

La Mer

Seafood



Catering Menu

407 Main Street, Armonk

(914) 273-1766

info@lamernewyork.com

Appetizers

Salmon or Tuna Poke Cups GF

Sushi rice, avocado, sesame oil, soy sauce, togarashi pepper flakes, seaweed salad, pickled cucumber
\$5 each (minimum of 5)

Crispy Rice

Spicy tuna or spicy salmon \$5 each
Spicy scallop \$7 each
Spicy avocado \$4 each
(Minimum of 5)

Seared Sushi Grade Tuna

Served with wasabi mayo and yakitori dipping sauces
\$43/lb

Jumbo Wild Shrimp Cocktail

16-18 per pound; \$37/lb
Add homemade cocktail sauce \$5/cup

Pork Belly Bao Buns

Chili crunch, spicy mayo, pickled cucumber
\$40 per dozen

Shrimp Shumai

Drizzled with chili crunch or yakitori
\$16 per dozen

Crab Bites

With chipotle mayo
\$2 each

Maine Lobster Sliders

Lobster, dill, celery, mayo
\$13 ea

Korean Pancakes

Cocktail-sized vegetable pancakes with garlic and ginger served with chipotle mayo
\$41/dozen

Pulled Pork or Chicken Sliders

On potato buns with house-pickled onions and BBQ sauce
\$43 per dozen

Pigs in a Blanket

Served with deli mustard
50 pieces for \$45
25 pieces for \$25

Chicken Fingers

With honey mustard
\$19/dozen

Mozzarella Sauce

With homemade tomato sauce
\$19/dozen

La Mer's Famous Garlic Bread

\$10 full loaf
\$6 half loaf



GF Gluten-free or gluten-free upon request

Dips & Spreads GF

Cheesy Crab Dip \$25/cup

Guacamole \$9/cup

Whitefish Salad \$13/cup

Mango Salsa \$6.50/cup

Tuna Salad \$8.75/cup

Seafood Platters

La Mer Seafood Platter GF

Sliced seared tuna, wild shrimp cocktail and choice of colossal lump crab or Alaskan King crab
1 lb of each \$175
2 lbs of each \$325

Wild Shrimp Cocktail Platter GF

Arranged on a platter and garnished with lemon and homemade horseradish cocktail sauce

1 lb	\$59
1.5 lbs	\$79
2 lbs	\$99
2.5 lbs	\$119
3 lbs	\$139
4 lbs	\$179
5 lbs	\$219

Sesame Tuna Platter GF

Sesame-crusted seared, sushi-grade tuna served with yakitori dipping sauce and wasabi mayo

1 lb	\$64
1.5 lbs	\$84
2 lbs	\$104

Smoked Salmon Platter GF

Hand-sliced nova, tomatoes, red onion, capers and lemon
\$80/lb



Raw Bar GF

Oysters, clams and shrimp cocktail served with mignonette, cocktail sauce and lemon
Large 40 oysters, 24 clams, 2 lbs shrimp
\$250

Small 20 oysters, 12 clams, 1 lb shrimp
\$140

Tuna Carpaccio Platter GF

Thinly-sliced, lightly seared sushi-grade tuna served with pineapple teriyaki and wasabi mayo dipping sauce. Served on a platter and garnished with sesame seeds and green onions

Small \$50

Large \$90

Extra Large \$130

GF Gluten-free or gluten-free upon request

Sushi Platters

Small Platters (Serves up to 8)

Platter A \$85

Salmon avocado roll, eel avocado roll, spicy tuna roll, shrimp tempura roll (2 each)

Platter B \$85

Shrimp tempura roll, tuna avocado roll, avocado roll (2 each)

Platter C \$112

Lump crab roll, truffle scallop roll, spicy tuna roll, Armonk Crunch roll (2 each)

Platter D \$125

Salmon avocado roll, spicy scallop roll, tuna avocado roll with wasabi aioli and wasabi tobiko (2 each)



Large Platters (Serves up to 20)

Platter E \$275

Organic King salmon avocado roll, avocado roll, tuna avocado roll, spicy tuna roll, spicy scallop roll (3 each); Toro scallion roll (3)

Platter F \$345

Organic King salmon lover roll, eel avocado roll, Armonk Crunch roll (3 each); Spicy scallop roll, spicy tuna roll, special roll #5 (2 each), special roll #7 (blue fin tuna)

We're happy to make custom platters of any size! Call to inquire.



Salads

Avocado and Chickpea Salad (GF)

Cherry tomatoes, red onions and cilantro lime vinaigrette (no lettuce)
\$95 per half tray (serves 6-8)

Baby Gem Salad (GF)

Baby gem lettuce, radish, carrot, cucumber, avocado, tahini vinaigrette
\$65 per half tray (serves 6-8)



Entrees

Grilled Wild Shrimp (GF)

With garlic herb rub and olive oil
\$37/lb (about 17 shrimp per pound)

Grilled or Blackened Halibut (GF)

With mango salsa or dill mustard sauce
\$44/lb

Grilled or Poached Salmon (GF)

Grilled with garlic herb seasoning.
Both served with creamy dill sauce
\$32/lb (conventional); \$39/lb (organic); \$39/lb (King salmon)

Baked Sesame Mustard Salmon (GF)

Slow-poached salmon topped with mustard, paprika and scallions
\$32/lb

Maine Lobsters (GF)

Split, cleaned and cracked
Market price

Grilled Lobster Tails (GF)

Split, cleaned and cracked
Market price

Lobster Tails (GF)

Coated with oreganata crust or scampi sauce
\$60/lb (4oz, 8oz, 10oz)

Yakitori Marinated Grilled Skirt Steak (GF)

Served sliced
\$36/lb

Eggplant Parmesan (GF)

\$75 per half tray

Jumbo Shrimp Parmesan (GF)

\$90 per half tray

Linguini with Homemade Clam Sauce (GF)

\$90 per half tray

Shrimp Scampi

Jumbo shrimp with homemade scampi sauce served over penne
\$100 per half tray

Penne a la Vodka

\$60 per half tray

Chicken Francese, Marsala or Parmesan

\$85 per half tray

(GF) Gluten-free or gluten-free upon request

Sides

Fried Rice (GF)

Roasted Tricolor Potatoes (GF)

Israeli Couscous with Seasonal Veggies

Glass Noodles with Veggies, Sesame and Soy (GF)

Sauteed Green Beans (GF)

Grilled Large Asparagus (GF)

Olive oil salt and pepper

Roasted Butternut Squash (GF)

Garlic, olive oil and salt

Miso Roasted Cauliflower

Sriracha, soy, sesame seeds

Roasted Vegetable Medley

Cauliflower, butternut squash, bell peppers, carrots, onions, zucchini

\$14/lb or \$60 per half tray



Desserts

Cloud 9 Semifreddo - Assorted Flavors \$13

Assorted House-Baked Cookies \$2 each

Key Lime Pie \$30

Banana Creme Pie \$40

Inquire about custom baked goods!

(GF) Gluten-free or gluten-free upon request