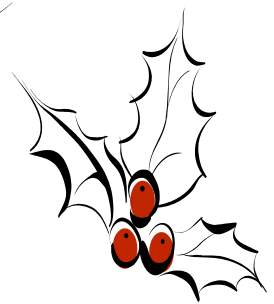
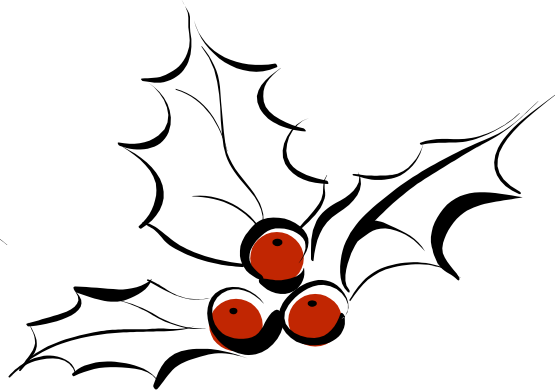
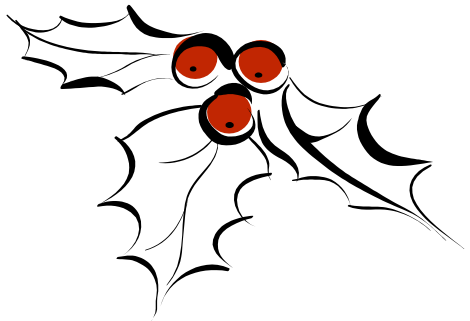


Christmas Menu



La Mer

Gourmet Seafood



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

www.lamerseafood.net

Platters & Baskets

1) Shrimp Cocktail & sauce on black Platter

Extra Large Shrimp: 1 pound \$32 | 2 pounds \$58 | 3 pounds \$83

2) Cold Seafood Cocktail

Rock Crab Claws, 30 Shrimp & sauce, colossal crabmeat, Dijon-Mayo, lemon & sauce \$100

3) Grilled Fisherman's Platter: Split Lobster tails, Shrimp, Scallops w/ assorted sauces \$96

4) Armonk Special

Steamed Grilled split Lobster tail, colossal Crabmeat, Cocktail shrimp, poached scallops \$125

5) Crudités Platter with Snap Peas,

Grape tomatoes, Cucumber, Carrots, Bell Peppers, Celery, Horseradish sauce \$24sm | \$38/lg.

5) Mini Sesame Tuna on mini skewers w/ seaweed salad & wasabi mayo, rice crackers \$39

7) Salmon fillets: Garlic-Herb or Poached \$19/lb. | creamy dill sauce \$3c. | 3lb. platter \$65

8) 30 seared Shrimp Shaomi on skewers w/ Ginger Teriyaki \$36

9) Canapé mirror:

Smoked Salmon pâté on cucumber, Lobster salad endive, smoked trout pate' on brioche,
Caviar & chives on blinis, Citrus shrimp cocktail, Seared mini tuna cubes \$128

10) Grilled Vegetable Platter

Zucchini, Red Pepper, Yellow peppers, portabella mushroom, fennel. 1 ½ pounds \$19

11) Raw Bar to Go! 2 dz. Oysters, 4 dz. Clams, 2 ½ lb. Shrimp, sauces, garnish \$170

½ Mini bar \$ 85

12) 2 oz. American Caviar, crème fraiche, diced red onion, Egg, Blinis, platter \$109

Fresh & Garlic Breads

Traditional & 7 grain Baguettes \$4 | ficelle & brioche dinner rolls \$.75 | Garlic breads \$3.50

Sides

Roasted vegetables: Brussels Sprouts, Red bell peppers, Zucchini, acorn squash, rosemary \$10/lb.

Saffron rice \$8/lb. • Vegetable cous cous • Penne w/ garlic & oil, plum tomatoes \$8/lb

Garlic French beans almandine \$11/lb. • Garlic Broccoli w/ cannelloni beans \$10/lb.

(many more options on our standard catering menu)

Soups

New England Clam Chowder \$12/qt. • Lobster Bisque \$12/qt. • Chunky L.B. \$28/qt.
Chicken cous cous or Vegan Lentil \$10/qt.

Hot Hors D'oeuvres

Fried Calamari \$11/lb. • Fra Diavolo sauce \$3c.

Lobster & Marscapone Quiche tartlets \$24/12

Zucchini Quiche Tartlets \$12/doz.

Spinach & Feta Quiche Tartlets \$12/doz.

Brochette topping \$6 pt. • Baguette crostinis \$3.99 qt.

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

X-Large fried Shrimp \$21/lb

Shrimp Dumplings w/ Ginger Teriyaki \$13.00/12

Grilled Lemon-Herb Shrimp \$23/18

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

Clams Casino \$14/doz.

Lemon ginger Chicken skewers \$12/lb.

Cold Hors D'oeuvres

Crab Dip \$14 c. Chimichuri Shrimp \$23/lb.

Rock Crab Claws \$29/22 Dijon-lime Mayonnaise \$3c.

Lobster salad \$45/lb. • Steamed Lobster Meat \$60/lb.

Cocktail Shrimp \$23/lb. House made Cocktail sauce \$3c.

Grilled Lemon-Herb Shrimp \$23/18

Smoked salmon Tartar w/ marscapone & chives on cucumber \$12/12.

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

Smoked Salmon Swirls \$15/20 approx. on blinis w/ garnish & basket \$32

Alaskan king crab legs, large, \$27/lb. cut 2", cracked and steamed.

Domestic Caviars

2 oz. jars

Domestic Osetra \$79/oz • Paddlefish \$17/oz. (as available)
American white Sturgeon \$45/oz • Alaskan Salmon Roe \$7/oz

Dips & Spreads

Crab Dip \$14c. • Garlic White Bean & Rosemary Hummus \$6 pt.
Smoked Salmon spread w/capers \$9.50c.
Chunky Guacamole \$8.50 pt. • Smoked Salmon Tartar \$14 c.
On Vegetarian Chopped Liver \$6/pt. • Lemon Hummus \$3/c.

Pita Chips • Terra Chips • House made Baguette crostinis

Traditional Specialties

Calamari Salad \$14/lb. • Riviera Salad \$17/lb.
Fried Calamari \$11/lb • La Mer's Marinara or Fra Diavolo sauce \$4pt.
Large Stuffed Baked Clams \$1.50ea. • Clams Casino \$14.00/dz.
Fresh Eel \$14/ea. • Fresh Canadian Bacoala \$14lb (dry or soaked)
Raw Clams \$8/dz. L.I. Oysters \$1.50 each

Lobster Tails

1 ounce slipper tails	\$19/lb.
3, 9 & 11 oz. tails	\$28/lb.
Lemon-Basil Crusted	\$1.00/each
Lemon Herb or Scampi marinated	...\$1.00/each

Main Course

Scampi Sauce \$5.99pt.
Shrimp Scampi over Linguine \$13/por. | ½ pan \$65
Garlic-Herb grilled Salmon Fillets \$19/lb.
Spinach & Feta Stuffed flounder \$15/lb.
Crab Stuffed Sole \$19/lb.
Breaded (not cooked) Sole Oreganato \$17/lb.
Fried Flounder \$17/lb.
Garlic and parsley Mussels \$8/qt. | Mussels Marinara \$8/qt.
Stuffed Squid in sauce ready to bake \$12/lb. • Marinara sauce \$4/pt.
Maryland style Crab Cakes, top browned \$6.99 each w/ Dijon-lime Mayonnaise
White Clam Sauce (serves 2-3) \$8.50/pt.