

## Fruits de Mer

### CAVIAR

*blinis, creme fraiche, classic accouterments*

CROWN RUSSIAN OSSETRA  
28g • \$78

ROYAL WHITE STURGEON  
28g • \$165

OSSETRA PRESTIGE  
28g • \$200

GOLDEN OSSETRA  
28g • \$225

EAST COAST OYSTERS\*  
½ doz • \$22

WEST COAST OYSTERS\*  
½ doz • \$24

KUMAMOTO OYSTERS  
½ doz • \$27

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

CHILLED KING CRAB  
\$46

JUMBO STONE CRABS  
\$78

## Salads

MIXED GREENS • \$13  
radishes, herbs, red wine vinaigrette

WARM SHRIMP • \$29  
lemon beurre blanc, avocado

ST. TROPEZ • \$26  
seaside salad selection featuring cucumbers and feta,  
chickpeas and cous cous, lentils in mustard vinaigrette,  
and carrots with oil and lemon

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

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

## 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

CRISPY CALAMARI • \$16  
lemon, tomato sauce

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

HAMACHI CRUDO\* • \$22  
lemon, sea salt, radishes

SEA SCALLOPS • \$24  
spring leeks, tomato, lemon butter sauce

BEEF CARPACCIO\* • \$26  
arugula, parmigiano, lemon, olive oil

GRAND AIOLI DE PROVENCE *(serves two)* • \$33  
chilled shrimp, poached salmon, mussels,  
assorted vegetables

SAUTÉED FOIE GRAS • \$27  
caramelized apple, calvados beurre blanc

## Les Sandwiches

BURGER AMÉRICAIN\*  
cheeseburger, pommes frites  
\$24

GRILLED SNAPPER SANDWICH  
sun-dried tomatoes, olives,  
broccoli rabe, chili aioli  
\$20

TOASTED TURKEY CLUB  
bacon, avocado  
\$20

## Pizza & Pasta

MARGHERITA  
tomato, basil, mozzarella  
\$21

TAGLIOLINI  
truffle butter sauce, parmesan  
\$28

SAUSAGE  
italian sweet sausage, pomodoro,  
mozzarella  
\$22

PAPPARDELLE BOLOGNESE  
beef, pork, veal, parmigiano reggiano  
\$27

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

## Entrées

CHICKEN PAILLARD  
shaved vegetable salad, tapenade  
\$26

STEAK FRITES\*  
grilled hanger steak, maitre d'hotel butter,  
pomme frites  
\$39

TROUT AMANDINE  
toasted almonds, haricots verts,  
beurre noisette  
\$34

POMMES FRITES  
\$9

HARICOTS VERTS  
\$9

SAUTÉED SPINACH  
\$9

ASPARAGUS  
\$10

FILET MIGNON AU POIVRE\*  
pommes dauphine  
\$48

GRILLED SALMON\*  
citrus tabbouleh, mint  
\$31

OMELETTE AU POIVRE  
organic Costa Rican black pepper,  
gruyere, petit salad vert  
\$19

POMMES PURÉE  
\$9

POMMES DAUPHINE  
\$10

MOULES FRITES  
white wine, shallots, garlic  
\$28

GRILLED BRANZINO  
mediterranean sea bass,  
aioli royale  
\$36

## Sides

TABBOULEH  
\$7

Executive Chef JOSE DIAZ

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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. 01/18/24



LeZoo