

STARTERS

On the half Shell with sauce & lemon	
6 farmed Oysters	11
6 little neck clams	4
Shrimp Quesadilla w/homemade salsa	7
8 Fried Lg. Shrimp w/marinara	10
Fried Calamari w/fra Diavolo	10
8 Shrimp cocktail w/ sauce & lemon	9
½ Calamari Salad	8
8 Fried Oysters w/Chipotle mayonnaise	16
12 Fried Clams w/tartar sauce	9
King Crab, steamed, w/butter, .75 lb.	18
2 Baked Clams w/ lemon	3.5
6 Shrimp Dumplings w/Sesame Teriyaki	7
Spinach-Feta Soufflé	6

KIDS CORNER

Chicken tenders honey-mustard or ketchup	7
Mac-N-Cheese, pint	7
Grilled H.N. Hot Dog on potato bun	2.5

PASTA

Lobster Mac-n-Cheese (special order)	19
Shrimp Scampi	15
Shrimp & garlic Broccoli Penne	15
White Clam Sauce	15
Linguine w/garlic & parsley	5
Salmon, creamy garlic	15
Texas Shrimp on clam sauce	15
Penne ala Vodka w/ shrimp	15

DINNERS to Go...

Pick up Hot, Microwave or Oven ready!

LOBSTERBAKE, 1½ lb. lobster, clams & mussels, corn, rice, coleslaw, garlic bread clarified butter, lemon 35

All served with Vegetable and choice of Rice, Pasta, Quinoa 7 grain or classic French Bread

Salmon: Grilled Garlic Herb/Dill mustard/Pesto	17
Split Lobster w/ Lemon & butter	26
Twin Crab Cakes, Maryland style w/ lemon & Dijon Mayonnaise	20
Swordfish, grilled Lemon-Herb	19
Tuna, Sesame crusted (rare)	19
Paella w/ Saffron rice Shrimp, scallops, mussels, clams, chorizo, chicken	18
8 Grilled Lemon-Herb Shrimp	17
Fish & Chips garlic bread, steak fries	13
Tilapia, Provencal artichoke, tomato, olives	14
Fried Flounder	17
Twin Soft Shell Crabs ♦ w/lemon herb caper sauce ♦ breaded & fried w/ chipotle mayonnaise	20
Poached Salmon w/creamy dill or lemon-ginger	17
Stuffed Sole, Sicilian style, Crab, or GF Spinach & Feta	17
Chicken, breaded & fried Lemon grilled	14



GF | DF | V

A FULL SERVICE SEAFOOD MARKET

"the best deal for take-out food in Westchester"
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Carry-Out

Menu

Lunch & Dinner

407 Main Street
Armonk, N.Y. 10504

(914) 273-1766/273-1571

Phone and fax orders welcome

Delivery available \$5 fee

Monday-Friday
9-6:45

Saturday
9-5:45

Sunday
10-2:45

Lamerfresh@aol.com



SPECIALS

La Mer's homemade

Soup & Sandwich Special is new 2x weekly but the price is always only \$10.99

Dinner Entrée varies each day.

Weekly **Pasta Special** \$10.99

Request to be added to our email list to receive the daily specials.

Many Gluten Free & Vegan dishes !

Prices are subject to local sales tax.

Prices may change without notice.

Inform your server of food allergies.

SALADS

Individual \$5 Doubles \$9

Garden, Romaine, tomato, carrots, onion, chick peas

Greek, Romaine, olives, onion, tomato, feta, tzatiki sauce

Sedona, Mesclune, raisins, walnuts, onion, tomato, jack cheese

Gorgonzola Walnut,
on mesclune w/ tomato, onion

Spa Kale, red bell peppers, chick peas, Toasted Pi Nuts, lemon-ginger

Caesar Romaine, Parmesan & Romano, tom, Cristinis

TOPPINGS

6 Grilled Large Shrimp	6
Maryland Crab Cake, GF	7
Sesame seared Tuna	8
Salmon grilled or poached	9
Tuna salad	4
Lobster salad	15
Grilled Chicken	5

FISH & CHIPS

Breaded and fried Fish fillets w/ panko & fresh crumbs, our tarter sauce, store-cut French Fries & Ketchup, Coleslaw, lemon and Garlic bread. 13

SANDWICHES

WRAPS

PANINIS

Sauce options:

Dijon-lime • Chipotle • Yakitori • Creamy Dill • Buffalo • Tartar

Fried Fish Classic w/homemade tarter	9.5
Crab Cake w/Chipotle mayo	9.5
Buffalo Tilapia w/ Gorgonzola	9.5
Sesame Tuna Wrap, asian slaw, wasabi mayo	11
Salmon Pesto Monterey	9.5
Shrimp Po' Boy slaw, cheddar, hot sauce	11
Jalapeno Ranch Salmon Burger	9.5
Sole on a Roll w/ creamy dill	11
Tuna Salad, celery & raisins on multigrain	8
Smoked Salmon w/ tom, onion, creamy dill	12
Salmon: Poached / Grilled creamy dill	9.5
Soft Fish Taco	9.5

LOBSTER BOX

Colossal Lobster Roll panini	21
Traditional Lobster Roll	15
Lobster BLT w/ avocado	21
Lobster Roll on garlic bread	17

SOUPS

Manhattan Clam Chowder	GF	DF
New England Clam Chowder	GF	
Lobster Bisque	GF	
Shrimp Chili	GF	DF (as available)
Carrot-Ginger	GF	DF V (as available)
Gazpacho	GF	DF V
Lentil	GF	DF V
Split Pea	GF	DF V

All soups \$4 cup /\$6 bowl

All served with Oyster Crackers

SIDES

Mashed Potatoes/Steak Fries	4
Slaws: traditional / Broccoli	3
Saffron Brown Rice / Quinoa	4
Roasted Vegetables	4
Pasta salad, feta, calamata olives	4
Farro Ratatouille	4

CHICKEN on Ciabatta

Grilled or Breaded & Fried	
•w/Pesto & Monterey Jack	8
•w/ Avocado & Chipotle	8

BEVERAGES

House made Iced Tea & Lemonade	
Coffee	\$2.00
Bottled Juices	1.50
Sodas	1.00
Water	1.50
Brownies Muffins Cookies	2.25
Bananas, Apples, Oranges	1.00