

## 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

### LES PLATEAUX

**PETIT\* • \$115**  
lobster, shrimp, oysters, clams

**PRESTIGE\* • \$300**  
oysters, clams, mussels, lobster,  
shrimp, dressed crab salad,  
crown russian ossetra caviar

### SHRIMP COCKTAIL

½ doz • \$24

### LITTLENECK CLAMS\*

½ doz • \$15

### ½ CHILLED LOBSTER • \$28

**JUMBO STONE CRAB**  
two per order • \$78

## Salads

### MIXED GREENS

radishes, herbs, red wine vinaigrette  
\$13

### WARM SHRIMP

lemon beurre blanc, avocado  
\$29

### 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 • \$15**  
green apple, radish, marcona almonds

**ESCARGOTS • \$19**  
hazelnut butter

**CRISPY CALAMARI • \$16**  
lemon, tomato sauce

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

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

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

**BEEF CARPACCIO\* • \$26**  
arugula, parmigiano, lemon, olive oil

**GRANDE AIOLI DE PROVENCE (serves two) • \$33**  
chilled shrimp, poached salmon,  
mussels, assorted vegetables

## Sides

**POMMES FRITES • \$9**

**SAUTÉED SPINACH • \$9**

**PAIN AU CHOCOLAT • \$4.5**

**CROISSANT • \$5**

**NEUSKE'S BACON • \$8**

**POMMES LYONNAISE • \$5**

## Pizza Chic

### MARGHERITA

tomato, basil, mozzarella  
\$21

### SAUSAGE

italian sweet sausage, pomodoro,  
mozzarella  
\$22

### TRUFFLE\*

black truffle, egg, fontina  
\$23

## Brunch

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

**EGGS BENEDICT\* • \$18**  
hollandaise sauce

**GRUYERÈ OMELETTE\* • \$17**  
fines herbs

**TWO EGGS ANY STYLE\* • \$15**

**FRENCH TOAST • \$16**  
berries, maple syrup, vanilla chantilly

**EGGS NORWEGIAN\* • \$21**  
smoked salmon

**AVOCADO TOAST\* • \$16**  
soft boiled egg, sourdough bread

**SMOKED SALMON • \$22**  
bagel, cream cheese

**YOGURT & BERRIES • \$10**

**BUTTERMILK PANCAKES • \$16**  
butter, maple syrup

## Les Sandwiches

### TOASTED TURKEY CLUB

bacon, avocado  
\$20

### GRILLED SNAPPER SANDWICH

sun-dried tomatoes, olives,  
broccoli rabe, chili aioli  
\$20

### BURGER AMÉRICAIN\*

cheeseburger, pommes frites  
\$24

## Entrées

**MOULES FRITES • \$28**  
white wine, shallots, garlic

**GRILLED BRANZINO • \$36**  
mediterranean sea bass, aioli royale

**GRILLED SALMON\* • \$31**  
citrus tabbouleh, mint

**STEAK FRITES\* • \$39**  
grilled hanger steak, maître d'hôtel butter,  
pommes frites

**CHICKEN PAILLARD • \$26**  
shaved vegetable salad, tapenade

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

**TAGLIOLINI • \$28**  
truffle butter sauce, parmesan

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. 12/10/22



LeZoo