



“There is no sincerer love than the love of food.”

- George Bernard Shaw

◆ **JUST GETTING STARTED** ◆

THE CHEF’S TASTING BOARD 21

Artisan Cheeses • El Diablo Pickles
Seasonal Jam • Olives • Charcuterie

***RAW LOCAL OYSTERS** 15/Six Pcs.
Seasonal Mignonette

ⓧ **BLUEFIN TUNA TARTARE** 22
Black Forbidden Rice • Avocado
Exotic Fruit • Rice Paper

JUMBO SHRIMP & CRAB COCKTAIL 18
Avocado • Tomato • Fermented Scallion Aioli
Jumbo Lump Crab • U10 Shrimp • Cocktail Claw

ⓧ **HONEY PORK** 13
Corn & Grit Fritter • Rhubarb Jam • Watercress
Caramelized Onion Soubise • Chicharone Bacon

LOADED LOBSTER POPS 8/Four Pcs.
14/Eight Pcs.
A Sausage of Lobster Tails • House Bacon
Black Garlic & Jalapeño • Tempura Batter • Lemon Honey

WAGYU DUMPLING 15
Korean BBQ • Scallion Pancake • Ponzu

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◆ **WARM & CRISP** ◆

ⓧ **BEEF SALAD** 12
Arugula • Frisee • Gooseberries • Fried Goat Cheese
Watermelon Raddish • Pomegranate Vinaigrette

ⓧ **SMOKEY CHESAPEAKE BAY CRAB BISQUE** 12
Trinity Peppers • Crispy Thyme • Brown Butter

ⓧ **THE ICEBERG** 10
Honey Pepper House Lardons • Cherry Tomatoes
Gorgonzola Dressing • Truffled Onion Crisps

ⓧ **ZOËS CAESAR** 12
Green Goddess Caesar Dressing
Pumpnickel Crouton • Chicharone Bacon
Jammy Egg • Parmesan

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◆ **WINE PAIRINGS AVAILABLE** ◆

Our pairing menu is designed as a personal wine dinner, selections chosen for you by one of Zoës’
3 Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged with Marc Sauter.

WINE PAIRED WITH 3 COURSES +40

WINE PAIRED WITH 4 COURSES +50

WINE PAIRED WITH 5 COURSES +60

ⓧ = 1/2 price, 1/2 portion option available exclusively at the bar & bar booth Monday – Friday
Parties of 6 or more subject to 20% gratuity

Zoës Proudly Supports Local Virginia Farms & Coastal Waters like
Keany Produce, Waterside Fish & Produce, Meat & Fish Co., and Dave & Dee’s Home Grown Inc.

◆ **MAIN FEAST** ◆

DUCK BREAST*	39
Truffelino Risotto • Stuffed Morel Mushrooms Cherry Jus, Duck Prosciutto	
RAINBOW TROUT	36
Lump Crab Stuffing • Roasted Fingerling Potatoes Green Bean Almandine • Lemon & Bacon	
VEAL RIB CHOP	41
Espagnole • Exotic Mushrooms • Romanesco Roasted Garlic Mash	
SNAKE RIVER FARMS SHORT RIB	43
Black Garlic Mash • Caramelized Onion Soubise Broccolini • Cherry Compote	

Ⓛ ^{1/2}	SESAME SEARED TUNA*	46
Bluefin • Black Rice • Togarashi Slaw Tempura Avocado • Rice Noodle		

ONE IF BY LAND, FIVE IF BY SEA*	120
Platter for 2	
Beef Tenderloin • Lobster Tail • Fried Shrimp • Crab Cakes & More	

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◆ **FROM THE GRILL*** ◆

Our Steaks are served with Buttercream Chive Mash and Charred Seasonal Greens
Choice of Sauce on Side: Z1 Steak Sauce • Tomato Au Jus • Creamy Horseradish

Ⓛ ^{1/2}	8 oz CERTIFIED HEREFORD FILET MIGNON	36
Ⓛ ^{1/2}	16 oz BONELESS RESERVE ANGUS NEW YORK STRIP	37
	16 oz USDA PRIME RIBEYE	49
	JAPANESE 6 oz MIYAZAKI A5 WAGYU TENDERLOIN	MARKET PRICE
	JAPANESE 4 oz OR 8 oz MIYAZAKI A5 WAGYU NEW YORK STRIP	85 / 170

ADDITIONS

Grilled U10 Shrimp (3)	15
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Bleu Cheese Cream Sauce	5
Au Poive	6
Taylor's Shrooms & Onions	8
Oscar	10

SIDES

Zoës Original Old Bay Crab Mac n' Cheese	13
Corn Pudding	8
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Fondue • Parm	10
Loaded Baked Potato	7



~ We are supporters of diabetes awareness and are happy to create any dish to your dietary needs ~
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions. Cheers from our kitchen crew (Michael Koch, David, Jasper, Marcus, Willie, Heather, Rob).