

All items subject to availability. Prices may change without notice.

Platters & Baskets

1) Shrimp Cocktail & sauce on black Platter

Extra Large Shrimp: 1 pound \$34 | 1 ½ pounds \$ 53 | 2 pounds \$66 | 3 pounds \$90

2) Cold Seafood Cocktail

Rock Crab Claws, 30 Shrimp & sauce, colossal crabmeat, Dijon-Mayo, lemon & sauce \$110

3) Grilled Fisherman's Platter: Split Lobster tails, Shrimp, Scallops w/ assorted sauces \$99

4) Armonk Special

Steamed split Lobster tail, Colossal Crabmeat, Cocktail shrimp, poached Sea Scallops \$135

5) Crudités Platter with Snap Peas,

Grape tomatoes, Cucumber, Carrots, Bell Peppers, Celery, Horseradish sauce \$28sm | \$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 \$4c. | 3lb. platter \$70

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 grilled brioche, Caviar & chives on blinis, Citrus & Dill Poached Shrimpl, Seared & skewered mini tuna cubes \$158

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 \$200

½ Mini bar \$110

12) 2 oz. American Caviar, crème fraiche, diced red onion, Egg, Blinis, platter \$125

Fresh & Garlic Breads

Traditional & 7 grain Baguettes \$4 | ficelle & brioche dinner rolls \$1.00 | Garlic breads \$3.50

Sides

*Roasted vegetables: Brussels Sprouts, Red bell peppers, Zucchini, Butternut squash, rosemary \$11/lb.
Saffron rice \$9/lb. • Vegetable Cous Cous \$10/lb • Penne w/ garlic & oil, plum tomatoes \$9/lb
Garlic French beans Almandine \$11/lb. • Broccoli Rabe w/ cannelloni beans \$11/lb.*

(many more options on our standard catering menu)

Have a Happy and Healthy Holiday.

Soups

*New England Clam Chowder \$13/qt. • Lobster Bisque w/ lobster bits \$14/qt.
Butternut Squash \$12/qt.*

Hot Hors D'oeuvres

Fried Calamari \$12/lb. • Fra Diavolo sauce \$3c.

Lobster & Mascarpone Quiche tartlets \$24/dz

Zucchini quiche tartlets \$12/dz

Spinach & feta quiche tartlets \$12/dz

Roasted Tuscan Vegetable Tartlets \$12/doz.

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

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

X-Large fried Shrimp \$25/lb

Skewered Shrimp Shaomi w/ Ginger Teriyaki \$10/dz

Grilled Lemon-Herb Shrimp \$29/lb

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

Clams Casino \$14/tray.

Chicken tenders w/ honey mustard \$7/5.

GF Coconut Shrimp w/ plum sauce \$25/lb.

Cold Hors D'oeuvres

Rock Crab Claws \$29/22 Dijon-lime Mayonnaise \$4c.

Mini cubes or sliced Seared Sesame tuna w/ wasabi mayo & seaweed Salad \$29/lb.

Crab Dip \$14/c.

Lobster salad \$47/lb. • Steamed Lobster Meat \$66/lb.

Cocktail Shrimp \$25/lb. House made Cocktail sauce \$4c.

Grilled Lemon-Herb Shrimp \$29/lb

Colossal Blue Claw Crabmeat \$40/lb. Dijon lime-Mayonnaise \$4c.

Smoked Salmon Swirls \$16/18pcs(approx). on cucumber w/ garnish & basket \$32

Alaskan king crab legs, large, \$28/lb. cut 2", cracked and steamed.

Tomato-Basil-Bocconcini skewers \$12/12

Domestic Caviars

2 oz. jars

Siberian Sturgeon \$85/oz • Paddlefish \$25/oz. • Osetra \$100oz
American white Sturgeon \$45/oz • Alaskan Salmon Roe \$7/oz • Capelin \$3.50/oz.

Dips & Spreads

Crab Dip \$14c. • Warm Cheesy Crab Dip \$26/pt

Smoked Salmon spread w/capers \$9.50c.

Chunky Guacamole \$9.50 pt. • Smoked Salmon Tartar \$14 c.

Lemon Hummus \$4/c. • Jalapeno-Pineapple hummus \$4/c. • Rosemary garlic Hummus \$4/c.

House made baguette Crostinis • Pita Chips • Tortilla Chips

Artistically arranged Baskets available. See our web site and Facebook page.

Traditional Specialties

Calamari Salad \$14/lb. • Riviera Salad \$19/lb.

Fried Calamari \$12/lb • La Mer's Fra Diavolo sauce \$5pt.

Stuffed Baked Clams \$9/tray. • Clams Casino \$14.00/tray. • Stuffed Mushroom \$15.00/tray

Fresh Eel \$14/ea. • Fresh Canadian Bacoala \$14/lb (dry or soaked)

All raw Hard Shell Clams \$9/dz. • L.I. Oysters \$2.50 each • Oyster Cups / market price

Lobster Tails

1 ounce slipper tails \$19.99/lb.

3, 7, & 11 oz. tails \$29/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 \$15/por. | 1/2 pan \$65

Garlic-Herb grilled Salmon Fillets \$22/lb.

Small Crab Stuffed Sole \$19/lb(raw) • Small Stuffed flounder \$16/lb (raw)

Breaded (not cooked) Sole \$19/lb. Fried Sole \$201/lb.

Garlic and parsley Mussels \$8/qt. | Mussels Marinara \$8/qt.

Stuffed Squid in sauce ready to bake \$12 • Marinara sauce \$5/pt.

Baked Maryland style Crab Cakes \$5.99 each w/ Dijon-lime Mayonnaise

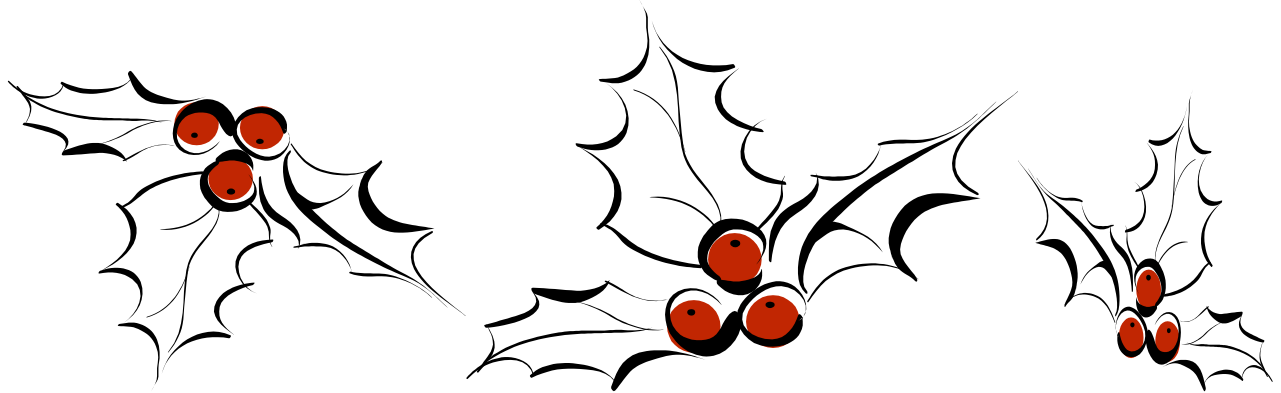
White Clam Sauce (serves 2-3) \$8.50/pt.

Christmas Menu



La Mer

Gourmet Seafood



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www.lamerseafood.net | www.facebook.com/lamerseafood | [www.Linkedin](https://www.linkedin.com/company/lamerseafood)

Creative catering services and accommodating Staff available.