

## 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\***  
½ doz • \$22

**WEST COAST OYSTERS\***  
½ doz • \$24

**KUMAMOTO OYSTERS**  
½ doz • \$24

**SHRIMP COCKTAIL**  
½ 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\***  
½ doz • \$15

**½ CHILLED  
LOBSTER • \$28**

## Salads

**MIXED GREENS • \$13**  
radishes, herbs, red wine vinaigrette

**WARM SHRIMP • \$25**  
lemon beurre blanc, avocado

**ST. TROPEZ • \$22**  
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 • \$25**  
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\* • \$19**  
hand-chopped steak, capers, quail egg

**CRISPY CALAMARI • \$16**  
lemon, tomato sauce

**ESCARGOTS • \$16**  
hazelnut butter

**TUNA TARTARE\* • \$20**  
lemon, tabasco, chives

**PÂTÉ DE CAMPAGNE\* • \$18**  
french country pâté, cornichons, dijon mustard

**SALMON TARTARE\* • \$18**  
lemon, shallots, chives

**HAMACHI CRUDO\* • \$20**  
lemon, sea salt, radishes

**SEA SCALLOPS • \$24**  
spring leeks, tomato, lemon butter sauce

**BEEF CARPACCIO\* • \$24**  
arugula, parmigiano, lemon, olive oil

**GRANDE AIOLI DE PROVENCE (serves two) • \$32**  
chilled shrimp, poached salmon, mussels,  
assorted vegetables

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

## Pizza & Pasta

**MARGHERITA**  
tomato, basil, mozzarella  
\$17

**TAGLIOLINI**  
truffle butter sauce, parmesan  
\$25

**BURGER AMÉRICAIN\***  
cheeseburger, pommes frites  
\$20

**CHICKEN PAILLARD**  
shaved vegetable salad, tapenade  
\$22

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

**FILET MIGNON AU POIVRE\***  
pommes dauphine  
\$42

**PRAWNS FLAMBÉ**  
jumbo prawns, grilled asparagus  
\$36

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

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

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

## Entrées

**GRILLED BRANZINO**  
mediterranean sea bass, aioli royale  
\$31

**GRILLED SALMON\***  
citrus tabbouleh, mint  
\$29

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

**MOULES FRITES**  
white wine, shallots, garlic  
\$23

## Sides

**POMMES FRITES**  
\$9

**SAUTÉED SPINACH**  
\$9

**POMMES PURÉE**  
\$9

**POMMES DAUPHINE**  
\$10

**HARICOTS VERTS**  
\$8

**ASPARAGUS**  
\$10

**TABBOULEH**  
\$7

Executive Chef **JULIAN BAKER**

Connect with us! • [f](#) [t](#) [@](#) • @lezoobalharbour #lezoobalharbour

\* 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. 07/05/22



# MIAMI SPICE DINNER

\$45

## *Appetizer* choice of

**PATE DE CAMPAGNE**  
french country pate, cornichons,  
dijon mustard

**SCALLOP SAUCE VADOUVAN**  
saffron ris pilaf, scallion

**CHILLED CUCUMBER SOUP**  
green apple, marcona almonds, radish

## *Entrée* choice of

**SPAGHETTI AUX CRABE**  
tomato provencal

**PETIT CALMAR FARCIE**  
sicilian caponata, tomato coulis, ink vinaigrette

**STEAK TARTARE DU PARC**  
hand cut, capers, quail egg

## *Dessert* choice of

**MILLE-FEUILLES**  
vanilla pastry cream

**CRÈME BRULÉE**  
tahitian vanilla

**PISTACHIO ICE CREAM**  
olive oil, sea salt

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.