

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 white platter

*prices include tax

Extra Large Shrimp: 1 pound \$47 | 1.5 pounds \$60 | 2 pounds \$76 | 3 pounds \$109

2) Cold Seafood Cocktail Platter (serves 8)

5 Steamed & split 4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat \$190

3) Shrimp Cocktail & Colossal Crabmeat, Dijon Lime & Cocktail sauces, lemon wedges on white platter. \$ 90

4) Cheese Board

sm \$69. serves 15 guests lg.\$109. serves 30 guests

Aged Irish Cheddar, Goat, Manchego, Triple Crème Brie. (cheese options available).

Grapes, Mission Figs, dried Apricots, Sour Cherry Spread, sliced baguette.

5) Crudités Basket

French Beans, Cucumber, Carrots, Peppers, Celery, Grape Tomatoes, Radish crowns, Kale-garlic- Sour Cream

Mini \$19-serves 10 / Sm \$45-serves 20 / Lg \$65-serves 30 / Colossal \$85-serves 50

6) Salmon fillets or Medallions (½ fillets): *Garlic-Herb or Poached, decorated and plattered.* \$22/lb. Creamy dill \$5c.

7) Sesame Ahi cubes on Bamboo Knot picks -or- Mini "Carpaccio" w/ wasabi mayo, seaweed salad, rice crackers \$49

8) Seafood Canapé mirror:-36" long

Nova-Cucumber rolls, Lobster salad endive, Caviar on blinis, Rustic Maine Cocktail Shrimp, sm. \$ 99

Seared Tuna bites, Chipotle Crab Pate' on Artichoke bottoms, Smoked Trout Pate' on Pump. Squares lg. \$178

9) Grilled Vegetables, 3 lbs

Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portobello Mushrooms, Carrot, \$ 49

10) Raw Bar to Go!

36 assorted Oysters, 30 Clams, 2 lb. Shrimp Cocktail, Mignonette, Cocktail, Tabasco sauces, garnish, lemon, cocktail forks \$199

- delivery & on premises set up \$ 45

11) American Caviar: 2 oz., Mascarpone, diced red onion and egg, Blinis, platter

\$135

12) Tortilla Basket with chunky Guacamole or Salsa and assorted tortilla chips

\$ 29

13) Smoked Salmon Platter, 2 lb.

Diced Red onion, Tomato, Capers, lemon, garnish.

Scottish/Nova

\$99

14) Nova Mascarpone & Caper Spread, 7 oz., 16/c.

12 cut pumpernickel squares \$5

Hot Hors D'oeuvres

Tartlets:

Lobster & Mascarpone filo tartlets \$35/dz.

Lobster Grilled Cheese bites \$35/dz.

Zucchini-Cheddar Filo tartlets \$18/dz.

Spinach & Feta Filo tartlets \$18/dz.

Roasted Tuscan Vegetable Tartlets \$18/doz.

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Stuffed Mushroom \$18.00/tray of 8-10

Crab bites \$25/16 w/ Chipotle mayonnaise

Caramelized, on knot picks, Shrimp Shumi, w/ Ginger Teriyaki \$13/dz.

Bacon Wrapped Baby Scallops, ready to bake, \$17/ ½ lb. (19 pcs.)

Clams Casino \$19/tray.

Chicken tenders w/ honey mustard \$6 /½ lb.

GF Coconut Shrimp w/ Apricot-Horseradish \$29/lb.

Cocktail Egg Rolls with Apricot-Raspberry-Horseradish

Cold Hors D'oeuvres

X-Large Cocktail Shrimp \$29/lb. House made Cocktail sauce \$4c.

Rock or Snow Crab Claws \$35 lb. Dijon-lime Mayonnaise \$4c.

Seared Sesame Tuna Bites or mini sliced w/ wasabi mayo & seaweed Salad \$34/lb.

Lobster salad \$60/lb. • Steamed Lobster Meat \$77/lb.

Grilled Lemon-Herb Shrimp with sauce \$29/lb.

Colossal Blue Claw Crabmeat \$ 45-50/lb. Dijon lime-Mayonnaise \$4c.

Smoked Salmon Swirls \$24/18pcs(approx.)

Alaskan king crab legs, large, cut 2" & cracked, \$ 39/lb. Steamed add \$2/lb.

All raw Hard Shell Clams \$10/dz. • L.I. Oysters \$2.50 each

Domestic Caviars 1 & 2 oz. jars

Siberian & Russian Osetra \$100-120/oz. • Domestic Osetra \$ 90/oz. • ½ Buckwheat Blinis \$19/30
American Sturgeon \$50/oz. • Alaskan Salmon Roe \$8/oz. • Lumpfish and Capelin \$3.50/oz.

Dips & Spreads

Chipotle Crab Dip \$16c. • Warm Cheesy Crab Dip \$16/c.

