

SMALL BITE APPETIZERS

12 pieces per order

Poke Cups \$38 ^{GF} **

Sushi rice, avocado, sesame oil, soy sauce, togarashi, seaweed salad, pickled cucumber, choice of Ora King salmon or yellowfin tuna

Crispy Rice \$40 ^{GF}

Sushi rice, spicy tuna, spicy salmon, spicy avocado, spicy scallop (3 pieces each)

Tuna Tataki Skewers \$31 ^{GF}

Seared/raw sesame-crusting tuna, wasabi mayo, yakitori sauce

Shrimp Shumai \$19

La Mer chili crunch, Chinese black vinegar

Crab Cake Bites \$25 ^{GF}

Dijon-maple aioli

Hot Buttered Lobster Sliders \$97

Fresh Maine lobster, brioche, miso butter, yuzu, shiso

Tuna Tartar \$38 ^{GF}

Soy, balsamic, jalapeño, scallion, nori crackers, spicy mayo

Mini Korean Pancakes \$35 ^{GF}

Shredded vegetable pancakes, garlic, ginger, gochujang aioli, duck confit

Paella Arancini \$36 ^{GF}

Chorizo, arborio, rice, saffron, shrimp, red pepper aioli

Bacon Wrapped Shrimp \$36 ^{GF}

Honey-soy glaze, garlic, scallions

Bacon Wrapped Scallops \$42 ^{GF}

Honey-soy glaze, garlic, scallions, served skewered

Wagyu Pigs in a Blanket \$37

Puff pastry, everything seasoning, harissa ketchup, honey mustard

Thai Summer Rolls \$33 ^{GF}

Shrimp, cucumber, carrot, rice vermicelli, rice paper, Thai basil, mint, Thai peanut dip

Clam Chowder Arancini \$34 ^{GF}

Clams, arborio rice, potato, mire poix, cream, lemon aioli

Roasted Brie Tarts \$29

Roasted fennel, delicata squash, apples, local brie, tart shells

Shiitake & Leek Spring Rolls \$23

Cilantro, sweet Thai chili

Beef Negimaki \$46 ^{GF}

Marinated flank steak, grilled scallions, yakitori sauce

SEAFOOD PLATTERS

La Mer Seafood Platter ^{GF}

Lump crab salad, poached mussels, shrimp cocktail, whole lobster, tuna tartar, cocktail sauce, dijonaise, lemons

Small (serves 6-8) \$170

Large (serves 14-16) \$325

+ Raw oysters \$35/dozen

+ Raw littleneck clams \$20/dozen

+ Alaskan crab legs MP

Shrimp Cocktail Platter ^{GF}

Wild shrimp, lemon, cocktail sauce, dijonaise

1 lb \$59

1.5 lbs \$79

2 lbs \$99

2.5 lbs \$119

3 lbs \$139

4 lbs \$179

Smoked Salmon Platter \$92

Serves 6-8. Hand sliced nova, capers, cornichons, red onions, lemon, creme fraiche, dill, rye and pumpernickel toast

Tuna Carpaccio Platter \$72 ^{GF}

Serves 6-8. Thinly sliced tuna, pineapple teriyaki, wasabi mayo, sesame, green onions, rice crackers

Sushi Platter \$72 ^{GF} **

Choice of 6 rolls (8 pieces each):

Spicy King Salmon

Spicy Scallop

Spicy Tuna

Tuna Avocado

Lump Crab Roll

Shrimp Tempura Roll

Veggie Roll

Or, sub specialty rolls:

Armonk Crunch: Sprimp tempura, cucumber, avocado, scallions, tobiko + \$6

Organic Salmon Lover's Roll + \$6

Special Roll #5: Organic king salmon fat roll, avocado, cucumber, tobiko, spicy mayo + \$3

Special Roll #7: Big eye tuna fat roll, avocado, scallions, wasabi, tobiko, wasabi aioli + \$4

Caviar Service

Choice of caviar from our list, creme fraiche, shallots, chives, blinis, hard boiled egg whites and yolks

ORDERING INFO

Please visit www.lamernewyork.com/catering and select "Order Now" for easy online ordering, including pickup and delivery options

^{GF} Gluten free

^{GF} ** Gluten free upon request

Prepared Foods

APPETIZERS

Shrimp Cocktail \$37/lb (GF)

