La Mer Seafood

# Thanksgiving Menu

## APPETIZERS (12 PIECES)

**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)

**Shrimp Shumai** $17
Pan seared, yakitori

**Crab Cake Bites** $25 (GF)
Miso tartar, chipotle mayo

**Tuna Tataki Skewers** $31
Seared/raw sesame-crusted tuna, wasabi mayo, yakitori sauce (GF)

**Lobster Sliders** $97
Hot buttered or New England style

**Mini Korean Pancakes** $35 (GF)
Shredded vegetable pancakes, garlic, ginger, gochujang aioli

**Shiitake & Leek Spring Rolls** $23
Cilantro, sweet Thai chili

**Wagyu Pigs in a Blanket** $37
Puff pastry, everything seasoning, harissa ketchup, honey mustard

**Bacon Wrapped Scallops** $42 (GF)
Honey-soy glaze , garlic, scallions, served skewered

**Asian Sticky Baby Back Ribs** $41
With sushi rice, topped with scallions and crispy shallots

**Honey Gochujang Wings** $24 (GF)
Glazed bone-in wings with miso tartar dipping sauce

## HOMEMADE DIPS (GF)

1881 Kitchen Table Hummus $8/cup

Whitefish Salad $14/cup

Grilled Pineapple Salsa $8.5/cup

## SOUPS (GF)

New England Clam Chowder $11/pint

Manhattan Clam Chowder $11/pint

Chicken Soup with Veggies $8/pint

## MAINS (GF)

**Herbed Local Organic Turkey** $235 (15 Lbs)
Oven-ready or fully cooked (+ $50), served with gravy

**Grilled Organic Salmon** $125 (serves 8-10)
Garlic herb rub, salsa verde

**Poached Organic Salmon** $125 (serves 8-10)
Cucumber, miso tartar, dill

**Branzino Provençal** $125 (serves 8-10)
Grilled skinless fillet of branzino, lemon, garlic, olive oil, sliced olives, cherry tomatoes

**Eggplant Parm** $80 (serves 8-10)
Pan fried eggplant, house made tomato sauce, mozzarella, parmesan

## SIDES (SERVES 6-8)

Herbed Stuffing $55 (GF)

Baby Gem Salad $55 (GF)

Roasted Butternut Squash $55 (GF)

Mac n Cheese $55

Vegetable Fried Rice $50 (GF)

Roasted Potatoes $45 (GF)

Miso Roasted Brussels Sprouts or Cauliflower $45 (GF)

Garlic Broccoli Salad $45 (GF)

Sauteéd Green Beans $45 (GF)

Avocado, Corn & Tomato Salad $60 (GF)

(GF) Gluten free

(GF)** Gluten free upon request

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## SEAFOOD PLATTERS

### Shrimp Cocktail Platter (GF)

Wild shrimp, lemon, cocktail sauce

| | |
|---|---|
| 1 lb | $59 |
| 1.5 lbs | $79 |
| 2 lbs | $99 |
| 2.5 lbs | $119 |
| 3 lbs | $139 |
| 4 lbs | $179 |

- Add 1 lb colossal lump crab meat with dijonnaise dipping sauce + $89
- Add 1.5 lb whole Maine lobster + $45
- Add 1 lb sesame seared tuna with yakitori sauce & wasabi mayo + $55

### La Mer Seafood Platter (GF)

Sliced seared sesame tuna, colossal lump crab and jumbo shrimp cocktail, served with four dipping sauces and garnished on a platter

| | |
|---|---|
| Small (serves 6-8) | $175 |
| Large (serves 14-16) | $325 |

- Add oysters on the half shell + $35/dozen
- Add littleneck clams on the half shell +$20/dozen

### Smoked Salmon Platter $92 (GF)

Serves 6-8. Hand sliced nova, tomatoes, red onion, cucumber, dill, lemon and capers

### Tuna Carpaccio Platter $72 (GF)

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

### Sushi Platter $78 (GF)**

Choice of 6 rolls (8 pieces each):

- Spicy King Salmon
- Spicy Scallop
- Spicy Tuna
- Tuna Avocado
- Salmon Avocado
- Lump Crab Roll
- Shrimp Tempura Roll (5 pieces)
- 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 + $4 (5 pieces)

## CAVIAR (GF)

### Wild Keta Salmon Roe

Large, delicate pearls with a creamy texture and rich, subtly sweet flavor. Ideal for sushi, smoked salmon, or blini.

| | |
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| 2 oz | $20 |
| 3.5 oz | $30 |
| 9 oz | $70 |

### Russian Kaluga Black Fusion

Large pearls with a creamy, nutty flavor and a clean ocean finish.

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| 2 oz | $115 |
| 3.5 oz | $205 |
| 9 oz | $515 |

### Osetra Royal Reserve

Brown to amber pearls with a rich ocean flavor, subtle earthiness, and a bright finish. Serve on its own or with blinis and crème fraîche.

| | |
|---|---|
| 2 oz | $120 |
| 4.4 oz | $250 |
| 9 oz | $520 |

### Beluga di Venezia

Sourced from an Italian producer near Venice, this caviar has large pearls, a silky texture, and a delicate, creamy flavor. Pairs well with oysters and Prosecco.

| | |
|---|---|
| 2 oz | $305 |
| 3.5 oz | $550 |
| 9 oz | $1300 |

### Caviar Accoutrements

Blinis (16 pieces, not GF) $15
Creme Fraiche $10

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