

All items subject to availability. Prices may change without notice.

CHRISTMAS 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 \$49 | 1.5 pounds \$63 | 2 pounds \$80 | 3 pounds \$114

2) **Cold Seafood Cocktail Platter (serves 10)**

6 Steamed & split 3 oz. Lobster tails, 30 x-large Shrimp, Snow or Rock Claws, Colossal crabmeat \$ 280
½ platter \$ 150

4) **Cheese Platter**

small 3 cheeses, serves 15 guests \$65.

Aged Cheddar, Goat, Fontina, Triple Crème Brie.

Grapes, dried Apricots, Fig Spread, sliced baguette, crackers.

large 4 cheeses, serves 30 guests \$100.

5) **Crudités Basket**

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

Mini \$29-serves 10 / Sm \$49-serves 20 / Lg \$79-serves 30 / Colossal \$119-serves 50

6) **Salmon fillets or Medallions (½ portions):**

Garlic-Herb or Poached, decorated and plattered. \$29/lb.

Creamy dill \$ 5/c.

7) **Seared Sesame Tuna Bites** on rustic picks -or- Cracker Size sliced w/ wasabi mayo, seaweed sala. \$ 59

Rice crackers \$ 5

8) **Seafood Canapés on 2 platters**

Nova-on Cucumber, Lobster salad Endive, Caviar on blinis, Rustic Maine Cocktail Shrimp, sm. \$ 119
Seared Tuna bites, Chipotle Crab Pate' tartlet, Smoked Trout Pate' on Pump. Squares lg. \$ 199

9) **Antipasti Basket,**

sm \$69.00 serves 15

Sliced Salami, Soppressata, Capicola, assorted pitted olives, Grilled yellow peppers, Artichoke hearts

diced Asiago cheese, sliced Fontina, crackers & Ciabatta sliced Bread

Lg. \$119.00 serves 35

10) **Raw Bar to Go!**

38 assorted Oysters, 26 Clams, 2 lb. Shrimp Cocktail, Mignonette, Cocktail, Tabasco sauces, garnish, lemon, cocktail forks \$219

- delivery & on- premises set up \$ 45

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

\$145

12) **Tortilla Basket** with chunky Guacamole and assorted tortilla chips and Crisps

\$ 39

13) **Smoked Salmon Platter,** 1 o2 lb.

\$ 79

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

Scottish / Nova

\$ 119

14) **Nova Cream Cheese Spread,** 8 oz., \$ 16/c.

18 Pumpernickel Toast points \$ 5

Hot Hors d'Oeuvres

Tartlets & Petites:

Lobster & Mascarpone filo tartlets \$55/dz.

Apple-Fig Jam Mascarpone tartlets \$21/dz.

Spinach & Feta Filo tartlets \$21/dz.

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Lobster Grilled Cheese Petites \$55/dz.

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Stuffed Mushroom \$21.00/tray of 10-12

Crab bites \$39/16 w/ Chipotle mayonnaise

Caramelized, on knot picks, Shrimp Shumi, w/ Ginger Teriyaki \$15/dz.

Bacon Wrapped Baby Scallops, ready to bake, \$21/ ½ lb. (19 pcs.)

L.N. Clams Casino \$21/ 12 per tray.

Chicken tenders w/ honey mustard \$14/ lb.

GF Coconut Shrimp w/ Sweet Thai Chili \$30/lb.

Cocktail Egg Rolls with Sweet Thai Chili \$18/12

Cold Hors D'oeuvres

X-Large Cocktail Shrimp \$30/lb. House made Cocktail sauce \$5 c.

Rock or Snow Crab Claws \$65/ lb. Dijon-lime Mayonnaise \$5 c.

Seared Sesame Tuna Bites or cracker sized sliced w/ wasabi mayo & seaweed Salad \$45/lb.

Lobster salad \$79/lb. • Steamed Lobster Meat \$95/lb.

Colossal Blue Claw Crabmeat \$ 79/ lb. Dijon lime-Mayonnaise \$5 c.

Smoked Salmon on Cucumber or crostinis w/ mascarpone spread \$29/18 pcs

Alaskan king crab legs, large, cut 2" & cracked \$ 65/lb. Steamed add \$4/lb.

All raw Hard Shell Clams \$12/dz. • L.I. Oysters \$2.50 each. Kumamotos \$ 4 each

Domestic Caviars 1 & 2 oz. jars

Domestic & Siberian Osetra \$90-120/oz. • Beluga \$150+ • American Sturgeon \$55/oz.
Alaskan Salmon Roe \$19/oz. • Black Lumpfish \$5/oz. • Paddlefish \$ 60/oz.
Blinis \$16/24

Dips & Spreads

Chipotle Crab Dip \$22c. • Warm Cheesy Crab Dip \$22/c.