Wild jumbo shrimp, poached with bay leaf and lemon

Sliced Nova \$60/lb (GF)

Brooklyn's Acme Smoked Fish, hand-sliced

Whitefish Salad \$13 (GF)

Brooklyn's Acme Smoked Fish

Shrimp Shumai \$16

Pan fried shrimp shumai (12), La Mer chili crunch, Chinese black vinegar

Crab Cakes \$20 (GF)

Jumbo lump crab meat, old bay seasoning, eggs, gluten-free panko, chipotle mayo

Crab Cake Bites \$19 (GF)

House made crab cake in bite size pieces, dijon-maple aioli

Korean Pancakes \$4.75 each (GF)

Shredded vegetable pancakes, garlic, ginger, gochujang aioli

Lobster Meat \$98/lb (GF)

Fresh pulled Maine lobster

Brussels Sprouts Quesadillas \$4.5 each (GF)

Sauteed Brussels sprouts, chipotle, fontina, gouda, corn tortilla

Garlic Bread \$6 each

Baguette, garlic, butter, seasoning

MAINS

Miso Glazed Organic Salmon \$39 (GF)

48 hour miso-marinated seared organic salmon, par-cooked

Grilled Garlic Herb Salmon \$30.5 (GF)

Grilled Atlantic salmon, garlic herb rub, par-cooked

Branzino Provençal \$19 (GF)

Grilled skinless fillet of branzino, lemon, garlic, olive oil, sliced olives, sun dried tomatoes, par-cooked

Red Snapper \$22 (GF)

Skin-on blackened red snapper, grilled pineapple salsa, par-cooked

Grilled Halibut \$22 (GF)

Grilled halibut, preserved lemon vinaigrette, par-cooked

Grilled Shrimp \$37.5/lb (GF)

Wild jumbo shrimp, garlic herb rub

Salmon Burger Patty \$12 each (GF)

Salmon, rice panko, lemongrass, spices

Housemade Chicken Cutlets \$19/lb (GF)

Chicken cutlets, breaded and fried

Chicken Parm \$19 each (GF)

Chicken cutlet, house made tomato sauce, parmesan cheese, mozzarella cheese

Eggplant Parm \$21.5 each (GF)

Pan fried eggplant, house made tomato sauce, mozzarella, parmesan

SIDES

Miso Brussels Sprouts \$16/lb (GF)

Brussel sprouts, miso, ginger, garlic, sriracha

Sauteed Green Beans \$14/lb (GF)

Pan fried fresh green beans

Sherry Glazed Mushrooms \$23/lb (GF)

Mushrooms, butter, parsley, shallot, garlic, sherry vinegar

Charred Bok Choy \$15/lb (GF)

Charred baby bok choy, gigante beans, maple sesame dressing

Fried Rice \$14/lb (GF)

Short grained rice, assorted vegetables, scrambled egg, tamari, ginger, garlic

Garlic Broccoli Salad \$14/lb (GF)

Broccoli florets, toasted garlic, cumin seed, red wine vinegar, pinch of crushed red pepper

Roasted Potatoes \$12/lb (GF)

Red and white potatoes, melted leeks

Korean Glass Noodles \$14/lb (GF)

Sweet potato noodles, soy, bok choy, edamame, carrot, sesame, rice wine vinaigrette

Roasted Butternut Squash \$15/lb (GF)

Orange brown butter glaze, cumin

Farro & Delicata Squash \$15/lb (GF)

Farro, roasted delicata squash, Honeycrisp apple, fennel, tahini vinaigrette

HOUSE MADE SAUCES & RUBS

Chili Crisp \$12/cup

Cocktail Sauce \$5/cup

Lemon Caper Sauce \$8/cup

Creamy Dill Sauce \$7.5/cup

Chipotle Mayo \$7.5/cup

French Tartar Sauce \$7.5/cup

Yakitori \$5/cup

Horseradish \$5/cup

Spicy Mayo \$7.5/cup

Wasabi Mayo \$7.5/cup

Grilled Pineapple Salsa \$8.75/cup

Preserved Lemon Vinaigrette \$8/cup

Miso Glaze \$8/cup

Kimchi \$6/cup

Garlic Herb Rub \$7/cup

Sesame Pepper Rub \$7/cup

Blackened Rub \$7/cup

Scampi Sauce \$9/pint

White Clam Sauce \$14/pint

(GF) Gluten free (GF)** Gluten free upon request