

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
\$46

GRILLED PRAWNS
asparagus, sauce vierge
\$38

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. 10/23/23



LeZoo