



“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

<sup>1/2</sup> **STEAMED CHORIZO MUSSELS** 19

House Chorizo • Garlic • Onion  
Pepperoncini • Thyme • Chicken Stock

**LOCAL FRIED SHRIMP “COCKTAIL”** 10

Tempura N.C. Shrimp • Fermented Scallion Mayo  
Crispy Rice Noodles

**SCALLOP TOAST** 17

Three Seared U10 Scallops • Focaccia Toast  
Old Bay Butter • Chive

**LOADED LOBSTER POPS** 8/Four Pcs.

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

<sup>1/2</sup> **CAPRESE FLAVORS** 13

Tomatoes • House Mozz • Basil • Balsamic

**BEEF TARTARE** 22

Beef Tenderloin • Quail Egg Yolk • Mustard Aioli  
Capers • Radish • Brick Dough • Frisee

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◆ WARM & CRISP ◆

<sup>1/2</sup> **CURRIED BUTTERNUT SQUASH SOUP** 12

Yellow Curry • Coconut Milk • Pine Nut Texture  
Olive Oil • Italian Speck • Shaved Gold

<sup>1/2</sup> **SMOKEY CHESAPEAKE BAY CRAB BISQUE** 12

Trinity Peppers • Crispy Thyme • Brown Butter

<sup>1/2</sup> **THE ICEBERG** 10

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

<sup>1/2</sup> **ZOËS CAESAR** 12

Little Gem Romaine • Classic Caesar Dressing  
House Croutons • Shredded Parmesan  
Beet Pickled Quail Eggs

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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** +35

**WINE PAIRED WITH 4 COURSES** +45

**WINE PAIRED WITH 5 COURSES** +55

<sup>1/2</sup> = 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 ◆

	<b>CHICKEN FETTUCINE</b>	<b>31</b>
	Coleman Natural Chicken Breast • House Pasta Zucchini • Roasted Lion’s Mane Mushrooms Sundried Tomato & Shallot Butter • Shaved Gold	
	<b>LEG OF LAMB*</b>	<b>36</b>
	Basil Goat Cheese Mash • Yellow Squash & Zucchini Au Jus • Falafel • Curry Aioli • Olives • Sundried Tomatoes	
1/2	<b>LOCH DUART SALMON*</b>	<b>38</b>
	Butternut Squash Puree • Bacon Braised Brussels Pine Nut Texture • Fennel • Focaccia Thins	
	<b>LOBSTER BOUILLABAISSE</b>	<b>45</b>
	Whole Maine Lobster Tail • Mussels • Scallop Lump Crab • Cauliflower • Tomato Saffron Broth Focaccia • Frisee Salad – Add a tail...	
	<b>CAULIFLOWER ROAST</b>	<b>21</b>
	Marinated and Roasted Cauliflower • Basil Goat Cheese Mash Grilled Yellow Squash & Zucchini • Roasted Shrooms & Onions Falafel • Kale Chips • Olive Oil	
	<b>ONE IF BY LAND, FIVE IF BY SEA*</b>	<b>120</b>
	<b>Platter for 2</b>	
	Beef Tenderloin • Lobster Tail • Fried Shrimp • Crab Cakes & More – Add a 1/2 pound Alaskan King Crab Legs...	<b>+30</b>

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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 • Garlic Red Wine Au Jus • Creamy Horseradish

1/2	<b>8 oz CERTIFIED HEREFORD FILET MIGNON</b>	<b>36</b>
1/2	<b>16 oz BONELESS RESERVE ANGUS NEW YORK STRIP</b>	<b>37</b>
	<b>14 oz USDA PRIME RIBEYE</b>	<b>45</b>
	<b>JAPANESE 6 oz MIYAZAKI A5 WAGYU TENDERLOIN</b>	<b>MARKET PRICE</b>
	<b>JAPANESE 4 oz OR 8 oz MIYAZAKI A5 WAGYU NEW YORK STRIP</b>	<b>85 / 170</b>

**STEAK TOPPERS**

1/2 Pound Alaskan King Crab Leg(s)	30
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Bleu Cheese Cream Sauce	5
Truffle Onion Crisps	5
Taylor’s Shrooms & Onions	8
Crab Cake	15

**SIDE FIXINGS**

Zoës Original Old Bay Crab Mac n’ Cheese	13
Seasonal Vegetable	6
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Aioli • Parm	10
Ratatouille	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).