

All items subject to availability. Prices may change without notice.

PLATTERS & BASKETS

Lamerseafood.net

Artistically arranged and garnished

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1) Shrimp Cocktail & sauce on white platter

*prices include tax

Extra Large Shrimp: 1 pound \$47 | 1.5 pounds \$60 | 2 pounds \$76 | 3 pounds \$109

2) Cold Seafood Cocktail Platter (serves 8)

4 Steamed & split 4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat, \$179

3) Shrimp Cocktail & Colossal Crabmeat, Dijon Lime & Cocktail sauces, lemon wedges on white platter. \$ 90

4) Cheese Board

sm \$69. serves 15 guests lg.\$109. serves 30 guests

Aged Irish Cheddar, Goat, Jarlsberg, Triple Crème Brie. (cheese options available).

Grapes, Mission Figs, dried Apricots, Sour Cherry Spread, sliced baguette.

5) Crudités Basket

French Beans, Cucumber, Carrots, Peppers, Celery, Grape Tomatoes, Radish crowns, Kale-garlic- Sour Cream

Mini \$19-serves 10 / Sm \$29-serves 20 / Med \$39-serves 30 / Lg \$49-serves 40 / Colossal \$79-serves 60

6) Salmon fillets or Medallions (½ fillets): *Garlic-Herb or Poached, decorated and plattered.* \$22/lb. Creamy dill \$5c.

7) Sesame Ahi cubes on Bamboo Knot picks -or- Mini "Carpaccio" w/ wasabi mayo, seaweed salad, rice crackers \$43

8) Seafood Canapé mirror:

Nova-Cucumber rolls, Lobster salad endive, Caviar on blinis, Rustic Maine Cocktail Shrimp,

Seared Tuna bites, Chipotle Crab Pate' on Artichoke bottoms, Smoked Trout Pate' on Marble Rye Squares \$178

9) Grilled Vegetables, 3 lbs

Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portobello Mushrooms, Carrot, \$ 49

10) Raw Bar to Go!

36 assorted Oysters, 30 Clams, 2 lb. Shrimp Cocktail, Mignonette, Cocktail, Tabasco sauces, garnish, lemon, cocktail forks \$199

- delivery & on premises set up \$ 45

11) American Caviar: 2 oz., Mascarpone, diced red onion and egg, Blinis, platter

\$135

12) Tortilla Basket with chunky Guacamole or Salsa and assorted tortilla chips

\$ 19

13 a) Three Dips Basket: Guacamole, Lemon humus, Spinach-Kale Sour cream, crostinis, Tortilla chips, Ciabattas \$49

14) Smoked Salmon Platter, 2 lb.

Norwegian style \$90

Diced Red onion, Tomato, Capers, lemon, garnish.

Scottish/Nova \$90

15) Smoked Salmon Tartar -OR- Mascarpone & Caper Spread, 8 oz., 14/c.

on Marble Rye Toasts \$24

Hot Hors D'oeuvres

Tartlets:

Lobster & Mascarpone Quiche \$30/dz

Zucchini Quiche tartlets \$18/dz

Spinach & feta Quiche tartlets \$18/dz

Roasted Tuscan Vegetable Tartlets \$18/doz.

Lobster Grilled Cheese bites \$48/dz.

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Stuffed Mushroom \$18.00/tray

Mini Crab Cakes \$25/16 w/ Chipotle mayonnaise

Skewered Shrimp Shaomi w/ Ginger Teriyaki \$13/dz

Bacon Wrapped Baby Scallops, ready to bake, \$13/ ½ lb.

Clams Casino \$19/tray.

Chicken tenders w/ honey mustard \$6 /½ lb.

GF Coconut Shrimp w/ Apricot-Horseradish \$29/lb.

Cocktail Egg Rolls with Apricot-Horseradish

Cold Hors D'oeuvres

X-Large Cocktail Shrimp \$29/lb. House made Cocktail sauce \$4c.

Rock or Snow Crab Claws \$32 lb. Dijon-lime Mayonnaise \$4c.

Seared Sesame Tuna Bites or mini sliced w/ wasabi mayo & seaweed Salad \$33/lb.

Lobster salad \$60/lb. • Steamed Lobster Meat \$77/lb.

Grilled Lemon-Herb Shrimp \$29/lb.

Colossal Blue Claw Crabmeat \$ 45-50/lb. Dijon lime-Mayonnaise \$4c.

Smoked Salmon Swirls \$18/18pcs(approx.)

Alaskan king crab legs, large, cut 2" & cracked, \$ 39/lb. Steamed add \$2/lb.

All raw Hard Shell Clams \$10/dz. • L.I. Oysters \$2.50 each

Domestic Caviars 1 & 2 oz. jars

Siberian & Russian Osetra \$100-120/oz. • Domestic Osetra \$ 100/oz. • ½ Buckwheat Blinis \$19/30
American Sturgeon \$50/oz. • Alaskan Salmon Roe \$8/oz. • Lumpfish and Capelin \$3.50/oz.

