

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 • \$28

Salads

MIXED GREENS • \$13

radishes, herbs, red wine vinaigrette

NIÇOISE • \$24

confit tuna, red bliss potatoes, haricots verts

WARM SHRIMP • \$25

lemon beurre blanc, avocado

CRAB & AVOCADO • \$25

dressed crab, bibb lettuce, shallots

ST. TROPEZ • \$22

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 • \$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

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

\$22

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

OMELETTE AU POIVRE

organic Costa Rican black pepper, gruyere, petit salad vert

\$19

Sides

POMMES FRITES

\$9

SAUTÉED SPINACH

\$9

POMMES PURÉE

\$9

POMMES DAUPHINE

\$10

HARICOTS VERTS

\$8

ASPARAGUS

\$10

TABBOULEH

\$7

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. 07/05/22



MIAMI SPICE LUNCH

\$ 28

Appetizer
choice of

PATE DE CAMPAGNE
french country pate, cornichons,
dijon mustard

CHILLED CUCUMBER SOUP
green apple, marcona almonds, radish

SALMON TARTARE
chives, shallot, vegetable crudité

Entrée
choice of

QUICHE LORAINNE
ham, gruyere cheese, petit salad vert

MOULES
white wine, provence herbs, lemon & garlic

SCALLOP SAUCE VADOUVAN
saffron riz pilaf, scallion

Dessert
choice of

TART AU CITRON
lime chantilly

CRÈME BRULÉE
tahitian vanilla

PISTACHIO ICE CREAM
olive oil, sea salt

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