

"Tantalizing taste buds is my passion...watching the delight in people's eyes when they taste a dish for the first time continues to inspire me" – Chef Chris Brown

starters

charcuterie 9

selection of regional sausages, relishes and mustards

fried alligator 11

shaved vidalia onions

spicy shrimp tempura 11

red bean cake, corn emulsion

crab and shrimp boil 16

fresh avocado and sauce remoulade

bbq shrimp 17

jumbo gulf shrimp, buttery Abita beer broth, grilled french bread

soups

cup 7, bowl 12

file gumbo

andouille, chicken, and shrimp

corn and crab bisque

soup du jour

salads

zoë salad 10

baby greens, tomato salsa, spiced pecans, your favorite dressing, add jumbo grilled shrimp or chicken breast 6

garlic crusted oyster salad 13

baby spinach, bacon essence, blue cheese

grilled chicken cobb 17

blue cheese, bacon, avocado, tomato, egg, creole/honey mustard

just veggies

grilled vegetable napoleon 19

marinated grilled seasonal vegetables, roasted garlic and onion couscous

zoë restaurant & bar

open daily 7am – 10pm

333 poydras street

new orleans, la 70130

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zoëneworleans.com

dinner

tempt

taste

sip

savor

zoë

sandwiches

served dressed with choice of french fries or zapp's potato chips

kobe burger 19

caramelized onions, sliced avocado, apple smoked bacon, brioche bun

marinated grilled chicken sandwich 16

grilled marinated breast of chicken open faced, spicy

mirliton slaw

entrees

spice dusted redfish 22

mirliton/shrimp ragout, sauce piquant

grilled prawns 17

fried green tomatoes, sassy garlic aioli

crispy duck 26

pecan/molasses glaze, sweet potato puree

center cut filet 28

herb boursin, caramelized shallot, zinfandel reduction

zoë pasta 21

gulf shrimp, crawfish, crab, angel hair pasta, parmesan