

Fruits de Mer

WEST COAST OYSTERS*

1/2 doz • \$24

EAST COAST OYSTERS*

1/2 doz • \$22

KUMAMOTO OYSTERS

1/2 doz • \$24

SHRIMP COCKTAIL

1/2 doz • \$24

LITTLENECK CLAMS*

1/2 doz • \$15

LES PLATEAUX

PETIT*

lobster, shrimp, oysters, clams

\$89

PRESTIGE*

oysters, clams, mussels, lobster, shrimp, king crab, dressed crab salad, crown russian ossetra caviar

\$300

1/2 CHILLED

LOBSTER • \$24

ALASKAN KING CRAB • \$40

CROWN RUSSIAN
OSSETRA CAVIAR 28g • \$78

blinis, crème fraîche,
classic garnish

PETROSSIAN PARIS

ROYAL OSSETRA CAVIAR 30g • \$200

blinis, crème fraîche, chives

Salads

MIXED GREENS

radishes, herbs, red wine vinaigrette

\$12

WARM SHRIMP

lemon beurre blanc, avocado

\$24

NIÇOISE

confit tuna, red bliss potatoes, haricots verts

\$24

CRAB & AVOCADO

dressed crab, bibb lettuce, shallots

\$24

Hors D'Oeuvres

CHILLED CUCUMBER SOUP • \$15

green apple, radish, marcona almonds

ESCARGOTS • \$16

hazelnut butter

CRISPY CALAMARI • \$15

lemon, tomato sauce

ONION SOUP GRATINÉE • \$15

STEAK TARTARE DU PARC* • \$18

hand-chopped steak, capers, quail egg

TUNA TARTARE* • \$18

lemon, tabasco, chives

SALMON TARTARE* • \$18

lemon, shallots, chives

BEEF CARPACCIO* • \$19

arugula, parmigiano, lemon, olive oil

GRANDE AIOLI DE PROVENCE • \$24

chilled shrimp, poached salmon, mussels, assorted vegetables

Sides

POMMES FRITES • \$8

SAUTÉED SPINACH • \$9

PAIN AU CHOCOLAT • \$4.5

CROISSANT • \$5

NEUSKE'S BACON • \$8

POMMES LYONNAISE • \$5

Pizza Chic

MARGHERITA

tomato, basil, mozzarella

\$16

SAUSAGE

italian sweet sausage, pomodoro,

mozzarella

\$18

TRUFFLE*

black truffle, egg, fontina

\$22

Brunch

AVAILABLE SATURDAY & SUNDAY 11:30 AM TO 4:00 PM

EGGS BENEDICT* • \$16

hollandaise sauce

GRUYERÈ OMELETTE* • \$16

finest herbs

TWO EGGS ANY STYLE* • \$15

FRENCH TOAST • \$16

berries, maple syrup, vanilla chantilly

EGGS NORWEGIAN* • \$21

smoked salmon

AVOCADO TOAST* • \$14

soft boiled egg, sourdough bread

SMOKED SALMON • \$16

bagel, cream cheese

YOGURT & BERRIES • \$10

BUTTERMILK PANCAKES • \$15

butter, maple syrup

Les Sandwiches

TOASTED TURKEY CLUB

bacon, avocado

\$17

GRILLED SNAPPER SANDWICH

sun-dried tomatoes, olives,

broccoli rabe, chili aioli

\$19

BURGER AMÉRICAIN*

cheeseburger, pommes frites

\$19

Entrées

MOULES FRITES • \$22

white wine, shallots, garlic

GRILLED BRANZINO • \$30

mediterranean sea bass, aioli royale

GRILLED SALMON* • \$28

citrus tabbouleh, mint

CHICKEN PAILLARD • \$19

shaved vegetable salad, tapenade

PAPPARDELLE BOLOGNESE • \$25

beef, pork, veal, parmigiano reggiano

TAGLIOLINI • \$25

truffle butter sauce, parmesan

STEAK FRITES* • \$34

hanger steak, maître d'hôtel butter,

pommes frites

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. 09/04/21

