

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
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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
radishes, herbs, red wine vinaigrette
\$13

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

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

ESCARGOTS • \$19
hazelnut butter

CRISPY CALAMARI • \$16
lemon, tomato sauce

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

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

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

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

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

Sides

POMMES FRITES • \$9

SAUTÉED SPINACH • \$9

PAIN AU CHOCOLAT • \$4.5

CROISSANT • \$5

NEUSKE'S BACON • \$8

POMMES LYONNAISE • \$5

Pizza Chic

MARGHERITA
tomato, basil, mozzarella
\$21

SAUSAGE
italian sweet sausage, pomodoro,
mozzarella
\$22

TRUFFLE*
black truffle, egg, fontina
\$23

Brunch

AVAILABLE SATURDAY & SUNDAY 11:30 AM TO 4:00 PM

EGGS BENEDICT* • \$18
hollandaise sauce

GRUYERÈ OMELETTE* • \$17
fines herbs

TWO EGGS ANY STYLE* • \$15

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

EGGS NORWEGIAN* • \$21
smoked salmon

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

SMOKED SALMON • \$22
bagel, cream cheese

YOGURT & BERRIES • \$10

BUTTERMILK PANCAKES • \$16
butter, maple syrup

Les Sandwiches

TOASTED TURKEY CLUB
bacon, avocado
\$20

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

BURGER AMÉRICAIN*
cheeseburger, pommes frites
\$24

Entrées

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

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

GRILLED SALMON* • \$31
citrus tabbouleh, mint

CHICKEN PAILLARD • \$26
shaved vegetable salad, tapenade

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

TAGLIOLINI • \$28
truffle butter sauce, parmesan

STEAK FRITES* • \$39
grilled hanger steak, maître d'hôtel butter,
pommes frites

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. 10/28/23

LeZoo