

Fruits de Mer

CAVIAR

blinis, creme fraiche, classic accouterments

CROWN RUSSIAN OSSETRA
28g • \$78

ROYAL WHITE STURGEON
28g • \$165

OSSERTRA PRESTIGE
28g • \$200

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
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

LEEK VINAIGRETTE
almonds
\$15

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

SCALLOP CRUDO*
passionfruit
\$21

FLUKE CRUDO*
cucumber, aji amarillo, shiso
\$24

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
\$20

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, steak,
maitre d'hotel butter,
pommes frites
\$39

SPAGHETTI BOLOGNESE
beef, parmigiano reggiano
\$27

GRILLED SALMON*
citrus tabbouleh, mint
\$31

CHICKEN PAILLARD
shaved vegetable salad,
tapenade
\$26

GRILLED BRANZINO
mediterranean sea bass,
aioli royale
\$36

MOULES FRITES
white wine, shallots, garlic
\$28

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. 04/22/24

LeZoo