

Fruits de Mer

WEST COAST OYSTERS*

1/2 doz • \$24

EAST COAST OYSTERS*

1/2 doz • \$22

KUMAMOTO OYSTERS

1/2 doz • \$24

SHRIMP COCKTAIL

1/2 doz • \$24

LITTLENECK CLAMS*

1/2 doz • \$15

1/2 CHILLED LOBSTER • \$24

ALASKAN KING CRAB • \$40

CROWN RUSSIAN OSSETRA CAVIAR

blinis, crème fraîche, classic garnish

28g • \$78

PETROSSIAN PARIS ROYAL OSSETRA CAVIAR

blinis, crème fraîche, chives

30g • \$200

LES PLATEAUX

PETIT*

lobster, shrimp, oysters, clams

\$89

PRESTIGE*

oysters, clams, mussels, lobster, shrimp, king
crab, dressed crab salad, crown russian ossetra
caviar

\$300

Hors D'Oeuvres

ONION SOUP GRATINÉE • \$15

STEAK TARTARE DU PARC* • \$18

hand-chopped steak, capers, quail egg

ESCARGOTS • \$16

hazelnut butter

TUNA TARTARE* • \$18

lemon, tabasco, chives

SALMON TARTARE* • \$18

lemon, shallots, chives

SAUTÉED FOIE GRAS • \$24

caramelized apple, calvados beurre blanc

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

CRAB & AVOCADO • \$24

dressed crab, bibb lettuce, shallots

Pizza

MARGHERITA

tomato, basil, mozzarella

\$16

TRUFFLE*

black truffle, egg, fontina

\$22

Entrées

STEAK FRITES*

hanger, maitre d'hôtel butter, pommes frites

\$34

GRILLED BRANZINO

mediterranean sea bass, aioli royale

\$30

FILET MIGNON AU POIVRE*

pommes dauphine

\$42

TAGLIOLINI

truffle butter sauce, parmesan

\$25

Sides

POMMES FRITES

\$8

SAUTÉED SPINACH

\$9

POMMES PURÉE

\$9

Thanksgiving

{ \$68 PER PERSON }

FIRST COURSE

{choice of}

SALT BAKED BEET SALAD

salade verte, goat cheese

BUTTERNUT SQUASH SOUP

roasted squash, sage brown butter

MAIN COURSE

{family style}

TRADITIONAL ROAST TURKEY

sage & onion dressing, turkey gravy,

potato purée,

roasted brussels sprouts,

candied yams,

cranberry sauce

DESSERTS

{choice of}

PUMPKIN PIE

chantilly

APPLE PIE À LA MODE

vanilla ice cream

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. 11/25/21

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