

Platters & Baskets

1) **Shrimp Cocktail Platter**

Extra Large Shrimp, lemon & garnish, \$20.99/lb. Homemade sauce
\$2.99c.

2) **Cold Seafood Cocktail**

Rock Crab Claws, 30 Shrimp, Colossal crabmeat, Dijon-lime Mayo,
lemon \$90.00

3) **Shrimp Quesadilla Strips** 4/\$3.75

5) **Crudités Basket**

Asparagus, Cucumber, Carrots, Peppers, Celery, Grape
tomatoes, Horseradish sauce \$32.00

6) **Fried Basket**

Calamari, Battered Shrimp, Bacon wrapped Scallops, mini Crab Cakes
w/3 sauces \$49.00

7) **Sesame Tuna Carpaccio** w/ Yakitori, ginger & wasabi, \$27.00/lb.

8) **Cold Fisherman's Platter:** Split Lobster tails, Shrimp, Scallops \$89.00 w/sauces

10) **Poached Salmon fillets** \$14.99/lb, creamy dill or mustard dill sauce \$2.99c.

12) 30 steamed **Shrimp Dumplings** in Ginger Teriyaki \$30.00

14) **Canapé mirror:**

Salmon swirls in on cocktail pumpernickel , Lobster tartlets,
Caviar on Cristini , Coconut shrimp, Seared mini tuna, \$95.00

15) **Grilled Vegetable Platter**

Marinated Thin Asparagus, Red Bell Pepper, Yellow Squash,
Portabellos, Onion, \$7.99lb.

19) Lobster Tails, split and steamed in Garlic Herb sauce \$Mkt price .

20) **Raw Bar to Go!** 2 dz. Oysters, 4 dz. Clams, 2 ½ lb. Shrimp, sauces, garnish \$140.00

21) **American Caviar,** sour cream, diced red onion, petit toasts, platter, 2 oz \$60.00

22) **Cheese Board**, Asiago, Gouda, Monterey Jack, cheddar, Brie, red grapes \$40.00

*add \$3.00 for disposable platters. Deposits on our baskets and mirrors are mandatory.

Salads

Gorgonzola & Walnut, mixed greens, grape tomatoes, red onion,
Dijon Vinaigrette \$3.00/ serving

Sedona- Mixed Greens, dried Cranberries, walnuts, Monterey Jack,
Dijon Vinaigrette \$3.00/serving

Pita Chips • Terra Chips • Thin Bread Sticks •
Cocktail crackers

Hot Hors D'oeuvres

Raspberry Chicken sates \$1.75 ea. • **Coconut Shrimp** \$21.99/lb.
w/ Hawaiian mustard

Mini Crab Cakes \$19.00/12 with Basil Mayonnaise • **Mini Lobster
cakes** \$19.00/12 w lime Mayo

Mini Sesame Teriyaki Salmon Skewers \$3.99 each

Shrimp Dumplings with Ginger Teriyaki \$9.99/12

Grilled Lemon-Herb Shrimp \$22.99/18.

Shrimp Quesadillas 3.75/4pcs.

Lobster In Tartlets 34.99/lb.

Small Stuffed Portabellos \$5.99/lb. • **Clams Casino** \$14.00/dz.

Cold Hors D'oeuvres

Avocado Crab and Mango salad \$29.99/lb.

Rock Crab Claws \$22.99/22 **Dijon Mayonnaise** \$2.99/c.

Lobster salad (with shrimp) \$29.99/lb. • **Steamed Lobster Meat**
\$49.00/lb.

Cocktail Shrimp \$20.99/lb. **Cocktail sauce** \$2.99c.

Grilled Lemon-Herb Shrimp \$22.99/18

Smoked Salmon & caviar terrine \$13.50/c.

Colossal Blue Claw Crabmeat \$32.99/lb. Dijon Mayonnaise
\$2.99/c.

Smoked Salmon Swirls \$8.50/14 • Smoked Salmon Tapenade
\$8.50/c.

Alaskan king crab legs \$23.99/lb. cut 2" and cracked and steamed

Clams \$6.99/dz. and **Oysters** \$1.50 each, on the Half shell

Domestic Caviars

2 oz., 4 oz. & 14 oz

Domestic Osetra \$49.00/oz • Black lumpfish \$ 4.00/oz.

American Sturgeon \$24.00/oz • Salmon Roe \$16.00/4 oz

On a platter with red onion, sour cream, chopped Egg, assorted thin
breads, add \$20.00

Dips & Spreads

Garlic White Bean & Rosemary \$5.99pt. • Smoked Salmon and Caviar
Terrine \$13.50/c.

Crab Sour cream and Onion \$9.50/c. • Smoked Salmon Tapenade
\$8.50/c.

Chunky Guacamole \$8.50pt. • Roasted Red Pepper and Garlic \$4.99/pt.

Lobster Tails

1 ounce slipper tails \$15.99/lb.

3-4 ounce Rock tails \$25.99/lb.

6, 8 & 12-14 oz. \$27.99/lb.

Main Course

Paella \$13.50 por. • Lobster Paella \$21.00/portion

Mango-Lime Coconut Crusted Lobster tail \$Mkt price + \$4.50 ea.

Stuffed Soles: Shrimp & Tomato \$12.99/lb. • Crab \$18.99/lb. •
Lobster \$24.99/lb.

Shrimp Scampi: Large \$11.99/por. Colossal \$17.99/por.

Rice Pilaf \$2.50/por. • French Beans and Red bell pepper sautéé
\$3.50/por.

Salmon: Garlic-Herb or Rosemary Plum Tomato \$9.00/por.

Garlic and parsley sauce, Mussels \$6.99/qt., Little Necks
\$10.99/Doz..

Swordfish, Lemon Basil Crusted (not cooked)\$10.00 por.

Maryland style **Crab Cakes** Pan Fried \$5.99 each w/ Dijon-lime
Mayonnaise

Armonk Style **Lobster Cakes pan fried,** w/ Roumelade \$6.99/each

Lobster Tail Lemon-Basil Crusted (raw) \$Mkt. Price plus \$1.00/each

Lobster Tail, steamed in Garlic-Herbed, Mkt price + \$3.00 each

Lobster Fra Diavolo Chardonnay \$Mkt. price plus 5.50

Lobsters, steamed mkt. price plus \$3.00 per lobster

Crab Stuffed Lobster \$14.00 per ½ lobster

Fresh & Garlic Breads

Traditional & 7 grain Baguettes,

mini ficelles \$.50 • ½ White & 7-grain garlic breads \$2.99

Soups

Zuppa Di Pesce w/ Bacoala \$13.99/qt. • Lobster Bisque \$9.99/qt.

• Chunky L.B. \$9.99/pt.

Classic Bouillabaisse \$6.99 portion/pt.



La Mer

Seafood

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New Year's Eve Menu

Superior Seafood, Extraordinary Service

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