

# 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

**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 • \$13**  
radishes, herbs, red wine vinaigrette

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

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

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

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

## Hors D'Oeuvres

**ONION SOUP GRATINÉE • \$15**

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

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

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

**ESCARGOTS • \$19**  
hazelnut butter

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

**PÂTÉ DE CAMPAGNE\* • \$22**  
french country pâté, cornichons, dijon mustard

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

**HAMACHI CRUDO\* • \$22**  
lemon, sea salt, radishes

**SEA SCALLOPS • \$24**  
spring leeks, tomato, lemon butter sauce

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

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

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

# Pizza & Pasta

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

**SAUSAGE**  
italian sweet sausage, pomodoro,  
mozzarella  
\$22

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

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

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

## Entrées

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

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

**STEAK FRITES\***  
grilled hanger steak, maitre d'hotel butter, pomme frites  
\$39

**FILET MIGNON AU POIVRE\***  
pommes dauphine  
\$48

**GRILLED PRAWNS**  
asparagus, sauce vierge  
\$42

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

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

**TROUT AMANDINE**  
toasted almonds, haricots verts, beurre noisette  
\$34

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

## Sides

**POMMES FRITES**  
\$9

**SAUTÉED SPINACH**  
\$9

**POMMES PURÉE**  
\$9

**POMMES DAUPHINE**  
\$10

**HARICOTS VERTS**  
\$9

**ASPARAGUS**  
\$10

**TABBOULEH**  
\$7

*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. 01/18/24



LeZoo