

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

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 CRAB
2 each • \$78

Salads

SALADE VERTE
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

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

ESCARGOTS
hazelnut butter
\$19

TUNA TARTARE*
lemon, tabasco, chives
\$23

CRISPY CALAMARI
lemon, tomato sauce
\$16

SCALLOP CRUDO*
passionfruit
\$21

SALMON TARTARE*
lemon, shallots, chives
\$18

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
\$49

GRILLED BRANZINO
mediterranean sea bass, aioli royale
\$36

TROUT AMANDINE
toasted almonds,
haricots verts, beurre noisette
\$35

MOULES FRITES
white wine, shallots, garlic
\$28

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

GRILLED SALMON*
citrus tabbouleh, mint
\$31

Sides

POMMES FRITES
\$9

HARICOTS VERTS
\$9

SAUTÉED SPINACH
\$9

TABBOULEH
\$7

POMMES PURÉE
\$9

Executive Chef JULIAN BAKER

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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. 10/18/24



LeZoo

Seasonal Features 2024

Appetizer

KUMOMOTO OYSTERS
pink peppercorn mignonette
6pc - \$32

BEEF CARPACCIO
lemon aioli, parmesan
\$28

Entrée

FETTUCCHINE CHAMPIGNONS
seasonal mushrooms, rosemary butter
\$34

Supplemental Add On
FRESH WHITE TRUFFLES 5G
Additional \$84

Dessert

BABA AU RHUM
chantilly
\$14