

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

CHRISTMAS PLATTERS

Lamerseafood.net

Artistically arranged and garnished

1) Shrimp Cocktail & sauce on white platter

*prices include tax

Extra Large Shrimp: 1 pound \$55 | 1.5 pounds \$ 65
2 pounds \$89 | 3 pounds \$125

2) Cold Seafood Cocktail Platter (serves 10)

6 Steamed & split 3 oz. Lobster tails, 30 x-large Shrimp, Snow or RockClaws, Colossal crabmeat \$ 270
½ platter \$ 450

4) Cheese Platter

Aged Cheddar, Goat, Fontina, Triple Crème Brie.
Grapes, dried Apricots, Fig Spread, sliced baguette, crackers.
large 4 cheeses, serves 30 guests \$100
small 3 cheeses, serves 15 guests \$ 9

5) Crudités Basket

French Beans, Cucumber, Carrots, Peppers, Celery, Grape Tomatoes, Radish crowns, KaleGarlic-Sour Cream
Mini \$29-serves 10 / Sm \$49-serves 20 / Lg \$79-serves 30

6) **Salmon** fillets or Medallions (½ portions): *Garlic-Herb or Poached, decorated and plattered.* \$29/lb.
Creamy dill \$ 65/c.

7) **Seared Sesame Tuna Bites** on rustic picks -or- Cracker Size sliced w/ wasabi mayo, seaweed salad. \$ 59
Rice crackers \$ 5

****Platter prices includes tax****

8) Seafood Canapés on 2 platters

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

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

9) Antipasti Basket,

Sliced Salami, Soppressata, Capicola, assorted pitted olives, Grilled yellow peppers, Artichoke hearts
diced Asiago cheese, sliced Fontina, crackers & Ciabatta sliced Bread
sm \$ 69.00 serves 15
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

12) **Tortilla Basket** with chunky Guacamole and assorted tortilla chips and Crisps \$ 39

13) **Smoked Salmon Platter,** 1 o2 lb. *Scottish / Nova Diced Red onion, Tomato, Capers, lemon, garnish.* \$ 79 \$ 129

14) **Nova Cream Cheese Spread,** 8 oz., \$ 16/c.
24 Mixed crostini- Toast \$ 5

Hot Hor d'Oeuvres

Tartlets & Petites:

Lobster & Mascarpone filo tartlets \$55/dz.

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

Spinach & Feta Filo tartlets \$21/dz.

Lobster Grilled Cheese Petites \$55/dz.

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Stuffed Mushroom \$21.00/tray of 10-12

Crab bites \$31/16 w/ Chipotle mayonnaise

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

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

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Chicken tenders w/ honey mustard \$15/ lb.

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

Cocktail Egg Rolls with sweet Teriyaki dip \$18/12

Dips & Spreads

Chipotle Crab Dip \$24c. • Warm Cheesy Crab Dip \$24/c.

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

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

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

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

Cold Hors D'oeuvres

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

Rock or Snow Crab Claws \$60/ lb. Dijon-lime Mayo \$5 c.

Seared 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-Mayo \$6 c.

Nova on Cucumber or crostinis w/ mascarpone spread \$29/18

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

All raw Hard Shell Clams \$12/dz. • L.I. Oysters \$2.50 each.
Kumamotos \$ 3.50 each

*Flour & Corn Tortilla Chips & \$5 House made Ciabatta and
Multigrain Crostinis \$5*

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 \$9/oz
Blinis \$16/24

Sides

Roasted vegetables: Broccoli, Red bell peppers, Zucchini,

Butternut Squash, Cauliflower \$14/lb.

Saffron rice \$12/lb. • Spinach-Mushroom Quinoa \$13/lb.

Garlic String beans Almandine \$14/lb.

Penne Garlic & Olive Oil \$6/ 1.25 lb. portions

Soups

New England -Or- Manhattan Clam Chowders \$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 | Garlic breads \$6.00

Ciabatta & Brioche dinner rolls \$1.50 era.

Main Course

Half Lobster, Crab Stuffed \$24

Paella \$21, a generous portion. With ½ Lobster meat \$36

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

Stuffed Soles, by the pound (avg. 10 oz each).

Crab \$29/• Roasted Veg & Goat cheese, OR Spinach & Feta
\$22 Priced raw,
+ \$2 each to bake.

Sole:

Breaded, not cooked \$27/lb. • Fried \$27/lb.

Baked Maryland style Crab Cakes \$16 each w/ Dijon-Lime Mayo

Steamed Lobsters

1.5 lb. Lobster\$34.00 | 2 lb. \$50.00 | 2.5 lb. lobster \$65

Scampi Sauce \$8 pt.

Shrimp Scampi over rice or Linguine \$18/por., ½ pan \$99

CHRISTMAS MENU



La Mer

Fresh Seafood • Healthful Carry Out • Creative Catering

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407 Main Street, Armonk, NY 10504, 914-273-1766

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

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Traditional Specialties

Riviera Salad \$24/lb.

Calamari Salad \$19/lb.

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

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

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

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

...Over Linguine \$18/portion

Fried Calamari \$18/lb.

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

Fresh Eel \$22/ea. • 7 Shucked Jumbo Oysters "
Cups" \$14

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

Bacalao Salad, simmered with peppers and vinegar, \$21 pt.

Desserts \$19/lb.

Mini Linzer cookies

Sugar topped Brownies

Chocolate Chunk Cookies

Yule Log

Cheese Cake

Apple Strudel

Apple Lattice Pie

\$29

Sahra Bernharts

\$28/lb.

Happy Holidays from the Staff at La Mer Gourmet Seafood!