

# LeZoo

## Salad

**MIXED GREENS \$12**

radishes, herbs,  
red wine vinaigrette

**WARM SHRIMP \$21**

lemon beurre blanc,  
avocado

**NIÇOISE \$22**

confit tuna, red bliss potatoes,  
haricots verts

**CRAB & AVOCADO \$24**

dressed crab, bibb lettuce,  
shallots

**ST. TROPEZ \$15**

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 \$13**

**CHILLED CUCUMBER  
SOUP \$13**  
green apple, radish, marcona almonds

**STEAK TARTARE  
DU PARC\* \$18**  
hand-chopped steak, capers, quail egg

**CRISPY CALAMARI \$15**  
lemon, tomato sauce

**ESCARGOTS \$16**  
hazelnut butter

**TUNA TARTARE\* \$18**  
lemon, tabasco, chives

**SALMON TARTARE\* \$17**  
lemon, shallots, chives

**HAMACHI CRUDO\* \$19**  
lemon, sea salt, radishes

**SEA SCALLOPS \$18**  
spring leeks, tomato,  
lemon butter sauce

**BEEF CARPACCIO\***  
arugula, parmigiano, lemon, olive oil  
\$19

**GRANDE AIOLI DE PROVENCE**  
chilled shrimp, poached salmon,  
mussels, assorted vegetables  
\$24

**SAUTÉED FOIE GRAS**  
caramelized apple, calvados beurre blanc  
\$24

## Fruits de Mer

**WEST COAST OYSTERS\* \$24**  
1/2 doz

**EAST COAST OYSTERS\* \$22**  
1/2 doz

**SHRIMP COCKTAIL \$19**  
1/2 doz

**1/2 CHILLED LOBSTER \$22**

**LITTLENECK CLAMS\* \$12**  
1/2 doz

**ALASKAN KING CRAB \$30**

**STONE CRAB \$33**

**PETIT PLATEAU\* \$85**  
lobster, shrimp, oysters, clams

## Pizza Chic

**MARGHERITA**  
tomato, basil,  
mozzarella  
\$16

**SAUSAGE**  
italian sweet sausage,  
pomodoro, mozzarella  
\$18

**TRUFFLE\***  
black truffle, egg,  
fontina  
\$22

## Pastas

**TAGLIOLINI**  
summer truffle butter  
sauce, parmesan  
\$24

**GNOCCHI**  
san marzano tomatoes,  
basil  
\$18

**PAPPARDELLE  
BOLOGNESE**  
beef, pork, veal,  
parmigiano reggiano  
\$24

## Entrées

**CHICKEN PAILLARD**  
shaved vegetable salad, tapenade  
\$19

**STEAK FRITES\***  
hanger, maître d'hôtel butter,  
pommes frites  
\$32

**FILET MIGNON AU POIVRE\***  
pommes dauphine  
\$40

**GRILLED BRANZINO**  
mediterranean sea bass, aioli royale  
\$29

**GRILLED SALMON\***  
citrus tabbouleh, mint  
\$28

**TROUT AMANDINE**  
toasted almonds, haricots verts,  
beurre noisette  
\$29

**MOULES FRITES**  
white wine, shallots, garlic  
\$22

## Les Sandwiches

**GRILLED SNAPPER  
SANDWICH**  
sun-dried tomatoes,  
olives, broccoli rabe,  
chili aioli  
\$19

**BURGER  
AMÉRICAIN\***  
cheeseburger,  
pommes frites  
\$18

**TOASTED  
TURKEY CLUB**  
bacon, avocado  
\$17

## Sides

**POMMES FRITES**  
\$7

**SAUTEED SPINACH**  
\$8

**POMMES PURÉE**  
\$8

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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. 10/21/20

