

LeZoo

Salad

MIXED GREENS \$12
radishes, herbs,
red wine vinaigrette

WARM SHRIMP \$21
lemon beurre blanc,
avocado

NIÇOISE \$22
confit tuna, red bliss potatoes,
haricots verts

CRAB & AVOCADO \$24
dressed crab, bibb lettuce,
shallots

ST. TROPEZ \$15
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 \$13**

**CHILLED CUCUMBER
SOUP \$13**
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* \$17
lemon, shallots, chives

HAMACHI CRUDO* \$19
lemon, sea salt, radishes

SEA SCALLOPS \$18
spring leeks, tomato,
lemon butter sauce

Fruits de Mer

WEST COAST OYSTERS* \$24
1/2 doz

EAST COAST OYSTERS* \$22
1/2 doz

SHRIMP COCKTAIL \$19
1/2 doz

1/2 CHILLED LOBSTER \$22

LITTLENECK CLAMS* \$12
1/2 doz

ALASKAN KING CRAB \$30
1/2 doz

PETIT PLATEAU* \$85
lobster, shrimp, oysters, clams

Pizza Chic

MARGHERITA
tomato, basil,
mozzarella
\$16

SAUSAGE
italian sweet sausage,
pomodoro, mozzarella
\$18

TRUFFLE*
black truffle, egg,
fontina
\$22

Pastas

TAGLIOLINI
summer truffle butter
sauce, parmesan
\$24

GNOCCHI
san marzano tomatoes,
basil
\$18

**PAPPARDELLE
BOLOGNESE**
beef, pork, veal,
parmigiano reggiano
\$24

Entrées

CHICKEN PAILLARD
shaved vegetable salad, tapenade
\$19

GRILLED SALMON*
citrus tabbouleh, mint
\$28

STEAK FRITES*
hanger, maître d'hôtel butter,
pommes frites
\$32

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

FILET MIGNON AU POIVRE*
pommes dauphine
\$40

MOULES FRITES
white wine, shallots, garlic
\$22

GRILLED BRANZINO
mediterranean sea bass, aioli royale
\$29

Sides

POMMES FRITES
\$7

SAUTEED SPINACH
\$7

POMMES PURÉE
\$8

Les Sandwiches

**GRILLED SNAPPER
SANDWICH**
sun-dried tomatoes,
olives, broccoli rabe,
chili aioli
\$19

**BURGER
AMÉRICAIN***
cheeseburger,
pommes frites
\$18

**TOASTED
TURKEY CLUB**
bacon, avocado
\$17

ROQUEFORT CHEESE
marcona almonds, apple, honey
\$12

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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. 06/12/20



LeZoo

Spice Lunch \$25

Entrees

ESCARGOT
hazelnut butter

VICHYSOISE
spring leeks, crème fraiche, chives

MIXED GREENS
radishes, herbs, red wine vinaigrette

Plates

OMELETTE BOURSIN
watercress, frisse salad,
walnut vinaigrette

MOULES FRITES
white wine, lemon, shallots, garlic

STEAK FRITES
5oz hanger, maitre d'hotel butter,
pommes frites

Dessert

CRÈME BRÛLÉE

**ARTISANAL ICE CREAM
OR SORBET**

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