

## 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

**CHILLED KING CRAB**  
\$46

**JUMBO STONE CRAB**  
2 each • \$78

## Les Sandwiches

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

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

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

## Pizza & Pasta

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

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

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

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

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

## Salads

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

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

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

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

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

## Entrées

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

**FILET MIGNON AU POIVRE\***  
pommes frites  
\$49

**TROUT AMANDINE**  
toasted almonds,  
haricots verts, beurre noisette  
\$35

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

**GRUYÈRE OMELETTE\***  
fine herbs  
\$19

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

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

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

## Hors D'Oeuvres

**ONION SOUP  
GRATINÉE**  
\$15

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

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

**ESCARGOTS**  
hazelnut butter  
\$19

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

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

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

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

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

## Sides

**POMMES FRITES**  
\$9

**SAUTÉED SPINACH**  
\$9

**POMMES PURÉE**  
\$9

**HARICOTS VERTS**  
\$9

**TABBOULEH**  
\$7

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. 10/18/24



# LeZoo

## Seasonal Features October 2024

### Appetizer

**KUMOMOTO OYSTERS**  
pink peppercorn mignonette  
6pc - \$32

**BEEF CARPACCIO**  
lemon aioli, parmesan  
\$28

### Entrée

**FETTUCCHINE CHAMPIGNONS**  
seasonal mushrooms, rosemary butter  
\$34

Supplemental Add On  
**FRESH WHITE TRUFFLES 5G**  
Additional \$84

**PURE BRED ELYSIAN FIELDS FARM LAMB**  
grilled rib chops, potato puree  
\$46

### Dessert

**BABA AU RHUM**  
chantilly  
\$14