

Mother's Day Menu

Appetizers

Plattered, Garnished, & Ready!

Maine Cocktail Oysters on ice w/pomegranate mignonette 3 ea .

10 Cocktail Shrimp with sauce, lemon & garnish - 14

Sliced Mini Seared Tuna Carpaccio, seaweed salad & Wasabi 19

Two 6 oz. Steamed Lobster Tails on Spring & Strawberry Salad w/ Dijon Vinaigrette 49

Smoked Salmon Tartar w/ crème fraiche, fresh pumpernickel rounds 20

American Sturgeon Caviar, crème fraiche, onion, egg, Blinis 46

Crab Dip w/ mini garlic crisps 19

Lobster Bisque w/ roasted peppers 7

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Hot Appetizers.

Ready to Heat and Serve

10 Mini Crab cakes w/ Chipotle Sauce 14

12 Bacon Wrapped mini Sea Scallops 18

8 Coconut Shrimp w/ Plum Sauce 14

12 Grilled Lemon-Herb Shrimp 14

The majority of our recipes are Gluten Free, Dairy free & Vegan

Entrées

*Lobster Dinner with Chowder, Avocado-Corn Salad, roasted New Potatoes, French Beans Almondine,
and our famous Garlic bread 35.00*

Lemon-Caper Branzino or Snapper with Saffron Rice, roasted Vegetables 19

*Grilled Orange-Ginger Scottish Salmon with sesame noodles and stir
fry baby Bok Choy and Bell Peppers 19*

Feta & Spinach Stuffed Sole, w/ sun dried tomatoes, Penne in a creamy cognac-tomato Sauce 19

Dijon-Nut Crusted Halibut

Mediterranean Vegetable Cous Cousins and creamy-Garlic sauce 24

Browned Butter Panini'd Lobster Roll, Roasted Potatoes, Avocado-Corn Salad 29

PLATTERS & BASKETS

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Artistically arranged and garnished

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1) Shrimp Cocktail & sauce on black platter or basket	prices includes tax
<i>Extra Large Shrimp: 1 pound \$36 1.5 pounds \$53 2 pounds \$67 3 pounds \$94</i>	

2) Cold Seafood Cocktail Platter
Steamed split 4 oz. Lobster tails, 30 Shrimp, Salmon swirls, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges \$130

3) Cheese boards	sm \$55 serves 10 guests	lg.\$99 serves 20 guests
<u>FRENCH</u> •Port Salut, herbed Chevre, Triple Crème Brie, Roquefort, Grapes, Figs, Apricots, sliced baguette		
<u>European</u> • Irish Sharp Cheddar, Goat Gouda, Jarlsberg, Manchego, Grapes, Figs, Apricots, sliced baguette		

4) Crudités Basket
French Beans , Cucumber, Carrots, Peppers, Celery, grape tomatoes, Horseradish sauce med\$39/lg.\$49

5) Mini Sesame Ahi logs or mini carpaccio w/ wasabi mayo and seaweed salad, rice crackers \$44

6) Salmon fillets: <i>Garlic-Herb or Poached w/creamy dill sauce</i>	\$19/lb.
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7) Vegetable & Shrimp Shumi skewers (48) *caramelized & dressed w/ Ginger teriyaki* \$56

8) Canapé mirror: *Smoked Swirls on cucumber, Lobster salad endive, Caviar on blinis, Lemon-ginger popcorn shrimp, Seared mini tuna cubes, balsamic Pear & Prosciutto* \$158

9) Roasted Vegetables
Brussels Sprouts, Zucchini, Red Bell Peppers, Butternut Squash, Cauliflower \$12/lb.

10) Raw Bar to Go! <i>36 assorted Oysters, 30 Clams, 2 lb. Shrimp, sauces, garnish</i>	\$190
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11) American Caviar *2 oz, crème fraiche, diced red onion and egg, Blinis, platter* \$125

12) Tortilla Basket *with chunky Guacamole or Salsa and homemade tortillas* \$19

13) Smoked Salmon Platter	Norwegian style \$75
<i>Diced Red onion, Tomato, capers, lemon, garnish, 1 ¾ lb.</i>	Scottish/Nova \$85

14) Olive Tapenade Roasted Vegetable Goat cheese, Lemon Hummus, Assorted Flatbreads \$25

15) Smoked Salmon or Tuna Tartar 12 oz., rice crackers \$26

16) Assorted dessert basket sm. \$ 55 | lg. \$95