AFTERNOON MENU

MARKET OYSTERS
3 oysters $12
½ dozen $22
1 dozen $42

WILD SHRIMP $6 ea.
SNOW CRAB $6 ea.
2 MUSSELS $1

LE ZINC $100
½ lobster, 8 oysters, *4 grilled shrimp, 3 snow crab claws, 6 mussels

LE GRAND $150
1 lobster, 12 oysters, *6 grilled shrimp, 5 snow crab claws, 10 mussels

WILD SHRIMP
$6 ea.

SNOW CRAB
$6 ea.

2 MUSSELS
$1

LE ZINC $100
½ lobster, 8 oysters, *4 grilled shrimp, 3 snow crab claws, 6 mussels

LE GRAND $150
1 lobster, 12 oysters, *6 grilled shrimp, 5 snow crab claws, 10 mussels

EUROPEAN AND DOMESTIC CHEESES
• cow • sheep • goat
olives, nuts, fruit
select 3 $18 select 5 $28

Le Fromage
• TARTUFO Nduja
• COPPA Nduja
• CALABRESE Creminelli
• PROSCIUTTO Zoe’s
• CHORIZO NAVARRE Olympia Provisions

one oz. $7 two oz. $11 tasting of three, one oz. each $15

Le Charcuterie
• TARTUFO Nduja
• COPPA Nduja
• CALABRESE Creminelli
• PROSCIUTTO Zoe’s
• CHORIZO NAVARRE Olympia Provisions

one oz. $7 two oz. $11 tasting of three, one oz. each $15

BASIL GRILLED CHICKEN
brie, mushroom, arugula, crispy shallots, marinated heirloom tomatoes

ONION SOUP GRATINÉE
traditional onion soup with bubbling 6 month aged AOP gruyère

SHAVED GRILLED CHICKEN, BABY GEM
parmesan vinaigrette, foccacia crisps, e.v.o. basil

WARM DUNGENESS CRAB CRÊPE
tomato lobster cream, butter braised petite shiitakes, caramelized fennel

MOULES MARINIÈRES
live washington state mussels, white wine, leeks, toasted rosemary, french butter, frites

10 oz PRIME FLAT IRON frites, shallots, brandy au poivre

LOCAL ORGANIC SAVOY SPINACH WITH FRISEE SALAD
shredded bacon vinaigrette, warm poached egg

MACARONI AU GRATIN smoked ham, mimolette, parmesan

1 oz $7 2 oz $11 tasting of three, one oz. each $15

PRIMAVERA SALAD
pumpernickel, marcona almonds, sherried raisins, celery

CURRY CHICKEN SALAD
pumpernickel, marcona almonds, sherried raisins, celery

BASIL GRILLED CHICKEN
brie, mushroom, arugula, crispy shallots, marinated heirloom tomatoes

ONION SOUP GRATINÉE
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10 oz PRIME FLAT IRON frites, shallots, brandy au poivre

LOCAL ORGANIC SAVOY SPINACH WITH FRISEE SALAD
shredded bacon vinaigrette, warm poached egg

MACARONI AU GRATIN smoked ham, mimolette, parmesan

ZINC BURGER bacon blue cheese or truffled gruyère

10 oz PRIME FLAT IRON frites, shallots, brandy au poivre

LOCAL ORGANIC SAVOY SPINACH WITH FRISEE SALAD
shredded bacon vinaigrette, warm poached egg

MACARONI AU GRATIN smoked ham, mimolette, parmesan

ZINC BURGER bacon blue cheese or truffled gruyère