

Fruits de Mer

CAVIAR

CROWN RUSSIAN OSSETRA
blinis, crème fraîche, classic garnish
28g • \$78

PETROSSIAN PARIS ROYAL OSSETRA
blinis, crème fraîche, chives
30g • \$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**

JUMBO STONE CRAB
two per order • \$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

GRANDE 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

TAGLIOLINI
truffle butter sauce, parmesan
\$28

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
\$46

POMMES FRITES
\$9

HARICOTS VERTS
\$9

SAUTÉED SPINACH
\$9

ASPARAGUS
\$10

SAUSAGE
italian sweet sausage, pomodoro,
mozzarella
\$22

TRUFFLE*
black truffle, egg, fontina
\$23

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

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

PRAWNS FLAMBÉ
jumbo prawns, grilled asparagus
\$38

Sides

POMMES PURÉE
\$9

POMMES DAUPHINE
\$10

TABBOULEH
\$7

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Executive Chef JULIAN BAKER

* 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. 02/22/23



LeZoo

Seasonal Dinner Features

BURRATA

heirloom tomato, basil, balsamic

\$18

LANGOUSTINE CARPACCIO

foie gras, “mit cut” lemon,

espelette pepper

\$38

PISSALADIÈRE

onion tart, sauce soubise, olive tapenade

\$18

FETTUCCHINE CHAMPIGNONS

field mushrooms, parmesan

\$32

CONFIT DU CANARD

duck confit, endive, orange glaze

\$36

PISTACHIO & RASPBERRY PARIS BREST *(To Share)*

pastry choux, pearl sugar, pistachio cream

\$24