

LA MER GOURMET SEAFOOD
Valentine's Day Menu



Chilled Appetizers for 2

Plattered, Garnished, & Ready!

Beausoleil Cocktail Oysters on ice w/ lemon & mignonette 3.5 ea.

10 Cocktail Shrimp with sauce, lemon & garnish - 19

Sliced Seared Tuna Carpaccio, seaweed salad & Wasabi 24

*Two, 6 oz. Steamed Lobster Tails, Sliced on Mixed Salad w/Mandarin
and Balsamic-Dijon Vinaigrette \$40*

Nova & Caper spread piped onto fresh pumpernickel rounds 19

American Sturgeon Caviar, crème fraiche, onion, egg, Blinis 79

8 Chipotle Crab Dip on fresh Artichoke bottoms 19

8 Lobster salad Endive 25

Steamed, Chilled, cut King Crab Legs or Crab Claws w/ Dijon-Lime 29

Tenderloin, Horseradish Sauce, lemon zest on ciabatta 19

-Smorgasbord platters available-

SOUPE

Chunky Lobster Bisque with Ciabatta Crostini's 8

Vichyssoise 6

Delivery and private catering available

407 Main Street, Armonk, N.Y. 914-273-1766.

Call or Place your order on line @ Lamerfresh@aol.com.

Please allow up to 12 hours for confirmation.

LA MER GOURMET SEAFOOD

Hot Appetizers for 2.

Ready to Heat and Serve!

8 Mini Crab cakes w/ Chipotle Sauce 13

14 Bacon Wrapped Baby Scallops 17

8 Coconut Shrimp w/ Sweet Thai-Chili sauce 14

10 Grilled Lemon-Herb Shrimp 19

The majority of our recipes are Gluten Free & Dairy free.

Entrees

Steamed Lobster, choice of soup, choice of salad, roasted New Potatoes, French Beans Almandine, and Garlic bread 38

Lemon-Caper Halibut or Branzino with Saffron Rice, roasted Vegetables, ciabatta dinner roll, lemon 26

Grilled Sweet Sesame Scottish Salmon with Quinoa and stir-fry vegetables 21

Lobster Bolognese tossed with Penne Rigatte 26

Spinach & Feta Stuffed Sole, Penne in creamy Sherry-tomato Sauce 21

Panini'd Lobster Roll, Roasted Potatoes, Avocado-Corn Salad 33

