

LES ZYGOMATES

WINE • BISTRO • JAZZ

Charcuterie & Poisson Fumé

CHEF'S SELECTIONS WITH ACCOMPANIMENTS \$25
(ASK YOUR SERVER FOR THE DAY'S SELECTIONS)

Soupes et Salades

ONION SOUP GRATINÉE, VIDALIA ONIONS/SHERRY/CROUTONS/GRUYÈRE \$12

NIÇOISE SALAD*, ACADIA MIXED GREENS/HERBED AHI TUNA/HARICOTS VERTS/NIÇOISE OLIVES/
CHERRY TOMATOES/FINGERLING POTATOES/HARD BOILED EGG/LEMON CAPER VINAIGRETTE \$14

PEAR SALAD, BABY GREENS/ASIAN PEARS/HAZELNUTS/GREAT HILL BLEU CHEESE/
PASSION FRUIT VINAIGRETTE \$12

BEEF & BLOOD ORANGE TARTINE, YELLOW & PURPLE BEETS/BLOOD ORANGES/
PISTACHIOS/TARRAGON YOGURT \$13

Premier Plats

SMOKED SALMON*, CHIVE & POTATO SPRING ROLL/CRÈME FRAÎCHE/SCALLION \$14

BAKED BRIE, MIXED DRIED FRUIT/LAVENDER HONEY/WALNUTS/CROSTINI \$14

BURRATA, LOCALLY SOURCED BURRATA/WHITE ASPARAGUS/OLIVE TAPENADE/TRUFFLE VINAIGRETTE \$15

SALMON TARTARE*, FAROE ISLAND SALMON/CUCUMBER/SHALLOTS/CILANTRO/COCONUT WASABI CRÈME/
SWEET SOY/SALMON ROE/SESAME SEEDS \$16

MOULES FRITES, MOOSABEC MUSSELS/LEEKS/BACON/WHITE WINE SAFFRON BROTH/LEMON/
HAND CUT FRITES \$14

STEAK TARTARE*, FILET MIGNON/CRISPY SHALLOTS/PICKLED FRESNO PEPPER/DIJON MUSTARD/CAPERS/
QUAIL EGG YOLK/HOMEMADE CHIPS \$16

ESCARGOT EN CROUTE, BURGUNDY WINE/MUSHROOMS/BUTTER/PARSLEY/FILO DOUGH \$15

TUNA POKE*, YELLOWFIN TUNA/CUCUMBER/PICKLED RED ONIONS/AVOCADO/SCALLION/
LIME MASCARPONE/HONEY SRIRACHA/CRISPY WONTONS \$18

HOT DATES, BACON/MEDJOOOL DATES/GORGONZOLA DOLCE/BALSAMIC GLAZE \$11

Raw Bar

PLEASE ASK YOUR SERVER FOR TODAY'S OYSTER SELECTIONS

Featuring East Coast and West Coast Oysters* FRESH CAUGHT AND DELIVERED DAILY MKT

GULF SHRIMP
\$3.75 EACH

CRAB CLAWS
\$4.00 EACH

COUNT NECK CLAMS*
\$2.50 EACH

SCALLOP CEVICHE*
\$15.00

OYSTER SHOOTER W/ KETEL ONE VODKA*
\$12.00 EACH

Le Grand Plateau

6 CLAMS*
6 OYSTERS*
4 GULF SHRIMP
2 CRAB CLAWS
SCALLOP CEVICHE*
\$58.00

Happy Hour \$1 Oysters

EAST COAST OYSTERS ONLY*
MONDAY – FRIDAY 3PM- 7PM
(LIMITED TO BAR AREAS ONLY)