

## 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

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

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

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  
green apple, radish, marcona almonds  
\$15

CRISPY CALAMARI  
lemon, tomato sauce  
\$16

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

ESCARGOTS  
hazelnut butter  
\$19

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

LEEKS VINAIGRETTE  
almonds  
\$15

SCALLOP CRUDO\*  
passionfruit  
\$21

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

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

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

## Pizza & Pasta

MARGHERITA  
tomato, basil, mozzarella  
\$21

TAGLIOLINI  
truffle butter sauce, parmesan  
\$28

PEPPERONI  
pepperoni, pomodoro, mozzarella  
\$22

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

SPAGHETTI BOLOGNESE  
beef, parmigiano reggiano  
\$27

## Entrées

BURGER AMÉRICAIN\*  
cheeseburger, pommes frites  
\$24

CHICKEN PAILLARD  
shaved vegetable salad, tapenade  
\$26

STEAK FRITES\*  
grilled flat iron steak, steak,  
maitre d'hotel butter, pommes frites  
\$39

FILET MIGNON AU POIVRE\*  
pommes frites  
\$48

GRILLED BRANZINO  
mediterranean sea bass, aioli royale  
\$36

GRILLED SALMON\*  
citrus tabbouleh, mint  
\$31

DORADE ROYALE  
beurre blanc, cockles  
\$37

MOULES FRITES  
white wine, shallots, garlic  
\$28

DUCK L'ORANGE  
roast duck, braised endive  
\$39

## Sides

POMMES FRITES  
\$9

HARICOTS VERTS  
\$9

SAUTÉED SPINACH  
\$9

TABBOULEH  
\$7

POMMES PURÉE  
\$9

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