

## 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

## Salads

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

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

WARM SHRIMP  
lemon beurre blanc, avocado  
\$29

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

SAUTÉED SPINACH • \$9

POMMES LYONNAISE • \$5

PAIN AU CHOCOLAT • \$4.5

TURKEY SAUSAGE • \$9

NEUSKE'S BACON • \$8

CROISSANT • \$5

## 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

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

SMOKED SALMON  
bagel, cream cheese  
\$22

GRUYÈRE OMELETTE\*  
fines herbs  
\$19

EGGS NORWEGIAN\*  
smoked salmon  
\$21

YOGURT & BERRIES  
\$10

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

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

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

CHICKEN PAILLARD  
shaved vegetable salad,  
tapenade  
\$26

GRILLED BRANZINO  
mediterranean sea bass,  
aioli royale  
\$36

SPAGHETTI BOLOGNESE  
beef, parmigiano reggiano  
\$27

GRILLED SALMON\*  
citrus tabbouleh, mint  
\$31

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. 10/18/24

LeZoo