

## 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 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

6) Salmon fillets: *Garlic-Herb or Poached \$19/lb. | creamy dill sauce \$4c. | 3lb. platter \$70*

7) 30 seared Shrimp Shaomi on skewers w/ Ginger Teriyaki \$36

8) 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 \$158*

9) Grilled Vegetable Platter

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

10) Raw Bar to Go! 2 dz. Oysters, 4 dz. Clams, 2 ½ lb. Shrimp, sauces, garnish \$200  
½ mini bar \$110

11) 2 oz. American Caviar, crème fraiche, diced red onion, Egg, Blinis, platter \$125

### Domestic Caviars 2 oz jars, (1 oz. available by order)

Domestic & Siberian Osetra \$85/oz • Sevruga starting at \$129 • Beluga, grades A, AA, AAA  
American White Sturgeon \$45/oz • Salmon Roe \$7/oz • Black Lumpfish \$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.*

*Housemade Pita Chips • Housemade Tortilla chips • Housemade Herbed Crostinis*

## Hot Hors D'oeuvres

Lemon-ginger Chicken sate \$1.50 ea. ...in wheat grass field + \$20

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

Mini Crab Cakes \$19/15 with Chipotle Mayonnaise

Cocktail Lobster cakes \$19.00/12 w/ Dijon mayonnaise

Shrimp Shaomi with Ginger Teriyaki \$10/12

Grilled Lemon-Herb Shrimp \$29/lb

Lobster-brie phyllo Tartlets 25/doz.

Small Stuffed Portabellas \$15/tray.

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

Clams Casino \$14/tray.

Stuffed Baked Clams \$9/tray.

Mini Vegetable Spring Roll w/ plum sauce \$18/18

## Cold Hors D'oeuvres

Cocktail Shrimp Martini's \$25/lb. Cocktail sauce \$4c.

Mini seared sesame Tuna w/ seaweed salad on bamboo spears \$28/lb.

Crab salad & Avocado on mini brioche \$2 each.

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

Lobster salad on endive \$30/12

Pancetta, arugula, tomato, Saga Blue Tea sandwiches \$18/18

Goat cheese & Quince crostinis \$14/18

Gravlox toasts w/ mascarpone \$18/18

Smoked Salmon Swirls on blinis \$18/18

Grilled Lemon-Herb Shrimp \$29/lb.

Smoked salmon Tartar in sesame coronet \$18/dz.

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

Clams \$9/dz. | L.I. Oysters \$2.00 each, | Maine oysters \$2.50 | Kumomoto \$3 | on the Half shell

*Platters & baskets \$2.00. Garnish 1.50/lb.*

Items subject to availability. Prices may change without notice.

## Salads

- Avocado, Crab and Mango salad \$8 serving
  - Sedona- Mixed Greens, dried Cranberries, walnuts, Monterey Jack, Dijon Vinaigrette \$4 serving
- Pita Chips • House made herbed crostinis and croutons

## Soups

- Classic Bouillabaisse \$28/qt. • Lobster Bisque w/ lobster bits \$14/qt. • Shrimp Chili \$7/pt.

## Fresh & Garlic Breads

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

## Lobster Tails

- 4, 8 & 12 oz. tails \$29/lb.  
Lemon-Basil Crusted \$1.00/each  
Lemon Herb marinated .....\$1.00/each

## Main Course

Half Crab Stuffed Lobster \$19

Paella w/ Lobster \$25 por.

Lobster Dinner w/ roasted potatoes, vegetable, salad, soup, garlic bread, \$35 each

Stuffed Soles: Spinach & feta \$19/lb. • Crab \$19/lb. • Lobster \$29/lb.

Lobster Bolognese \$21/portion over Tagliatelle

Naturally raised Salmon: Everything crusted & baked \$11/por.

Garlic and parsley Mussels appetizer for 2 \$7/qt.

Grilled Swordfish Provencal \$14 por.

Maryland style Crab Cakes slow browned \$7 each w/ Dijon Mayonnaise

Lobster Tail, Brandy-Tomato sauce \$19 each

Rolled Sole with pinenuts and tomato-fennel mushroom sauce \$12 por.

Lobsters steamed \$25.00 per lobster

# ***New Year's Eve Menu***



*La Mer Gourmet*

*Seafood*

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*Artistically arranged Baskets available. See our website and Facebook page.*