

Mother's Day Menu

Appetizers

Plattered, Garnished, & Ready!

Maine Cocktail Oysters on ice w/pomegranate mignonette 3 ea .

21 Cocktail Shrimp with sauce, lemon & garnish – 45

24 Seared Tuna Bites, seaweed salad & Wasabi 45

Two 6 oz. Steamed Lobster Tails on mixed Salad w/ Dijon-Honey Vinaigrette 49

12 Smoked Salmon Tartar w/ crème fraiche, on homemade crisps 39

2 oz. American Sturgeon Caviar, crème fraiche, onion, egg, Blinis 145

Crab Dip w/ Garlic Baguette crisps 29

Lobster Bisque w/ roasted peppers 7/c.

Hot Appetizers for 4-6

Ready to Heat and Serve

16 Mini Crab cakes w/ Chipotle Sauce 25

15 Bacon Wrapped Scallops 17

14 Coconut Shrimp w/ Apricot-Dijon Sauce 21

12 Grilled Lemon-Herb Shrimp 19

Entrees by the Portion

Lobster Dinner with Chowder, Avocado-Corn Salad, roasted New Potatoes, French Beans Almandine, and our famous Garlic bread 43.00

Branzino Provencal with Saffron Rice & Roasted Vegetables 22

Grilled Lemon Ginger Scottish Salmon with sesame noodles and stir Fry with baby Spinach & Mushrooms 21

Feta & Spinach Stuffed Sole, w/ Penne in a creamy cognac-tomato Sauce 21

*Lemon-Parmesan-Panko Crusted Halibut
Mediterranean Tomato-mushroom-olive Cous Cous 23*

Browned Butter Lobster Roll, Roasted Potatoes, Avocado-Corn Salad 29

PLATTERS & BASKETS

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Artistically arranged and garnished

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1) Extra Large Shrimp Cocktail Platter 1 pound	\$47
1.5 pounds	\$ 60
2 pounds	\$76
3 pounds	\$109

2) **Cold Seafood Cocktail** Platter (serves 10)
 5 Steamed & split 3-4 oz. Lobster tails, 30 x-large Shrimp, Snow Crab Claws, Colossal crabmeat, Dijon Lime & Cocktail sauces, lemon wedges \$190

4) Cheese Board

Manchego, Goat, Gouda, Triple Crème Brie, Grapes, Mission Figs, dried Apricots, Sour Cherry Spread, sliced baguette & Crackers.
Sm. \$69. serves 15 lg.\$119. serves 30

4a.) **Charcuterie:** Salami, Sopressata, Capicola, Spinach dip, Olives, Cornichons, Ciabatta rounds.
sm. \$49 lg. \$89

5) Crudités Baskets

French Beans, Cucumber, Carrots, Peppers, Celery, Grape Tomatoes, Radish crowns, Kale-garlic Dip.

Mini \$19-serves 8 / Sm. \$45-serves 20
Lg. \$65-serves 30 / Colossal \$95-serves 50

6) **Sesame Ahi** cubes on Bamboo Knot picks -or- Cracker size sliced w/ wasabi mayo, seaweed salad.
 \$45

7) Salmon Fillets (full size) or Medallions (½ portions): Garlic-Herb or Poached, decorated and plattered. \$22/lb. Creamy Dill \$ 5c.
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11) Raw Bar to Go! 36 assorted Oysters, 30 Clams, 2 lb. Shrimp Cocktail, Mignonette, Cocktail, & Tabasco sauces, garnish, lemon, cocktail forks. Pick up price \$199 Local Delivery & On Premises set up \$ 45

12) **American Caviar:** 2 oz., Mascarpone-Crème Fraiche, diced red onion and egg, Blinis, platter \$145

13) Tortilla Basket

Chunky Guacamole -or Salsa & assorted tortilla chips
 \$ 29

13a) Colossal Three Dip Basket

Guacamole, Lemon humus, Spinach-Kale Dip, Crostinis, Corn Tortilla Chips, fresh Ciabattas
 \$ 65

14) **MEZZE Basket** serves 12/24/40. \$50/ 79/ 109
 Hummus, Tzatziki, Spinach Dip, Cuc & Yellow peppers, Artichoke, Manchego & Goat cheeses, Olives, Cashews, Grapes & Dried Apricots, Crostinis, Pita tips, bread.

15) Nova Platter , 2 lb. Diced Red onion, Tomato, Capers, lemon, garnish.	\$109
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15a) Bagel Basket , 12 split	\$19
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16) **Nova Bites** on Marble Rye squares & on Cucumber Rounds with Herbed Mascarpone-Crème Fraiche
 18/ \$45

18) Classic Antipasti Basket

Sliced Salami, Sopressata, Capicola, assorted pitted olives, Grilled bell peppers, diced Fontina cheese, Manchego, Artichoke hearts, crackers & Bread
sm \$69.00 serves 15
Lg. \$129.00 serves 35

19) **Grilled Vegetables**, 3 lbs.
 Zucchini, Yellow Squash, Red Bell Peppers, Asparagus, Portobella Mushrooms, Carrot, Onion \$ 49

10) **Sandwich Basket:** cold sliders & mini sandwiches (details -See page) small 20pcs./\$65 / Lg. 40/\$ 120

**Arranged Baskets and Platters prices include tax.*