Dips & Spreads

Chipotle Crab Dip \$16c. • Warm Cheesy Crab Dip \$16/c.

Smoked Salmon Spread w/capers & Parsley \$16/c.

Chunky Guacamole \$10 pt. • Smoked Salmon or Tuna Tartar \$16 c.

Lemon Hummus \$5/c. • Spinach-Kale-Garlic Sour cream \$5 c.

Brie En Croute with Cristinis \$14

House made Ciabatta and Multigrain Crostinis & Tortilla Chips

Sides

Roasted vegetables: Brussels Sprouts, Red bell peppers, Zucchini, Butternut Squash, Cauliflower \$13/lb.

Saffron rice \$10/lb. • Spinach -Mushroom Quinoa \$12/lb. • Garlic French beans Almandine \$13/lb.

Penne, Radicchio & Arugula, garlic & oil, red grapes \$11/lb.

Soups

New England -Or- Manhattan Clam Chowder \$12/qt. • Lobster Bisque w/ lobster bits \$16/qt.

Lobster Tails

4, 7 & 12 oz. Brazilian lobster tails \$32/lb.

Meat Perched atop the shell & Lemon-Basil Crusted \$1.00/each

Butterflied & Lemon Herb or Scampi marinated \$1.00/each

Split & Steamed or Braised \$1.00/each

Fresh & Garlic Breads

Traditional & 7 grain Baguettes \$2 | Ciabatta & Brioche dinner rolls \$1 | Garlic breads \$4

Main Course & Traditional Specialties

Half Crab Stuffed Lobster \$19

Paella \$19 portion, Add ½ Lobster +\$14

Garlic-Herb grilled Salmon portions or Medallions w/ Tomato-Fennel Ragu \$25/lb.

Stuffed Sole with: Crab \$24/lb. • Lobster \$39/lb. • Vegetable (priced raw), + \$1 each to bake.

Baked Maryland style Crab Cakes \$9 each w/ Dijon-Lime Mayonnaise

Steamed Lobsters - 1.5 lb. Lobster \$28.00 | 2 lb. \$38.00 | 2.5 lb. lobster \$48

Riviera Salad \$19/lb.

Calamari Salad \$14/lb.

Garlic and parsley Mussels \$8/qt. | Mussels Marinara \$10/qt.

Fried Calamari \$19/lb.

La Mer's Fra Diavolo sauce \$5pt.

Marinara sauce \$5/pt.

Stuffed Baked Clams \$12/tray.

Fresh Eel \$16/ea. • Oyster Cups / market price

Fresh Canadian Bacoala \$14/lb (dry or soaked)

Scampi Sauce \$7 pt.

Shrimp Scampi with Bread crumb topping \$29/lb. ½ pan \$99

Garlic-Herb Roasted Salmon or Cod portions or Medallions \$25/lb.

Breaded (not cooked) Sole 24/lb., (weighed after breading),

Fried Sole \$24/lb.

Stuffed Squid in sauce ready to bake \$14/lb.

White Clam Sauce (serves 2) \$9.50/pt.

Desserts \$16/lb.

Marzipan Rainbow Bars | Mini Linzer cookies | Brownies | Sahra Bernharts \$22/lb.

Apple Pie | Cheese Cake | Lemon Bar Cake \$29

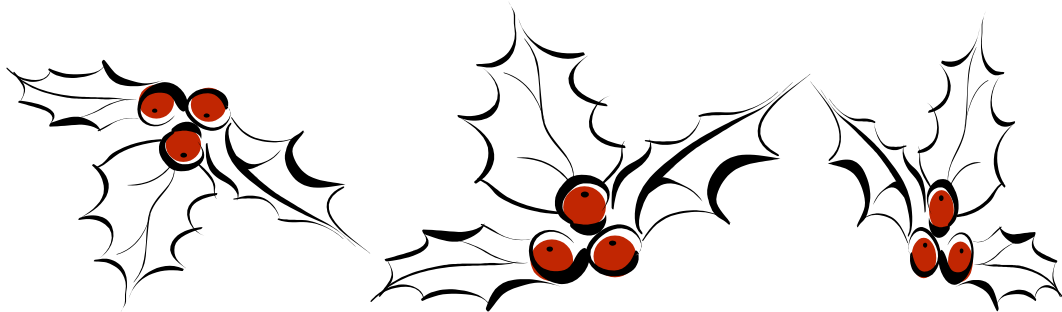
CHRISTMAS MENU



2019-2020

La Mer

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Fun & Creative Catering



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Visit our web site and Facebook page to view our Artistically arranged Baskets & Platters

*At the close of another year, we gratefully pause to wish you a season filled with
Love, Happiness and Cheer.*

Happy Holidays from the Staff at La Mer Gourmet Seafood!