

Fruits de Mer

WEST COAST OYSTERS*

½ doz • \$24

EAST COAST OYSTERS*

½ doz • \$22

SHRIMP COCKTAIL

½ doz • \$24

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

LITTLENECK CLAMS*

½ doz • \$15

ALASKAN KING CRAB • \$40

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

MARGHERITA

tomato, basil, mozzarella

\$16

SAUSAGE

italian sweet sausage, pomodoro, mozzarella

\$18

TRUFFLE*

black truffle, egg, fontina

\$22

Pasta

TAGLIOLINI

summer truffle butter sauce, parmesan

\$25

PAPPARDELLE BOLOGNESE

beef, pork, veal, parmigiano reggiano

\$25

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

GLATT KOSHER 18 OZ. RIBEYE*

kosher certified, sautéed spinach, frites

\$74

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. 07/19/21

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LeZoo

Seasonal Dinner Features

FOIE GRAS PARFAIT

summer berry jelly, raspberries,
aged balsamic, toasted brioche

\$15

CROWN RUSSIAN OSSETRA CAVIAR

blinis, crème fraiche, classic garnish

\$78

1/2 DOZEN KUMAMOTO OYSTERS

\$24

LOBSTER FRITES

garlic-herb butter

\$68

SPAGHETTI CRABE

thai bird chili, green onion, bottarga

\$36

PINEAPPLE CARPACCIO

pineapple sorbet, lime, pink peppercorns

\$14

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