

STARTERS

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

| | |
|---|-----|
| 6 Local Oysters | 16 |
| 6 Little Neck Clams | 6 |
| 8 Fried Lg. Shrimp <i>w/marinara</i> | 11 |
| Fried Calamari <i>w/ fra Diavolo</i> | 11 |
| 8 Shrimp cocktail <i>w/ sauce & lemon</i> | 11 |
| ½ Riviera Salad <i>w/ toasted ciabatta</i> | 10 |
| 8 Fried Oysters <i>w/Chipotle mayonnaise</i> | 18 |
| 12 Fried whole belly Clams <i>w/tartar</i> | 12 |
| 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 or Zucchini Soufflé | 6 |

KIDS CORNER

| | |
|---|-----|
| Chicken tenders <i>honey-mustard or ketchup</i> | 8 |
| Mac-n-Cheese, <i>pint</i> | 9 |
| Grilled Hot Dog <i>on potato bun</i> | 2.5 |

PASTA or Rice

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|--|----|
| 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> | 6 |
| Penne Pomodoro <i>w/ Salmon or Shrimp</i> | 15 |
| Penne 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 38

*Dinners below are served with choice of:
Vegetable | Rice, Pasta or Quinoa | bread

| | |
|---|----|
| Salmon: Garlic-Herb Grilled <i>w/creamy Dill</i> | 18 |
| Split Lobster <i>w/ Lemon & butter</i> | 32 |
| Maryland style Crab Cake <i>w/ lemon & Dijon-Lime Mayonnaise</i> | 17 |
| 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 | 18 |
| Fish & Chips <i>garlic bread, steak fries</i> | 14 |
| Tilapia Provencal <i>tomato, olives, Lemon-caper</i> | 14 |
| Fried Flounder | 17 |
| Soft Shell Crab <i>(May.-Aug.)</i> ◇ <i>w/lemon- herb caper sauce</i> ◇ <i>breaded & fried w/ chipotle mayonnaise</i> | 19 |
| Poached Salmon <i>w/ creamy dill or lemon-ginger</i> | 18 |
| Stuffed Sole, <i>Sicilian style, Crab, or G.F. Spinach & Feta</i> | 20 |
| Chicken, <i>Lemon grilled / Spinach & toamato</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 [seamless/grubhub.com](https://www.seamless.com/grubhub.com)

Monday-Friday

9-6:45



see our catering photos

Saturday

9-5:45

ed wechsler

fishmonger extraordinaire

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 \$6 Doubles \$10-11

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

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

Sedona, Spring Mix, craisins, 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 7 Grilled Chicken 5

Maryland Crab Cake 7 Lobster salad 19

Sesame seared Tuna 11 Tuna salad 5

Salmon-grilled or poached 9 1/2 Avocado 1.5

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

Tuna Salad
celery, craisins, L&T on multigrain 8

Shrimp Quesadilla
peppers, onion, cilantro, salsa 8

Crab Cake baked
w/Dijon Lime, L & T, Ciabatta 10

Poached Salmon
w/ creamy dill, L & T 11

Soft Fish Taco
cheese, onion, tom., salsa, hot sauce 11

Fried Fish Classic
Cod, Tartar, L & T, ciabatta 11

Salmon Burger
Jalapeno, Ranch, & Tomato on Brioche bun 11

Shrimp Po' Boy
slaw, hot sauce, cheese, tartar 11

Salmon-Pesto-Monterey
+ cheddar & tomato 11

Sole on a Roll
garlic herb rub, creamy dill, L & T 11

Sesame Tuna Wrap
Asian slaw, wasabi mayo 12

Smoked Salmon
w/ tom., onion, creamy dill 12

LOBSTER BOX

Colossal Lobster Roll, buttered-Panini 24

Traditional Lobster Roll, toasted 17

Lobster salad on garlic bread 20

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 5/ Steak Fries 3/5

Slaws: traditional / Asian-Broccoli 4

Saffron Brown Rice / Quinoa 5

Roasted Vegetables/ French Beans 5

Garlic Bread for 2 *French or Multigrain* 4

Penne Garlic & Parsley 5
10

CHICKEN

on Ciabatta

Grilled

•w/ Pesto & Monterey Jack 9

•w/ Avocado & Chipotle 9

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