

STARTERS

...On the half Shell *w/ sauce & lemon*

6 Local Oysters	13
6 Little Neck Clams	5.5
8 Fried Lg. Shrimp <i>w/marinara</i>	10
Fried Calamari <i>w/fra Diavolo</i>	10
8 Shrimp cocktail <i>w/ sauce & lemon</i>	9
½ Riviera Salad <i>w/ toasted ciabatta</i>	9
8 Fried Oysters <i>w/Chipotle mayonnaise</i>	18
12 Fried whole belly Clams <i>w/tartar</i>	9
King Crab, steamed, <i>w/butter, .75 lb.</i>	24
2 Baked Clams <i>w/ lemon</i>	3.5
6 Shrimp Dumplings <i>w/Sesame Teriyaki</i>	7
Spinach-Feta Soufflé	6

KIDS CORNER

Chicken tenders <i>honey-mustard or ketchup</i>	7
Mac-n-Cheese, <i>pint</i>	7
Grilled H.N. Hot Dog <i>on potato bun</i>	2.5

PASTA or Rice

Shrimp Scampi <i>w/ Thyme & Lemon</i>	15
Lobster Mac <i>Cheddar, Monterey, Mascarpone, Parm</i>	19
Shrimp & Broccoli <i>w/garlic over penne</i>	15
Paella over Saffron Rice	18
Salmon & Broccoli <i>in Creamy Dill</i>	15
Linguine <i>garlic & parsley, wine</i>	5
Penne Pomodoro <i>w/ Salmon or Shrimp</i>	15
Penn ala Vodka 10 / Shrimp 15 / Chick	12

DINNERS *to go...*

Pick up Hot, Microwave or Oven ready!

LOBSTERBAKE, 1½ lb. lobster, clams & mussels, corn, rice, coleslaw, garlic bread clarified butter, lemon 35

All served with choice of
Vegetable | Rice, Pasta or Quinoa |
and 7 grain or classic French Bread

Salmon: Garlic-Herb Grilled <i>w/creamy Dill</i>	18
Split Lobster <i>w/ Lemon & butter</i>	26
Twin Crab Cakes, Maryland style <i>w/ lemon & Dijon-Lime Mayonnaise</i>	20
Swordfish: Lemon-Herb grilled	20
Tuna, Sesame crusted (rare)	20
Paella <i>w/ Saffron Vegetable rice</i> <i>Shrimp, scallops, mussels, clams, chorizo, chicken</i>	18
8 Grilled Lemon-Herb Shrimp	17
Fish & Chips <i>garlic bread, steak fries</i>	14
Tilapia Provencal <i>tomato, olives, Lemon-caper</i>	14
Fried Flounder	17
Twin Soft Shell Crabs <i>(May.-Aug.)</i> ◇ <i>w/lemon- herb caper sauce</i> ◇ <i>breaded & fried w/ chipotle mayonnaise</i>	20
Poached Salmon <i>w/ creamy dill or lemon-ginger</i>	18
Stuffed Sole, <i>Sicilian style, Crab, or G.F. Spinach & Feta</i>	18
Chicken, <i>breaded & fried Lemon grilled</i>	15



GF | DF | V

A FULL SERVICE SEAFOOD MARKET

TAKE-OUT | DELIVERY | CATERING |
BASKETS & PLATTERS | PERSONAL CHEF

Lunch & Dinner

Carry-Out

Menu

407 Main Street
Armonk, N.Y. 10504

(914) 273-1766

Phone and on line orders welcome

Delivery \$1/mile, \$5 minimum

...to order on line: Lamerfish@aol.com

Or Armonkconciierge.com

Monday-Friday

9-6:45



see our catering photos

Saturday

9-5:45

Sunday

10-2:45

SPECIALS

La Mer's homemade

Soup & Sandwich Special is new 2x weekly but the price is always only \$10.99

Dinner Entrée varies each day.

Weekly **Pasta Special** \$10.99

Request to be added to our email list to receive the daily specials.

Many Gluten Free & Vegan dishes !

*Prices are subject to local sales tax.
Prices may change without notice.*

***Inform your server of food allergies.**

SALADS

Individual \$5-6 Doubles \$9-10

Garden, Romaine, tomato, carrots, onion, chick peas

Greek, Romaine, olives, onion, tomato, feta, tzatiki sauce

Sedona, Spring Mix, raisins, walnuts, onion, tomato, jack cheese

Gorgonzola Walnut,
On Spring Mix w/ tomato, onion

Spa Fresh Kale, Red bell peppers, Chick peas, Toasted Pi Nuts, lemon-ginger

Caesar Romaine, Parmesan & Romano, tom, crackers

TOPPINGS

per portion :

6 Grilled Large Shrimp 6 | Grilled Chicken 4

Maryland Crab Cake 6 | Lobster salad 19

Sesame seared Tuna 9 | Tuna salad 4

Salmon grilled or poached 9 | Avocado 1

FISH & CHIPS

Fish fillets breaded and fried w/ panko & our fresh crumbs, our tarter sauce, store-cut French Fries & Ketchup, Coleslaw, lemon and Garlic bread. 14

SANDWICHES WRAPS & PANINIS

Fried Fish Classic 10

Cod, Tartar, L & T, ciabatta

Salmon Burger 11

Jalapeno, Ranch, & Tomato

Shrimp Po' Boy 11

slaw, hot sauce, cheese, tartar

Sesame Tuna Wrap 12

Asian slaw, wasabi mayo

Salmon-Pesto-Monterey 10

+ cheddar & tomato

Crab Cake baked 10

w/Dijon Lime, L & T, Ciabatta

Shrimp Quesadilla 8

peppers, onion, cilantro, salsa

Sole on a Roll 11

garlic herb rub, creamy dill, L & T

Tuna Salad 8

celery, raisins, L&T on multigrain

Smoked Salmon 12

w/ tom., onion, creamy dill

Poached Salmon 10

w/ creamy dill, L & T

Soft Fish Taco 10

cheese, onion, tom., salsa, hot sauce

LOBSTER BOX

Colossal Lobster Roll, Panini 24

Traditional Lobster Roll 17

Lobster BLT w/ avocado 24

Lobster salad on garlic bread 19

SOUPS

cups \$4/ bowls \$6/7

Manhattan Clam Chowder GF DF

New England Clam Chowder GF

Lobster Bisque GF

Shrimp Chili GF DF

Butternut Squash GF DF V

Gazpacho GF DF V

Lentil GF DF V

Split Pea GF DF V

All served with Oyster Crackers

SIDES

Mashed Potatoes / Steak Fries 5

Slaws: traditional / Asian-Broccoli 5

Saffron Brown Rice / Quinoa 5

Roasted Vegetables/ French Beans 5

Garlic Bread for 2 *French or Multigrain* 4

Penne Capresse, Garlic & Parsley, 5

CHICKEN

on Ciabatta

Grilled or Breaded & Fried

8 •w/ Pesto & Monterey Jack 8

•w/ Avocado & Chipotle 8

BEVERAGES & Desserts

House made Lemonade & unsweetened Iced Tea 2.00

Coffee | Tea 2.00

Bottled Juices & Sodas 1.75

Soda cans 1.00

Water 1.50

Brownies | Choc chip Cookie 2.25

Bananas | Apples | Oranges 1.00