

Christmas Menu



La Mer

Gourmet Seafood



2009

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

Soups

Zuppa Di Pesce w/ Bacoala \$16/qt. • Lobster Bisque \$12/qt. • Chunky L.B. \$24/qt.

Hot Hors D'oeuvres

Fried Calamari \$10/lb., Fra Diavolo sauce \$3c.

Lobster & Brie in Puff Pastry cup \$30/ 12

Zucchini Quiche Tartlets \$9/11

Spinach & Feta Quiche Tartlets \$9/11

Brochette topping \$6 pt. • Parmesan crisps \$4.99

Mini Crab Cakes \$19/12 w/ Chipotle mayonnaise

Panco fried Large Shrimp \$20/lb

Panco lemon-ginger Lobster bites \$40/lb

Shrimp Dumplings w/ Ginger Teriyaki \$14.00/12

Grilled Lemon-Herb Shrimp \$23/18

Bacon Wrapped Baby Scallops (seared) \$15 ½ /lb.

Cocktail Lobster Cakes \$29.00/doz. w/ Chipotle mayo

Cold Hors D'oeuvres

Crab Dip \$13 c.

Small Onion Crackers \$4

Rock Crab Claws \$24/22 Dijon-lime Mayonnaise \$3c.

Lobster salad with shrimp \$39.99/lb. • Steamed Lobster Meat \$66/lb.

Cocktail Shrimp \$21/lb. Cocktail sauce \$3c.

Grilled Lemon-Herb Shrimp \$23/18

Smoked Salmon herbed cheese & caviar layered dip \$14/c.

Smoked salmon Tartar \$10 c.

Colossal Blue Claw Crabmeat \$33/lb. Dijon lime-Mayonnaise \$3c.

Smoked Salmon Swirls \$17/24

Alaskan king crab legs \$24/lb. cut 2" and cracked and steamed

Domestic Caviars

2 oz., 4 oz. & 14 oz

Domestic Osetra \$79/oz • Black lumpfish \$ 7/oz.
American white Sturgeon \$29/oz • Salmon Roe \$7/oz

Dips & Spreads

Crab Dip \$9.50/c. • Garlic White Bean & Rosemary Hummus \$5.99pt.
Smoked Salmon cream cheese w/capers \$9.50/c.
Chunky Guacamole \$8.50pt. • Smoked salmon Tartar \$10 c.
Vegetarian Chopped Liver \$6/c.

Pita Chips • Terra Chips • House made Garlic crisps

Traditional Specialties

Calamari Salad \$14/lb. • Riviera Salad \$17/lb.
Fried Calamari \$10/lb • La Mer's Marinara or Fra Diavolo sauce \$5pt.
Large Stuffed Baked Clams \$1.50ea. • Clams Casino \$14.00/dz.
Fresh Eel \$10/lb • Fresh Canadian Bacoala \$14lb (dry or soaked)
Raw Clams \$8/dz. Oysters \$1.50 each

Lobster Tails

1 ounce slipper tails	\$17/lb.
3 ounce Rock tails	\$29/lb.
7 & 11 oz. tails	\$29/lb.
Lemon-Basil Crusted	\$1.00/each
Lemon Herb marinated\$1.00/each

Main Course

Garlic-Herb grilled Salmon Fillets \$18/lb.
Crab Stuffed Halibut \$19/lb.
Breaded (not cooked)Sole Oreganato \$19/lb.
Fried Flounder \$16/lb.
Spinach & Feta Stuffed Sole \$13/lb.
Mussels in Garlic and parsley sauce, \$6/qt., Little Necks \$11/doz.
Stuffed Squid \$12/lb., ready to bake • Marinara sauce \$5/pt.
Maryland style Crab Cakes, top browned \$6.99 each w/ Dijon-lime Mayonnaise
White Clam Sauce (serves 2-3) \$8.50/pt.

Platters & Baskets

- 1) Shrimp Cocktail Platter
Extra Large Shrimp, lemon & garnish, \$21/lb. Homemade sauce \$3c.
- 2) Cold Seafood Cocktail
Rock Crab Claws, 30 Shrimp and sauce, Colossal crabmeat, Dijon-Mayo, lemon \$94
- 3) Crudités Basket
Asparagus, Cucumber, Carrots, Peppers, Celery, Horseradish sauce \$19sm/\$32lg.
- 4) Fried Basket
Calamari, Panko Shrimp, Bacon wrapped Scallops, mini Crab Cakes w/3 sauces \$52
- 5) Mini Sesame Tuna w/ Yakitori, ginger & wasabi, \$29/lb.
- 6) Grilled Fisherman's Platter: Split Lobster tails, Shrimp, Scallops w/ assorted sauces \$96
- 7) Salmon fillets: Garlic-Herb or Poached \$17/lb, creamy dill sauce \$3c.
- 8) 30 steamed Shrimp Dumplings w/ Ginger Teriyaki \$30
- 9) Canapé mirror:
Salmon swirls in puff pastry, Lobster salad endive,
Caviar on Cristini , Cocktail shrimp wrapped in snow peas, Seared mini tuna cubes \$96
- 10) Grilled Vegetable Platter
Eggplant, Red Pepper, Yellow Squash, mushroom, onion, \$9lb.
- 11) Raw Bar to Go! 2 dz. Oysters, 4 dz. Clams, 2 ½ lb. Shrimp, sauces, garnish \$150
- 12) 2 oz. American Caviar, crème fraiche, diced red onion, Egg, Blinis, platter \$89

Fresh & Garlic Breads

Classic & 7 grain Baguettes \$4, seeded Bastones \$3
mini ficelles \$.75 • White & 7-grain garlic breads \$3.50
Corn Bread \$8/9"tray

Sides

Rosemary & Thyme Potato Confit \$2.75 each
Maple roasted yams \$8/lb.
Saffron rice \$8/lb.
Garlic French beans \$11/lb.
Corn Bread \$8/9"try

The Seven Fishes

Mini Bocoaloo cakes

White clam sauce over linguine

Riviera salad

Grilled lobster tails

Mussels Marinara

Sicilian Stuffed sole