

## ≡ Today's Oysters ≡

*oysters are beautiful & they taste good, too*

### ≡ East Coast ≡

- ⇒ **barcat (chesapeake bay, va) 2.75**  
*mild brine, clean & crisp*
- ⇒ **moon shoal (barnstable, ma) 3.25**  
*hints of fennel & buttery finish*
- ⇒ **montauk lady killah (montauk, ny) 3.00**  
*sea salt, fruity & creamy*
- ⇒ **ichabod flats (plymouth, ma) 3.25**  
*briny, buttery, rich*

### ≡ West Coast ≡

- ⇒ **kusshi (deep bay, bc) 3.50**  
*ultra plump & elegant*
- ⇒ **royal miyagi (baynes sound, bc) 3.50**  
*medium salt & fruity finish*

### ≡ iPhone App ≡

Oysterpedia, the new iPhone (and Android) app from The Mermaid Inn is designed to take the guesswork out of ordering oysters as well as to provide a reference tool for the oysters you have already tried. *Download it today!*

*consuming raw or undercooked meats, poultry, seafood, shellfish,  
⇒ or eggs may increase your risk of foodborne illness. ⇒*

## ≡ Raw Bar ≡

⇒ **½ dozen littleneck clams 10**

**classic shrimp cocktail 16**

⇒ **baby grand platter 32**  
*six clams, six oysters, tuna crudo*

⇒ **grand platter 72**  
*twelve oysters, six clams, tuna crudo, shrimp cocktail, chilled ½ lobster*

**chilled 1/2 lobster MP**

⇒ **yellowfin tuna crudo 15**  
*jalapeño, avocado, lime & sea salt*

## ≡ Appetizers ≡

**new england clam chowder 11**  
*bacon & fingerling potatoes*

**cherry wood smoked tuna dip 13**  
*pickled celery & saltines crackers*

**spring pea & watercress salad 13**  
*strawberries, almonds & white balsamic*

**mermaid wedge salad 13**  
*skillet corn, crispy bacon & smokey blue cheese*

**grilled avocado 15**  
*chilled lump crabmeat, ricotta salata & calabrian chili vinaigrette*

**grilled portuguese octopus 16**  
*lemon-smashed fingerling potatoes & pea leaves*

**lobster knuckles “escargot style” 15**  
*parsley garlic butter & grilled country bread*

**prince edward island mussels 14**  
*coconut chili broth, pickled ginger & cilantro*

## ≡ Entrees ≡

**capellini pasta 24**  
*louisiana crawfish, jalapeño & charred spring onion*

**seared montauk skate 25**  
*chanterelle mushrooms & arugula brown butter*

**sesame crusted yellowfin tuna 27**  
*pickled daikon, ginger & shallot*

**grilled marinated hanger steak 25**  
*rainbow carrot-watermelon radish salad & miso mustard vinaigrette*

**grilled whole market fish MP**  
*ramp chimichurri*

**“nearly famous” lobster roll 29**  
*griddled brioche roll & old bay fries*

**mermaid fish tacos 25**  
*beer batter, red cabbage, pickled jalapeño & pico de gallo*

## ≡ Sides & Veggies ≡

**grilled asparagus yuzu-lemon olive oil 9** • **roasted rainbow carrots anchovy aioli 8**

**hush puppies gouda & chile remoulade 7** • **old bay fries 8**

**smoked gouda mac & cheese 9** • **shishito peppers candied lemon & sea salt 9**

## ≡ Happy Hour ≡

*Mon ALL NIGHT Tues-Fri 5 PM to 7 PM Sat-Sun 4 PM to 7 PM*

⇒ **chef's choice oyster 1.00**

⇒ **littleneck clams 1.00**

**fried oyster 3.50**

**fried calamari 7.50**

**mermaid fish taco 3**

**mini clam chowder 3.50**

**shrimp & avocado slider 7.50**

**fried clam slider 6.50**

**shrimp corndog 3**

## ≡ Cocktails ≡

**all happy hour cocktails 8**

**aperol spritz blanc de blanc, aperol & orange**

**mermaid mary old bay spiced bloody mary**

**hot & dirty vodka, olive juice, peppadew & tabasco**

**rajah collins gin, jasmine green tea, elderflower & lemon**

**hacienda tequila, grapefruit, lime & basil**

**dark & stormy dark rum, ginger beer & lime**

## ≡ Wine & Beer ≡

**sparkling • white • red 7**  
*by the glass*

**draft beer 5**  
*coney island mermaid pilsner*

**a fish story . . .** the mermaid inn is committed to purchasing and serving responsibly sourced seafood without compromising the future of our oceans.

