

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

## PLATTERS & BASKETS

Lamerseafood.net

*Artistically arranged and garnished*

Facebook/ Lamerseafood

- 1) Shrimp Cocktail & sauce on black platter or basket \*prices include tax  
*Extra Large Shrimp: 1 pound \$37 | 1.5 pounds \$54 | 2 pounds \$69 | 3 pounds \$97*
- 2) Cold Seafood Cocktail Platter (*serves 10*)  
*Steamed & split 4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges* \$145
- 3) Grilled Fisherman's Platter: *Split Lobster tails, Shrimp, Scallops, assorted sauces (serves7)* \$119
- 4) Cheese Board sm \$55. serves 15 guests lg.\$99. serves 30 guests  
*Irish Cheddar, Goat, Jarlsberg, Triple Crème Brie, Grapes, Figs, Apricots, sliced baguette. (cheese variety may vary)*
- 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 \$69-serves 50*
- 6) Sesame Ahi Bites on Knot picks or Mini "Carpaccio" *w/ wasabi mayo, seaweed salad, rice crackers* \$43
- 7) Salmon fillets: *Garlic-Herb or Poached, decorated and plattered. \$21/lb. Creamy dill sauce* \$4
- 8) Vegetable & Shrimp Shumi skewers (48) *dressed w/ Ginger teriyaki* \$52
- 9) Canapé mirror: *Smoked Salmon on cucumber, Lobster salad endive, Caviar on blinis, rustic Maine shrimp, Seared mini Tuna bites, Balsamic Fig & Prosciutto, Smoked Trout Pate' on radish crowns* \$168
- 10) Grilled Vegetables, 3 lbs  
*Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portabello Mushrooms, carrot* \$44
- 11) Raw Bar to Go!  
*36 assorted Oysters, 30 Clams, 2 lb. Shrimp, sauces, garnish, lemon* \$190
- 12) American Caviar: *2 oz., crème fraiche, diced red onion and egg, Blinis, platter* \$125
- 14) Smoked Salmon Florettes Platter *Norwegian style \$90*  
*Diced Red onion, Tomato, Capers, lemon, garnish, 2 lb.* *Scottish/Nova \$90*
- 15) Smoked Salmon Tartar OR Mascarpone & parsley Spread, *8 oz., w/sliced pumpernickel* \$24

# Hot Hors D'oeuvres

*Fried Calamari \$12/lb. • Fra Diavolo sauce \$3c.*

*Lobster & Mascarpone Quiche tartlets \$24/dz*

*Zucchini quiche tartlets \$12/dz*

*Spinach & feta quiche tartlets \$12/dz*

*Roasted Tuscan Vegetable Tartlets \$12/doz.*

*Brochette topping \$6 pt. • Crips \$3.99 .*

*Mini Crab Cakes \$19/15 w/ Chipotle mayonnaise*

*Large fried Shrimp \$25/lb. Marinara \$4.99 pt.*

*Skewered Shrimp Shaomi w/ Ginger Teriyaki \$12/dz*

*Grilled Lemon-Herb Shrimp \$29/lb*

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

*Clams Casino \$16/tray.*

*Chicken tenders w/ honey mustard \$5.5 /½ lb.*

*GF Coconut Shrimp w/ Apricot-Dijon \$25/lb.*

## Fresh & Garlic Breads & Desserts

*Traditional & 7 grain Baguettes \$4 | Ciabatta & Brioche dinner rolls \$1 | Garlic breads \$4  
Apple Pie | Pecan Pie | Apple Strudel | Mini Linzar cookies | Rainbow bars | Sahra Bernharts*

## Sides

*Roasted vegetables: Brussels Sprouts, Red bell peppers, Zucchini, Butternut squash, rosemary \$12/lb.  
Saffron rice \$9/lb. • Vegetable Cous Cous \$10/lb • Penne w/ garlic & oil, plum tomatoes \$9/lb  
Garlic French beans Almandine \$12/lb. • Broccoli Rabe w/ cannelloni beans \$12/lb.*

## Soups

*New England Clam Chowder \$14/qt. • Lobster Bisque w/ lobster bits \$16/qt.  
Butternut Squash \$12/qt.*

## Lobster Tails

*3-4, 7-8, & 12 oz. Brazilian lobster tails \$30/lb.  
Lemon-Basil Crusted \$1.00/each  
Lemon Herb or Scampi marinated \$1.00/each  
Steamed or Braised \$1.00/each*