Smoked Salmon Spread w/capers & Parsley \$16/c.

Chunky Guacamole \$10 pt. • Smoked Salmon or Tuna Tartar \$16 c.

Lemon Hummus \$5/c. • Spinach-Kale-Garlic Sour cream \$5 c.

Brie En Croute with Cristinis \$14

House made Ciabatta and Multigrain Crostinis & Flour & Corn Tortilla Chips

Sides

Roasted vegetables: Brussels Sprouts, Red bell peppers, Zucchini, Butternut Squash, Cauliflower \$13/lb.

Saffron rice \$10/lb. • Spinach-Mushroom Quinoa \$12/lb. • Garlic French beans Almandine \$13/lb.

Penne Garlic & Oil \$7/lb.

Soups

New England -Or- Manhattan Clam Chowder \$12/qt. • Lobster Bisque w/ lobster bits \$16/qt.

Lobster Tails

4, 7 & 12 oz. Brazilian lobster tails \$39/lb.

Meat Perched atop the shell & Lemon-Basil Crusted \$1.00/each

Butterflied & Lemon Herb or Scampi marinated \$1.00/each

Split & Steamed, or Braised \$1.00/each

Fresh & Garlic Breads

Traditional & 7 grain Baguettes \$2.50 | Ciabatta & Brioche dinner rolls \$1 | Garlic breads \$4.50

Main Course & Traditional Specialties

Half Crab Stuffed Lobster \$19

Paella \$19 portion, Add ½ Lobster +\$14

Garlic-Herb grilled Salmon portions or Medallions w/ Tomato-Fennel Ragu \$25/lb.

Stuffed Sole with: Crab \$24/lb. • Lobster \$45/lb. • Spinach & Feta. Priced raw, + \$2 each to bake.

Baked Maryland style Crab Cakes \$10 each w/ Dijon-Lime Mayonnaise

Steamed Lobsters - 1.5 lb. Lobster \$28.00 | 2 lb. \$38.00 | 2.5 lb. lobster \$48

Riviera Salad \$19/lb.

Calamari Salad \$14/lb.

Garlic and parsley Mussels \$8/qt. | Mussels Marinara \$10/qt.

Fried Calamari \$19/lb.

La Mer's Fra Diavolo sauce \$5pt.

Marinara sauce \$5/pt.

Stuffed Baked Clams \$12/tray of 5-6 large shells

Fresh Eel \$17/ea. • Oyster Cups / market price

Fresh Canadian Bacoala \$15/lb (dry or soaked)

Scampi Sauce \$7 pt.

Shrimp Scampi with Bread crumb topping \$29/lb. ½ pan \$99

Roasted Salmon or Cod portions or Medallions, Garlic-Herb \$25/lb.

Sole: Breaded not cooked 24/lb.

Sole: Fried \$24/lb.

Stuffed Squid in sauce ready to bake \$14/lb.

White Clam Sauce (serves 2) \$9.50/pt.

Desserts \$16/lb.

Marzipan Rainbow Bars | Mini Linzer cookies | Sugar topped Brownies | Sahra Bernharts \$22/lb.
Apple Pie | Cheese Cake | Lemon Bar Cake \$29

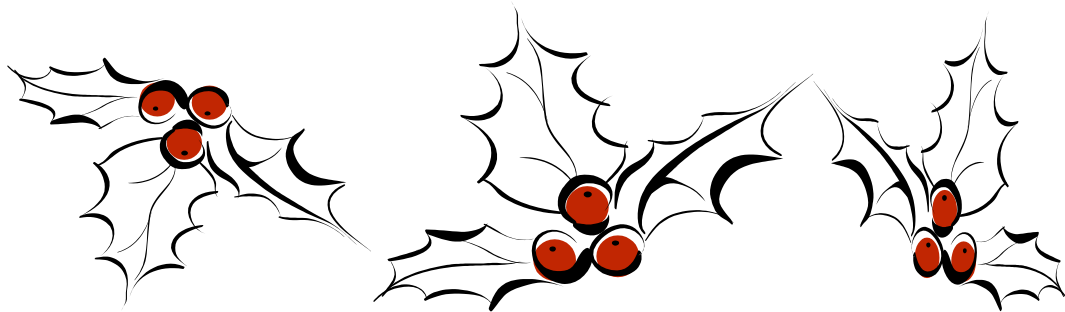
CHRISTMAS MENU



2019-2020

La Mer

Fresh Seafood
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Fun & Creative Catering



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Visit our web site and Facebook page to view our Artistically arranged Baskets & Platters

*At the close of another year, we gratefully pause to wish you a season filled with
Love, Happiness and Cheer.*

Happy Holidays from the Staff at La Mer Gourmet Seafood!