### MARGHERITA PIZZA

tomato, basil, mozzarella  
\$21

### TRUFFLE\* PIZZA

black truffle, egg, fontina  
\$23

### TAGLIOLINI

truffle butter sauce, parmesan  
\$28

### PAPPARDELLE BOLOGNESE

beef, pork, veal, parmigiano reggiano  
\$27

### GRILLED SALMON\*

citrus tabbouleh, mint  
\$31

### PRAWNS FLAMBÉ

jumbo prawns, grilled asparagus  
\$38

### FILET MIGNON AU POIVRE\*

pommes dauphine  
\$43

## Sides

### POMMES FRITES

\$9

### SAUTÉED SPINACH

\$9

### POMMES PURÉE

\$9

### HARICOTS VERTS

\$9

## Thanksgiving

{ \$69 PER PERSON }

### FIRST COURSE

{choice of}

### SALT BAKED BEET SALAD

salade verte, goat cheese

### BUTTERNUT SQUASH SOUP

roasted squash, sage brown butter

### MAIN COURSE

{family style}

### TRADITIONAL ROAST TURKEY

sage & onion dressing, turkey gravy,  
potato purée,  
roasted brussels sprouts,  
candied sweet potatoes,  
cranberry sauce

### DESSERTS

{choice of}

### PUMPKIN PIE

chantilly

### APPLE PIE À LA MODE

vanilla ice cream

Executive Chef JULIAN BAKER

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.  
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. 11/24/22

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LeZoo