

# LES ZYGOMATES

WINE • BISTRO • JAZZ

## ☞ Soupes et Salades ☞

- Onion Soup Gratinée** - Vidalia Onions, Sherry, Croutons, Swiss, Gruyère, Chives **\$12**
- Niçoise Salad\*** - Acadia Mixed Greens, Frisée, Ahi Tuna, Haricots Verts, Niçoise Olives, Cherry Tomatoes, Fingerling Potatoes, Hard Boiled Egg, Lemon Caper Vinaigrette **\$15**
- Beet & Citrus** - Watercress, Red & Yellow Beets, Valencia & Blood Oranges, Pistachios, Goat Cheese, Balsamic Crème **\$13**
- Summer Asparagus Salad** - Shaved Asparagus, Fennel, Apples, Watermelon Radish, Ginger Lime Vinaigrette **\$13**
- Zyg's Chopped Salad** - Baby Kale, Red Cabbage, Carrots, Cucumber, Avocado, Sunflower Seeds, Cider Dressing **\$12**

## ☞ Charcuterie & Poisson Fumé ☞

Chef's Selection of Meats & Patés with Accompaniments **\$27**  
(Ask your server for the day's selections)

## ☞ Premier Plats ☞

- Salmon Avocado Spring Roll\*** - Ginger, Cilantro, Sriracha, Seaweed Salad, Soy Ginger Sauce **\$15**
- Brie Galette** - Blueberries, Mixed Dried Fruit, Honey, Frisée, Walnuts, Crostini **\$15**
- Burrata** - Locally Sourced Burrata, Grilled Peaches, Watermelon, Radish, Walnuts, Mint **\$15**
- Moules au Curry\*** - Moosabec Mussels, Mezcal, Coconut Milk, Lime, Garlic, Butter, Cilantro, Hand Cut Frites **\$17**
- Steak Tartare\*** - Angus Sirloin, Shallots, Capers, Chives, Mustard Seed Aioli, Dijon, Egg Yolk, Parmesan, House Made Crostini **\$18**
- Escargot en Croute** - Burgundy Wine, Mushrooms, Butter, Parsley, Filo Dough **\$17**
- Lobster Parfait\*** - Freshly Shucked Lobster, Celery, Saffron Corn Mousse, Truffle Aioli **\$21**
- Seared Foie Gras\*** - Flambéed Peaches, Port Rhubarb & Ginger Marmalade, Pistachios, Brioche **\$20**
- Yellowfin Tuna Tartare\*** - Cucumber, Blood Orange, Cilantro, Scallion, Seaweed Salad, Lime, Avocado Crème, Spicy Zyg's Sauce **\$19**

## ☞ 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

**Oyster Shooter w/ Ketel One Vodka\***  
\$12.00 Each

### Le Grand Plateau

6 Clams\*  
6 Oysters\*  
4 Gulf Shrimp  
2 Crab Claws  
Scallop Ceviche\*  
**\$62.00**

### ☞ Happy Hour \$1 Oysters ☞

East Coast Oysters Only\*  
Monday – Friday 3pm- 7pm  
(Limited to **Bar Areas** Only)