



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

- George Bernard Shaw

◆ JUST GETTING STARTED ◆

THE CHEF’S TASTING BOARD 21

Artisan Cheeses • Seasonal Jam
Olives • Charcuterie

OYSTERS ON THE HALF-SHELL 15/Six Pcs.

Seasonal Mignonette

SOUS VIDE PORK CHEEK 14

Pimento Cheese Croquette • Apricot
Pork Jus • Chili Threads

①/₂ **BLUE CHEESE MUSSELS** 14

Shallot • Grilled Bread • Fried Kale

DROPPED CONE TARTARE* 15

King Salmon • General Tso • Tuile
Rice Noodle • Salmon Caviar

TEMPURA LOBSTER SAUSAGE 8/Four Pcs.

A Sausage of Lobster Tails with Shrimp • House Bacon
Black Garlic & Jalapeño • Tempura Batter • Lemon Honey

WAGYU DUMPLING 15

Korean BBQ • Scallion Pancake • Ponzu

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◆ WARM & CRISP ◆

①/₂ **PUMPKIN LOBSTER BISQUE** 14

Maine Lobster • Lobster Crouton • Pumpkin Seeds

BUTTERNUT SQUASH SOUP 12

Acorn Squash Bowl • Coconut Milk • VA Ham

①/₂ **THE ICEBERG** 10

Honey Pepper House Lardons • Cherry Tomatoes
Gorgonzola Dressing • Truffled Onion Crisps

①/₂ **ZOËS CAESAR** 12

Green Goddess Caesar Dressing
Pumpernickel Crouton • Chicharron 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’ Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged.

WINE PAIRED WITH 3 COURSES +40

WINE PAIRED WITH 4 COURSES +50

WINE PAIRED WITH 5 COURSES +60

①/₂ = 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 Mushrooms by Jenny.

◆ MAIN FEAST ◆

ONE IF BY LAND, FIVE IF BY SEA* 120
Platter for 2

Prime New York Strip • Lobster Tail • Fried Shrimp • Crab Cakes & More

1/2 SEARED HALIBUT 41
Bacon Couscous • Heirloom Tomato Chutney
Grilled Asapargus • Basil

1/2 BBQ SALMON* 36
King Salmon • Zucchini
Onion Crisps • Sushi Rice

1/2 SEARED SCALLOPS 38
Butternut Squash Polenta • VA Ham
Peas • Pimento Cheese Croquette

DRY AGED PORK PORTERHOUSE* 43
Pimento Red Skin Mash • Maple Glazed Carrots
Black Garlic Compound Butter • Cranberry Relish • Pork Jus

ROASTED CHICKEN FOR TWO 70
Sweet Potato Hash • Broccolini
Charred Lemon Butter • Watercress

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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 36
FILET MIGNON

1/2 16 oz PRIME 37
NEW YORK STRIP

16 oz USDA PRIME CUT RIBEYE 49

JAPANESE 6 oz MIYAZAKI A5 WAGYU MARKET PRICE
TENDERLOIN

JAPANESE 4 oz OR 8 oz MIYAZAKI A5 WAGYU 85 / 170
NEW YORK STRIP

40 oz ANGUS RESERVE PRIME RIBEYE TOMAHAWK 140

ADDITIONS

Hot Buttered Crab	10
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Bleu Cheese Cream Sauce	5
Au Poivre	6
Bearnaise Sauce	5
Mushrooms & Onions	8

SIDES

Zoës Original Old Bay Crab Mac n' Cheese	13
Creamed Spinach	8
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Fondue • Parm	10
Bacon Slab	8
Fried Okra	8



*These foods are served raw or undercooked, or contain raw or undercooked ingredients.
*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, Marcus, Willie).