

## Fruits de Mer

### WEST COAST OYSTERS\*

½ doz • \$24

### EAST COAST OYSTERS\*

½ doz • \$22

### KUMAMOTO OYSTERS

½ doz • \$24

### SHRIMP COCKTAIL

½ doz • \$24

### LITTLENECK CLAMS\*

½ 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

### ½ CHILLED

LOBSTER • \$24

ALASKAN KING CRAB • \$40

STONE CRAB • \$34

### CROWN RUSSIAN

OSSETRA CAVIAR 28g • \$78  
blinis, crème fraiche, classic garnish

### PETROSSIAN PARIS

ROYAL OSSETRA CAVIAR 30g • \$200  
blinis, crème fraiche, chives

## Salads

### MIXED GREENS • \$12

radishes, herbs, red wine vinaigrette

### WARM SHRIMP • \$24

lemon beurre blanc, avocado

### ST. TROPEZ • \$17

seaside salad selection featuring cucumbers and feta,  
chickpeas and cous cous, lentils in mustard vinaigrette,  
and carrots with oil and lemon

### NIÇOISE • \$24

confit tuna, red bliss potatoes, haricots verts

### CRAB & AVOCADO • \$24

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\* • \$18

hand-chopped steak, capers, quail egg

CRISPY CALAMARI • \$15

lemon, tomato sauce

ESCARGOTS • \$16

hazelnut butter

TUNA TARTARE\* • \$18

lemon, tabasco, chives

SALMON TARTARE\* • \$18

lemon, shallots, chives

HAMACHI CRUDO\* • \$19

lemon, sea salt, radishes

SEA SCALLOPS • \$21

spring leeks, tomato, lemon butter sauce

BEEF CARPACCIO\* • \$19

arugula, parmigiano, lemon, olive oil

GRANDE AIOLI DE PROVENCE • \$24

chilled shrimp, poached salmon, mussels, assorted vegetables

SAUTÉED FOIE GRAS • \$24

caramelized apple, calvados beurre blanc

## Pizza & Pasta

### MARGHERITA

tomato, basil, mozzarella

\$16

### SAUSAGE

italian sweet sausage, pomodoro,

mozzarella

\$18

### TRUFFLE\*

black truffle, egg, fontina

\$22

### TAGLIOLINI

truffle butter sauce, parmesan

\$25

### PAPPARDELLE BOLOGNESE

beef, pork, veal, parmigiano reggiano

\$25

## Entrées

### BURGER AMÉRICAIN\*

cheeseburger, pommes frites

\$19

### GRILLED BRANZINO

mediterranean sea bass, aioli royale

\$30

### CHICKEN PAILLARD

shaved vegetable salad, tapenade

\$19

### GRILLED SALMON\*

citrus tabbouleh, mint

\$28

### STEAK FRITES\*

hanger, maître d'hôtel butter, pommes frites

\$34

### TROUT AMANDINE

toasted almonds, haricots verts, beurre noisette

\$29

### FILET MIGNON AU POIVRE\*

pommes dauphine

\$42

### MOULES FRITES

white wine, shallots, garlic

\$22

### PRAWNS FLAMBÉ

jumbo prawns, grilled asparagus

\$36

### LOBSTER FRITES

garlic-herb butter

\$68

## Sides

POMMES FRITES

\$8

SAUTÉED SPINACH

\$9

POMMES PURÉE

\$9

Executive Chef JULIAN BAKER

\* 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. 01/14/22

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Le Zoo