

Fruits de Mer

CAVIAR

CROWN RUSSIAN OSSETRA
blinis, crème fraiche, classic garnish
28g • \$78

PETROSSIAN PARIS ROYAL OSSETRA
blinis, crème fraiche, chives
30g • \$200

EAST COAST OYSTERS*
½ doz • \$22

WEST COAST OYSTERS*
½ doz • \$24

KUMAMOTO OYSTERS
½ doz • \$27

SHRIMP COCKTAIL
½ doz • \$24

LES PLATEAUX

PETIT* • \$115
lobster, shrimp, oysters, clams

PRESTIGE* • \$300
oysters, clams, mussels, lobster,
shrimp, dressed crab salad,
crown russian ossetra caviar

LITTLENECK
CLAMS*
½ doz • \$15

½ CHILLED
LOBSTER • \$28

LARGE STONE CRAB
2 per order • \$52

Salads

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

WARM SHRIMP • \$29
lemon beurre blanc, avocado

CRAB & AVOCADO • \$27
dressed crab, bibb lettuce, shallot

ST. TROPEZ • \$26
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

ESCARGOTS • \$19
hazelnut butter

TUNA TARTARE* • \$23
lemon, tabasco, chives

PÂTÉ DE CAMPAGNE* • \$22
french country pâté, cornichons, dijon mustard

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

SAUTÉED FOIE GRAS • \$27
caramelized apple, calvados beurre blanc

Entrées

MARGHERITA PIZZA
tomato, basil, mozzarella
\$21

TRUFFLE* PIZZA
black truffle, egg, fontina
\$23

TAGLIOLINI
truffle butter sauce, parmesan
\$28

PAPPARDELLE BOLOGNESE
beef, pork, veal, parmigiano reggiano
\$27

GRILLED SALMON*
citrus tabbouleh, mint
\$31

PRAWNS FLAMBÉ
jumbo prawns, grilled asparagus
\$38

FILET MIGNON AU POIVRE*
pommes dauphine
\$43

Sides

POMMES FRITES
\$9

SAUTÉED SPINACH
\$9

POMMES PURÉE
\$9

HARICOTS VERTS
\$9

Thanksgiving

{ \$75 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

* 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. 11/23/23

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.



LeZoo