

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

PLATTERS & BASKETS

Lamerseafood.net

Artistically arranged and garnished

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- 1) Shrimp Cocktail & sauce on black platter or basket *prices include tax
Extra Large Shrimp: 1 pound \$37 | 1.5 pounds \$54 | 2 pounds \$69 | 3 pounds \$97
- 2) Cold Seafood Cocktail Platter (*serves 10*)
Steamed & split 4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges \$145
- 3) Grilled Fisherman's Platter: *Split Lobster tails, Shrimp, Scallops, assorted sauces (serves 7)* \$119
- 4) Cheese Board sm \$55. serves 15 guests lg. \$99. serves 30 guests
Irish Cheddar, Goat, Jarlsberg, Triple Crème Brie, Grapes, Figs, Apricots, sliced baguette. (cheese variety may vary)
- 5) Crudités Basket
French Beans, Cucumber, Carrots, Peppers, Celery, grape tomatoes, radish crowns, Kale-garlic-Sour Cream
Mini \$19-serves 10 / Sm \$29-serves 20 / Med \$39-serves 30 / Lrg \$49-serves 40 / Colossal \$69-serves 50
- 6) Sesame Ahi Bites on Knot picks or Mini "Carpaccio" w/ wasabi mayo, seaweed salad, rice crackers \$43
- 7) Salmon fillets: *Garlic-Herb or Poached, decorated and plattered.* \$21/lb. *Creamy Dill sauce* \$4
- 8) Vegetable & Shrimp Shumi skewers (48) *dressed w/ Ginger teriyaki* \$52
- 9) Canapé mirror: *Smoked Salmon on cucumber, Lobster salad endive, Caviar on blinis, rustic Maine shrimp, Seared mini Tuna bites, Balsamic Fig & Prosciutto, Smoked Trout Pate' on radish crowns* \$168
- 10) Grilled Vegetables, 3 lbs.
Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portobello Mushrooms, carrot \$44
- 11) Raw Bar to Go!
36 assorted Oysters, 30 Clams, 2 lb. Shrimp, sauces, garnish, lemon \$190
- 12) American Caviar: *2 oz., crème fraiche, diced red onion and egg, Blinis, platter* \$125
- 14) Smoked Salmon Florets Platte
Diced Red onion, Tomato, Capers, lemon, garnish, 2 lb. *Norwegian/Scottish/Nova* \$90
- 15) Smoked Salmon Tartar OR Mascarpone & Parsley Spread, 8 oz., w/sliced pumpernickel \$24

Hot Hors D'oeuvres

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. • Crips \$3.99 .

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

Large fried Shrimp \$25/lb. Marinara \$4.99 pt.

Skewered Shrimp Shaomi w/ Ginger Teriyaki \$12/dz

Grilled Lemon-Herb Shrimp \$29/lb

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

Clams Casino \$16/tray.

Chicken tenders w/ honey mustard \$5.5 /½ lb.

GF Coconut Shrimp w/ Apricot-Dijon \$25/lb.

Warm & Cheesy Crab Dip \$14/c.

Cold Hors D'oeuvres

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

Seared Sesame Tuna Bites or mini sliced w/ wasabi mayo & seaweed Salad \$33/lb.

Chipotle Crab Dip \$14/c.

Lobster salad \$50/lb. • Steamed Lobster Meat \$66/lb.

X-Large Cocktail Shrimp \$28/lb. House made Cocktail sauce \$4c.

Grilled Lemon-Herb Shrimp \$29/lb.

Colossal Blue Claw Crabmeat \$39-45/lb. Dijon lime-Mayonnaise \$4c.

Smoked Salmon Swirls \$16/18pcs(approx.).

Alaskan king crab legs, large, cut 2" & cracked, \$28-38/lb. Steamed \$2/lb.

Smoked Trout Pate' \$7/c.

Domestic Caviars

2 oz. jars

Siberian Sturgeon \$85/oz. • Paddlefish \$25/oz. • Osetra \$100/oz.

American white Sturgeon \$45/oz . • Alaskan Salmon Roe \$7/oz. • Capelin \$3.50/oz.

Dips & Spreads

- Chipotle Crab Dip \$14c. • Warm Cheesy Crab Dip \$14/c.
- Smoked Salmon spread w/capers \$14/c.
- Chunky Guacamole \$9.50 pt. • Smoked Salmon or Tuna Tartar \$14 c.
- Lemon Hummus \$4/c. • Spinach-Kale-Garlic Sour cream

House made Crisps • Pita Chips • Tortilla Chips

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Fresh & Garlic Breads & Desserts

Traditional & 7 grain Baguettes \$4 | Ciabatta & Brioche dinner rolls \$1 | Garlic breads \$4
Mini Key Lime Tartlets | Mini Linzar cookies | Brownies | Sahra Bernharts

Sides

Roasted vegetables: Brussels Sprouts, Red bell peppers, Zucchini, Butternut squash, rosemary \$12/lb.
Saffron rice \$9/lb. • Vegetable Cous Cous \$10/lb • Penne w/ garlic & oil, plum tomatoes \$9/lb
Garlic French beans Almandine \$12/lb. • Broccoli Rabe w/ cannelloni beans \$12/lb.

Soups

Classic Bouillabaisse \$28/qt. • Lobster Bisque w/ lobster bits \$16/qt.
Butternut Squash \$12/qt.

Lobster Tails

3-4, 7-8, & 12 oz. Brazilian lobster tails \$30/lb.
Perched & Lemon-Basil Crusted \$1.00/each
Split & Lemon Herb or Scampi marinated \$1.00/each
Split & Steamed or Braised \$1.00/each

Main Course

Half Crab Stuffed Lobster \$19
Paella \$18 portion, w/ Lobster \$31 portion.
Lobster Dinner w/ roasted potatoes, vegetable, salad, soup, garlic bread, \$45 each
Garlic-Herb grilled Salmon portions or Medallions w/ Tomato-Fennel Ragu \$23/lb.
Stuffed Sole: Crab \$23/lb. • Lobster \$39/lb. (priced raw), + \$1 each to bake.
Lobster Bolognese \$26/portion over Fettuccini
Garlic and parsley Mussels appetizer for 2 \$8/qt.
Baked Maryland style Crab Cakes \$7 each w/ Dijon Mayonnaise
Split 10-12 oz. Lobster Tail, Brandy-Tomato cream sauce \$25 each
Steamed Lobsters - 1.5 lb. Lobster \$27.00 | 2-2.5 lb. lobster \$33-40

New Year's Eve Menu



La Mer Gourmet Seafood

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Casual and Fine Catering



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