

# LeZoo

## Salad

**MIXED GREENS**  
radishes, herbs,  
red wine vinaigrette  
\$12

**WARM SHRIMP**  
lemon beurre blanc, avocado  
\$22

**ST. TROPEZ**  
seaside salad selection featuring cucumbers and feta, chickpeas and cous cous,  
lentils in mustard vinaigrette, and carrots with oil and lemon  
\$16

## Hors D'Oeuvres

**ONION SOUP GRATINÉE**  
\$14

**CHILLED CUCUMBER SOUP**  
green apple, radish, marcona almonds  
\$14

**STEAK TARTARE DU PARC\***  
hand-chopped steak, capers, quail egg  
\$18

**CRISPY CALAMARI**  
lemon, tomato sauce  
\$15

**ESCARGOTS**  
hazelnut butter  
\$16

**TUNA TARTARE\***  
lemon, tabasco, chives  
\$18

**NIÇOISE**  
confit tuna, red bliss potatoes,  
haricots verts  
\$22

**CRAB & AVOCADO**  
dressed crab, bibb lettuce, shallots  
\$24

**SALMON TARTARE\***  
lemon, shallots, chives  
\$17

**HAMACHI CRUDO\***  
lemon, sea salt, radishes  
\$19

**BEEF CARPACCIO\***  
arugula, parmigiano, lemon, olive oil  
\$19

**SEA SCALLOPS**  
spring leeks, tomato, lemon butter sauce  
\$18

**GRANDE AIOLI DE PROVENCE**  
chilled shrimp, poached salmon,  
mussels, assorted vegetables  
\$24

**SAUTÉED FOIE GRAS**  
caramelized apple, calvados beurre blanc  
\$24

## Fruits de Mer

**WEST COAST OYSTERS\*** \$24  
1/2 doz

**EAST COAST OYSTERS\*** \$22  
1/2 doz

**SHRIMP COCKTAIL** \$19  
1/2 doz

**1/2 CHILLED LOBSTER** \$22

**LITTLENECK CLAMS\*** \$12  
1/2 doz

**ALASKAN KING CRAB** \$30

**PETIT PLATEAU\*** \$85  
lobster, shrimp, oysters, clams

**GLATT KOSHER 18 OZ. RIBEYE\***  
kosher certified, sautéed spinach, frites  
\$72

## Pizza Chic

**MARGHERITA**  
tomato, basil,  
mozzarella  
\$16

**SAUSAGE**  
italian sweet sausage,  
pomodoro, mozzarella  
\$18

**TRUFFLE\***  
black truffle, egg,  
fontina  
\$22

## Pastas

**TAGLIOLINI**  
summer truffle butter sauce,  
parmesan  
\$24

**PAPPARDELLE BOLOGNESE**  
beef, pork, veal, parmigiano  
reggiano  
\$24

## Entrées

**BURGER AMÉRICAIN\***  
cheeseburger, pommes frites  
\$19

**CHICKEN PAILLARD**  
shaved vegetable salad, tapenade  
\$19

**STEAK FRITES\***  
hanger, maître d'hôtel butter,  
pommes frites  
\$32

**FILET MIGNON AU POIVRE\***  
pommes dauphine  
\$40

**PRAWNS FLAMBÉ**  
jumbo prawns, grilled asparagus  
\$34

**GRILLED BRANZINO**  
mediterranean sea bass, aioli royale  
\$29

**GRILLED SALMON\***  
citrus tabbouleh, mint  
\$28

**TROUT AMANDINE**  
toasted almonds, haricots verts,  
beurre noisette  
\$29

**MOULES FRITES**  
white wine, shallots, garlic  
\$22

## Sides

**POMMES FRITES**  
\$7

**SAUTEED SPINACH**  
\$8

**POMMES PURÉE**  
\$8

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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. 04/26/21



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## Seasonal Dinner Features

### **CROWN RUSSIAN OSSETRA CAVIAR**

blinis, crème fraîche

\$75

### **1/2 DOZEN KUMAMOTO OYSTERS**

pink peppercorn mignonette

\$24

### **LOBSTER FRITES**

garlic-herb butter

\$68

### **DOVER SOLE MEUNIÈRE**

brown butter, pommes persillé

\$72

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