Nova Cream cheese Spread, 8 oz., \$ 16/c.

Chunky Guacamole \$12 pt. • Nova or Tuna Tartar \$16 c.

Lemon Hummus \$6/c. • Spinach-Kale-Garlic Sour cream \$6 c.

Brie en Croute with fresh bread chunks and crackers. \$21

Flour & Corn Tortilla Chips & \$5

House made Ciabatta and Multigrain Crostinis 5

Sides

Roasted vegetables: Broccoli, Red bell peppers, Zucchini, Butternut Squash, Cauliflower \$14/lb.

Saffron rice \$10/lb. • Spinach-Mushroom Quinoa \$12/lb. • Garlic String beans Almandine \$14/lb.

Penne Garlic & Olive Oil \$7/ 1.25 lb. portions

Soups

New England -Or- Manhattan Clam Chowder \$14/qt. • Lobster Bisque w/ lobster bits \$18/qt.

Lobster Tails

2, 3, 7, 12, 16 oz. Brazilian lobster tails \$49/lb.

-Meat Perched atop the shell & Lemon-Basil Crusted \$2.00/each

-Butterflied & Lemon Herb or Scampi marinated \$2.00/each

Split & Steamed, or Braised \$2.00/each

Fresh & Garlic Breads

Traditional & 7 grain ½ Baguettes \$3 | Ciabatta & Brioche dinner rolls \$1.25 | Garlic breads \$5.00

Main Course & Traditional Specialties

Half Lobster, Crab Stuffed \$24

Paella \$21 portion. With ½ Lobster meat \$36

Garlic-Herb grilled Salmon portions or Medallions w/ Tomato-Fennel Ragu \$28/lb.

Stuffed Sole with: Crab \$39/lb. • Roasted veg & Goat cheese 27/lb. • Spinach & Feta \$27/lb.

Priced raw, + \$2 each to bake.

Baked Maryland style Crab Cakes \$19 each w/ Dijon-Lime Mayonnaise

Steamed Lobsters - 1.5 lb. Lobster \$34.00 | 2 lb. \$50.00 | 2.5 lb. lobster \$62

Riviera Salad \$26/lb.

Calamari Salad \$19/lb.

Garlic and parsley Mussels \$12/qt. | Mussels Marinara \$12/qt.

Fried Calamari \$19/lb.

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

Marinara sauce \$5/pt.

Stuffed Baked Clams, extra chunky \$18/tray of 5-6 large shells

Fresh Eel \$22/ea. • Jumbo Oyster Cups / \$14

Canadian Bacalao \$17/lb. (dry or soaked).

Bacalao Salad \$21

Scampi Sauce \$8 pt.

Shrimp Scampi over rice or Linguine \$17/por., ½ pan \$99

Roasted Salmon or Cod portions, or Medallions, Tomato-Fennel Ragu \$26/lb.

Sole: Breaded, not cooked \$26/lb.

• Fried \$26/lb.

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

White Clam Sauce (serves 2) \$12/pt.

Over Linguine \$16/portion

Desserts \$16/lb.

Marzipan Rainbow Bars | Mini Linzer cookies | Sugar topped Brownies | Chocolate Chunk Cookies
Apple Pie | Cheese Cake | Apple Strudel \$29 | Sahra Bernharts \$22/lb.

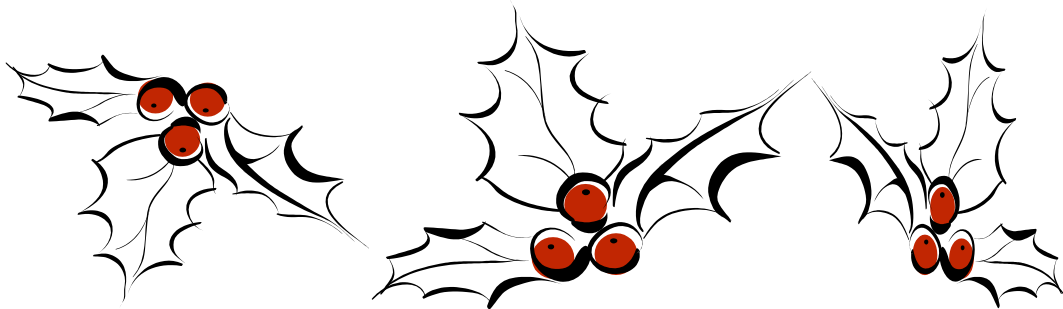
CHRISTMAS MENU



2022

La Mer

Fresh Seafood
Healthful Carry-Out
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!