

## Fruits de Mer

### CAVIAR

#### CROWN RUSSIAN OSSETRA

blinis, crème fraîche, classic garnish  
28g • \$78

#### PETROSSIAN PARIS ROYAL OSSETRA

blinis, crème fraîche, chives  
30g • \$200

#### EAST COAST OYSTERS\*

1/2 doz • \$22

#### WEST COAST OYSTERS\*

1/2 doz • \$24

#### KUMAMOTO OYSTERS

1/2 doz • \$24

#### SHRIMP COCKTAIL

1/2 doz • \$24

### LES PLATEAUX

#### PETIT\* • \$89

lobster, shrimp, oysters, clams

#### PRESTIGE\* • \$300

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

#### ALASKAN KING CRAB • \$40

#### LITTLENECK CLAMS\*

1/2 doz • \$15

#### 1/2 CHILLED LOBSTER • \$25

## Salads

#### MIXED GREENS • \$13

radishes, herbs, red wine vinaigrette

#### NIÇOISE • \$24

confit tuna, red bliss potatoes, haricots verts

#### WARM SHRIMP • \$24

lemon beurre blanc, avocado

#### CRAB & AVOCADO • \$25

dressed crab, bibb lettuce, shallots

#### ST. TROPEZ • \$17

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

## Hors D'Oeuvres

#### ONION SOUP GRATINÉE • \$15

#### CHILLED CUCUMBER SOUP • \$15

green apple, radish, marcona almonds

#### STEAK TARTARE DU PARC\* • \$19

hand-chopped steak, capers, quail egg

#### CRISPY CALAMARI • \$15

lemon, tomato sauce

#### ESCARGOTS • \$16

hazelnut butter

#### TUNA TARTARE\* • \$20

lemon, tabasco, chives

#### SALMON TARTARE\* • \$18

lemon, shallots, chives

#### HAMACHI CRUDO\* • \$20

lemon, sea salt, radishes

#### SEA SCALLOPS • \$21

spring leeks, tomato, lemon butter sauce

#### BEEF CARPACCIO\* • \$20

arugula, parmigiano, lemon, olive oil

#### GRANDE AIOLI DE PROVENCE • \$25

chilled shrimp, poached salmon, mussels, assorted vegetables

#### SAUTÉED FOIE GRAS • \$24

caramelized apple, calvados beurre blanc

## Les Sandwiches

#### BURGER AMÉRICAIN\*

cheeseburger, pommes frites  
\$20

#### GRILLED SNAPPER SANDWICH

sun-dried tomatoes, olives,  
broccoli rabe, chili aioli  
\$20

#### TOASTED TURKEY CLUB

bacon, avocado  
\$17

## Pizza & Pasta

#### MARGHERITA

tomato, basil, mozzarella  
\$17

#### 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

#### CHICKEN PAILLARD

shaved vegetable salad, tapenade  
\$19

#### FILET MIGNON AU POIVRE\*

pommes dauphine  
\$42

#### MOULES FRITES

white wine, shallots, garlic  
\$23

#### STEAK FRITES\*

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

#### GRILLED SALMON\*

citrus tabbouleh, mint  
\$29

#### GRILLED BRANZINO

mediterranean sea bass,  
aioli royale  
\$31

#### TROUT AMANDINE

toasted almonds, haricots verts,  
beurre noisette  
\$29

## Sides

#### POMMES FRITES

\$9

#### SAUTÉED SPINACH

\$9

#### POMMES PURÉE

\$9

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. 05/05/22



Le Zoo