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

WILD SHRIMP
- $6 ea.

SNOW CRAB
- $6 ea.

2 MUSSELS
- $1

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

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

APPETIZERS
PÂTE MAISON
- brandied duck, pork, bacon, caper, cornichon, frisée, gribiche

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

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

SALAD
ZINC HOUSE SALAD
- cabernet vinagrette, organic hand cut greens, herbs, warm chive crouton

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

STEAK SALAD
- prime flat iron steak, rosemary, iceberg, roquefort, haricots verts, walnuts

ROASTED BEET SALAD
- pistachio and goat cheese mousse, pickled mushrooms, toasted fennel, orange, chile, fried sourdough, arugula, banyuls vinagrette

CALABRESE SALUMI, BUTTERLEAF
- avocado, marcona almonds, shaved red onion, tomato, ricotta salata

DUNGENESS CRAB SALAD
- citrus vinagrette, shaved iceberg, tomato, egg, dill pickle

MAIN COURSES
HAM AND GRUYERE OMELETTE
- smoked ham, gruyere, aged white cheddar, herbed cream fraiche, matchstick potatoes, organic greens, citrus vinagrette

SCOTTISH SALMON
- trofe pasta, citrus emulsion, charred tomato, kale, broccoli, pickled corn, fennel

COQ AU VIN
- red wine and butter braised jidori chicken leg and thigh, pommes puree, roasted mushrooms, baby heirloom carrots, vermouth, pearl onions, jus de volaille

PROVENCAL BOUILLABAISSE
- diver scallops, rock shrimp, clams, catelli ventrano olive, celery, fennel, red pepper, e.v.o.

GRILLED HANGER STEAK
- herbed fingerlings, pinot glaze, roasted mushroom, arugula, red pepper, shaft blue cheese

MACARONI AU GRATIN
- smoked ham, mimolette, parmesan

LE CHARCUTERIE
- TARTUFO • Nduja
- COPPA • Nduja
- CALABRESE • COPPIA PROSCIUTTO • ZOE’S
- CHORIZO NAVARRE • OLYMPIA PROVISIONS

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

LE FROMAGE
EUROPEAN AND DOMESTIC CHEESES
- cow • sheep • goat
- olives, nuts, fruit

select 3 $18
- select 5 $26

SIDE ORDERS
haricots verts with lemon, shiitake mushrooms and almonds $9
- zinc frites, smoked paprika, sea salt, herbs $6
- truffle and parmesan frites $10
- jumbo asparagus, tarragon bearnaise, hazelnuts and fleur de sel $9
- “mac and cheese” $9
- organic greens or romaine $7

DESSERTS
ZINC VALRHONA CHOCOLATE SOUFFLE
- chocolate, mint, gran marnier sauce

MALTED STRAWBERRY “CHEESECAKE”
- pistachio crunch, cocoa cake, salted caramel ice cream

RICOTTA BEIGNETS, VANILLA FROMAGE
- blackberry coulis, butterscotch caramel sauce

MADAGASCAR VANILLA BEAN CREME BRULEE
- raspberry, chambord macaroons

*consuming raw or undercooked food may be hazardous to your health
*these items may be prepared raw or undercooked.