

## Fruits de Mer

### CAVIAR

*blinis, creme fraiche, classic accouterments*

**CROWN RUSSIAN OSSETRA**  
28g • \$78

**ROYAL WHITE STURGEON**  
28g • \$165

**OSSETRA PRESTIGE**  
28g • \$200

**EAST COAST OYSTERS\***  
½ doz • \$22

**WEST COAST OYSTERS\***  
½ doz • \$24

**SHRIMP COCKTAIL**  
½ 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\***  
½ doz • \$15

**½ CHILLED LOBSTER**  
\$28

**JUMBO STONE CRAB**  
2 each • \$78

## Salads

**SALADE VERTE**  
haricots verts, herbs, radishes, red wine vinaigrette  
\$15

**WARM SHRIMP**  
lemon beurre blanc, avocado  
\$29

**NIÇOISE**  
confit tuna, red bliss potatoes, haricots verts  
\$28

**CRAB & AVOCADO**  
dressed crab, bibb lettuce, shallots  
\$27

## Hors D'Oeuvres

**ONION SOUP  
GRATINÉE**  
\$15

**ESCARGOTS**  
hazelnut butter  
\$19

**TUNA TARTARE\***  
lemon, tabasco, chives  
\$23

**SCALLOP CRUDO\***  
passionfruit  
\$21

**CHILLED CUCUMBER SOUP**  
green apple, radish,  
marcona almonds  
\$15

**CRISPY CALAMARI**  
lemon, tomato sauce  
\$16

**SALMON TARTARE\***  
lemon, shallots, chives  
\$18

**STEAK TARTARE DU PARC\***  
hand-chopped steak,  
capers, quail egg  
\$19

## Sides

**POMMES FRITES** • \$9

**PAIN AU CHOCOLAT** • \$4.5

**SAUTÉED SPINACH** • \$9

**TURKEY SAUSAGE** • \$9

**CROISSANT** • \$5

**POMMES LYONNAISE** • \$5

**NEUSKE'S BACON** • \$8

## Pizza Chic

**MARGHERITA**  
tomato, basil, mozzarella  
\$21

**PEPPERONI**  
pepperoni, pomodoro, mozzarella  
\$22

**TRUFFLE\***  
black truffle, egg, fontina  
\$23

## Brunch

AVAILABLE SATURDAY & SUNDAY 11:30 AM TO 4:00 PM

**EGGS BENEDICT\***  
hollandaise sauce  
\$18

**GRUYÈRE OMELETTE\***  
fines herbs  
\$19

**TWO EGGS ANY STYLE**  
choice of meat, pommes lyonnaise  
\$18

**FRENCH TOAST**  
berries, maple syrup, vanilla chantilly  
\$16

**EGGS NORWEGIAN\***  
smoked salmon  
\$21

**AVOCADO TOAST\***  
soft boiled egg, sourdough bread  
\$16

**SMOKED SALMON**  
bagel, cream cheese  
\$22

**YOGURT & BERRIES**  
\$10

**BUTTERMILK PANCAKES**  
butter, maple syrup  
\$16

## Les Sandwiches

**CHICKEN CLUB**  
bacon, avocado, rosemary aioli  
\$22

**SMOKED SALMON TARTINE**  
horseradish crème fraîche, egg, capers,  
red onions  
\$21

**BURGER AMÉRICAIN\***  
cheeseburger, pommes frites  
\$24

## Entrées

**TAGLIOLINI**  
truffle butter sauce,  
parmesan  
\$28

**STEAK FRITES\***  
grilled flat iron steak,  
maitre d'hotel butter,  
pommes frites  
\$39

**SPAGHETTI BOLOGNESE**  
beef, parmigiano reggiano  
\$27

**CHICKEN PAILLARD**  
shaved vegetable salad,  
tapenade  
\$26

**GRILLED SALMON\***  
citrus tabbouleh, mint  
\$31

**GRILLED BRANZINO**  
mediterranean sea bass,  
aioli royale  
\$36

**MOULES FRITES**  
white wine, shallots, garlic  
\$28

## 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. 01/18/25

LeZoo