

Zyg's Bar Menu

***MAINE FAMILY FARM BURGER**

BACON, TRUFFLE AIOLI, DUCK EGG, BALSAMIC
ONION MARMALADE, CHEDDAR **\$16**

BAKED BRIE

MIXED DRIED FRUIT, LAVENDER HONEY, WALNUTS
\$14

CRISPY CRAB CAKE

FRESH LUMP CRAB MEAT, PANKO, PEPPERS,
MAYONNAISE, CELERY, PEQUILLO PEPPER COULIS,
WATERCRESS & RADISH SALAD **\$15**

BURRATA

LOCALLY SOURCED BURRATA, WHITE ASPARAGUS,
OLIVE TAPENADE, WATERMELON RADISH,
TRUFFLE VINAIGRETTE **\$15**

ZYG'S STUFFED SLIDERS

BEEF SLIDERS STUFFED W/GORGONZOLA DOLCE,
BACON-TOMATO JAM **\$11**

GRILLED CAESAR SALAD

ROMAINE HEARTS, HOMEMADE CROUTONS,
ANCHOVIES, CAESAR DRESSING **\$11**

CAJUN RUBBED CHICKEN WINGS

SWEET CHILI SAUCE **\$13**

TUNA POKÉ

CUCUMBER, SCALLIONS, CILANTRO, PICKLED RED
ONIONS, AVOCADO, LIME MASCARPONE,
HONEY SIRACHA, WONTONS **\$18**

ASSIETTE DE FROMAGE

SELECTION OF CHEESES AND ACCOMPANIMENTS
\$18

HOMEMADE VEGGIE BURGER

QUINOA, LENTIL, BLACK BEANS, RICE, CARROTS,
PAPRIKA AIOLI WITH BLEU OR CHEDDAR **\$13**

BUTTERMILK-BATTERED CALAMARI

PEPERONCINI, CHIPOTLE AIOLI, LEMON **\$14**

MEZZE PLATTER

HUMMUS, OLIVES, PICKLED VEGGIES,
FETA CHEESE, PITA **\$11**

PARMESAN TRUFFLE FRITES \$7

CHARCUTERIE & POISSON FUMÉ

CHEF'S SELECTION OF ARTISANAL MEATS
AND PATÉS WITH ACCOMPANIMENTS **\$25**

*THESE ITEMS MAY BE SERVED RAW, UNDERCOOKED OR
MAY BE COOKED TO YOUR SPECIFICATIONS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
BEFORE PLACING YOUR ORDER,
PLEASE INFORM YOUR SERVER IF A
PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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Zyg's Flatbread Pizza

PISSALADIÈRE

SAUSAGE, CARAMELIZED ONIONS, CHERRY TOMATOES, OLIVES, WHITE ANCHOVIES, GRUYÈRE \$15

MARGHERITA

FRESH TOMATOES, BASIL, MOZZARELLA \$13

ROASTED MUSHROOM

GARLIC MASCARPONE, SPINACH, TRUFFLE AIOLI, FRESH THYME \$14

Raw Bar

ASK YOUR SERVER
FOR TODAY'S OYSTER SELECTIONS

Happy Hour

*\$1 East Coast Oysters**

MONDAY – FRIDAY

3PM - 7PM

(LIMITED TO BAR AREAS ONLY)

EAST COAST OYSTERS* MKT
BRINY AND MEATY WITH A CLEAN OCEAN FINISH

WEST COAST OYSTERS* MKT
SWEET AND CREAMY WITH AN HERBAL FINISH

GULF SHRIMP \$3.75 EACH

CRAB CLAW \$4.00 EACH

COUNT NECK CLAMS* \$2.50 EACH

SCALLOP CEVICHE* \$12.00

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