## Cold Hors D'oeuvres

*Rock Crab Claws \$29/22    Dijon-lime Mayonnaise    \$4c.*

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

*Warm & Cheesy or Chioptle Crab Dip \$14/c.*

*Lobster salad \$50/lb. • Steamed Lobster Meat \$66/lb.*

*X-Large Cocktail Shrimp \$28/lb.    House made Cocktail sauce \$4c.*

*Grilled Lemon-Herb Shrimp \$29/lb.*

*Colossal Blue Claw Crabmeat \$39-45/lb.    Dijon lime-Mayonnaise \$4c.*

*Smoked Salmon Swirls \$16/18pcs(approx.).*

*Alaskan king crab legs, large, cut 2" & cracked, \$28-38/lb. Steamed \$2/lb.*

*Smoked Trout Pate' \$7/c*

## Domestic Caviars

*2 oz. jars*

*Siberian Sturgeon \$85/oz • Paddlefish \$25/oz. • Osetra \$100/oz.*

*American white Sturgeon \$45/oz • Alaskan Salmon Roe \$7/oz • Capelin \$3.50/oz.*

## Dips & Spreads

*Chipotle Crab Dip \$14c. • Warm Cheesy Crab Dip \$14/c.*

*Smoked Salmon spread w/capers \$14/c.*

*Chunky Guacamole \$9.50 pt. • Smoked Salmon or Tuna Tartar \$14 c.*

*Lemon Hummus \$4/c. • Spinach-Kale-Garlic Sour cream*

*House made Crisps • Pita Chips • Tortilla Chips*

*Artistically arranged Baskets available. Visit our web site and Facebook page.*

## Traditional Specialties

*Calamari Salad \$14/lb. • Riviera Salad \$19/lb.*

*Fried Calamari \$12/lb • La Mer's Fra Diavolo sauce \$5pt.*

*Stuffed Baked Clams \$12/tray. • Clams Casino \$14.00/tray. • Stuffed Mushroom \$12.00/tray*

*Fresh Eel \$16/ea. • Fresh Canadian Bacoala \$14/lb (dry or soaked)  
All raw Hard Shell Clams \$10/dz. • L.I. Oysters \$2.50 each • Oyster Cups / market price*

# CHRISTMAS MENU



2017-2018

## La Mer

### Main Course

*Scampi Sauce \$5.99pt.*

*Shrimp Scampi over Linguine or saffron rice \$15/por. | ½ pan \$65*

*Garlic-Herb grilled Salmon portions or Medallions \$24/lb.*

*Small Crab Stuffed Sole \$23/lb(raw) + \$1 each to bake.*

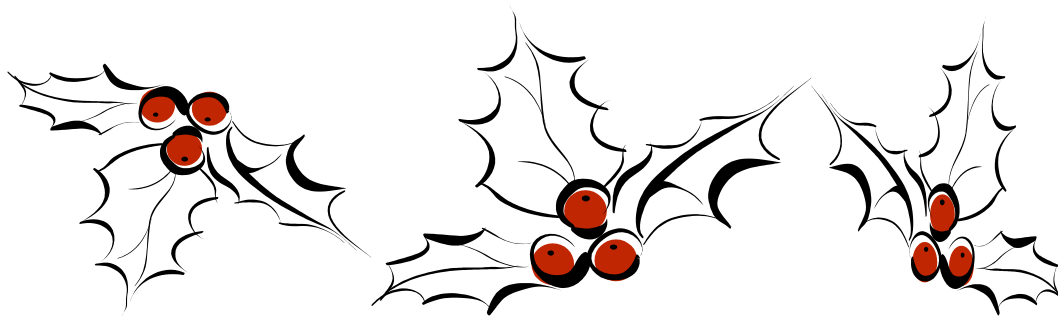
*Breaded (not cooked ) Sole 24/lb., weighed after breading Fried Sole \$201/lb.*

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

*Stuffed Squid in sauce ready to bake \$12 • Marinara sauce \$5/pt.*

*Baked Maryland style Crab Cakes \$6.99 each w/ Dijon-lime Mayonnaise*

*White Clam Sauce (serves 2) \$8.50/pt.*



*407 Main Street, Armonk, NY 10504, 914-273-1766 • fax 914-273-1571*

[www.lameraseafood.net](http://www.lameraseafood.net) | [www.facebook.com/lameraseafood](https://www.facebook.com/lameraseafood) | [www.Linkedin](https://www.linkedin.com)

*Creative catering services and accommodating Staff available.*