

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

**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 • \$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

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

SEA SCALLOPS • \$21
spring leeks, tomato, lemon butter sauce

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

TAGLIOLINI
truffle butter sauce, parmesan
\$25

SAUSAGE
italian sweet sausage, pomodoro,
mozzarella
\$18

PAPPARDELLE BOLOGNESE
beef, pork, veal, parmigiano reggiano
\$25

TRUFFLE*
black truffle, egg, fontina
\$22

Entrées

BURGER AMÉRICAIN*
cheeseburger, pommes frites
\$19

CHICKEN PAILLARD
shaved vegetable salad, tapenade
\$19

STEAK FRITES*
hanger, maître d'hôtel butter, pommes frites
\$34

FILET MIGNON AU POIVRE*
pommes dauphine
\$42

PRAWNS FLAMBÉ
jumbo prawns, grilled asparagus
\$36

GRILLED BRANZINO
mediterranean sea bass, aioli royale
\$30

GRILLED SALMON*
citrus tabbouleh, mint
\$28

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

MOULES FRITES
white wine, shallots, garlic
\$22

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. 10/05/21

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LeZoo

Dinner Fall Features

FOIE GRAS PARFAIT

toasted brioche

\$17

RATATOUILLE

french feta, olive oil, herbs

\$18

DUCK CONFIT

orange glaze, caramelized endive

\$32

CÔTE DE BOEUF FOR TWO

sauce bearnaise, pommes frites

\$140

TARTE AU CITRON

lemon tart

\$14

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