## By the Glass

### SPARKLING

#### prosecco 11

“cuvee beatrice” ca’ furlan nv (veneto, italy)

#### cava brut 12

bodegas naveran 2014 (penedés, spain)

### WHITE

#### muscadet sevre-et-maine 13

“les roches blanches” vigneron du pallet 2015 (loire, france)

#### sauvignon blanc 12

arona 2016 (marlborough, new zealand)

#### chardonnay 12

domaine antugnac 2015 (languedoc-roussillon, france)

### ROSÉ

#### provencal blend 12

“cuvee sabine” bieler pere et fils 2016 (provence, france)

#### rioja 12

cortijo 2016 (rioja, spain)

### RED

#### gamay 11

barbet, “beau!” 2015 (beaujolais, france)

#### cabernet sauvignon 11

castle rock 2012 (columbia valley, washington)

#### pinot noir 12

“le fou” boutinot pays d’oc 2015 (languedoc-roussillon, france)

## Sparkling

### BOTTLE

cremant nv, baily lapierre (burgundy, france) 36

graham beck, brut, nv, (western cape, south africa) 36

blanc de blanc, nv, gruet winery (new mexico) 39

## White Wine

### BOTTLE

#### riesling halbtrocken 42

selbach-oster 2015 (mosel, germany)

#### sauvignon blanc 38

chasing venus 2015 (marlborough, nz)

#### sancerre 57

“cave de la bouquette” thierry veron 2015 (loire, france)

#### chardonnay 50

stephen ross 2013 (edna valley, california)

#### albariño 38

bodegas la caña 2015 (galacia, spain)

#### gruner veltliner 38

“gobelsburger” gobelsburg 2015 (kamptal, austria)

#### chablis 50

domaine nathalie & gilles fèvre 2015 (burgundy, france)

#### txakolina 34

antxiola 2015 (basques county, spain)

#### pinot grigio 36

alois lageder 2015 (alto adige, italy)

#### chardonnay 38

bourcier-martinot 2015 (burgundy, france)

#### pinot gris 40

spindrift cellars 2014 (willamette valley, oregon)

#### vermentino 44

terenzuola colli di luni 2015 (liguria, italy)

## Red Wine

### BOTTLE

#### cabernet blend 50

“armé-lot 3” marietta cellars (sonoma-mendocino, california)

#### barbera d’asti 50

vietti 2014 (peidmont, italy)

#### bourgogne pinot noir 44

“clos de la combe” domaine jean charton 2014 (burgundy, france)

#### cotes de rhone 50

domaine de font-sane, gigondas tradition 2012 (rhone, france)

#### malbec 46

tikal, “natural” 2013 (mendoza, argentina)

#### rioja 57

lopez de heredia, cubillo crianza 2008 (rioja, spain)

## Rosé

### BOTTLE

#### sancerre rosé 44

domaine francois crochet 2015 (loire, france)

## Cocktails

#### lavender mule 14

grey goose vodka, lavender, ginger beer & lemon

#### sloe-pom fizz 13

greenhook beach plum gin, pama liqueur & cava

#### mermaid mary 12

tito’s vodka, old bay spiced mary mix

#### the catcall 14

greenhook gin, lillet blanc, st. germain & grapefruit

#### hot blooded ‘rita 13

jalapeño-infused herradura tequila, blood orange & lime

#### mutiny on the bounty 14

ron zacaça 23 yr. rum, passion fruit & lime

#### bourbon sour 14

bulleit bourbon, calvados, apple cider, lemon & thyme

## Beer

#### narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

#### flagship american wit 7

light-bodied wheat beer, blood orange & coriander (staten island, ny)

#### whale’s tale pale ale 8

english style, rich honey & fruity hops (nantucket, ma)

#### captain lawrence winter spiced ipa 8

malty, rich and a touch spicy (elmsford, ny)

#### full sail amber ale 8

malty sweet, amber hue, & spicy floral hop finish (hood river, or)

## On Tap

#### coney island mermaid pilsner 8

light-bodied & crisp, nicely hopped lager (brooklyn, ny)

## Features

Every Sunday Night!

#### lobsterpalooza 28

1 1/4 lb lobster, red bliss potatoes  
& corn on the cob

Every Monday Night!

#### happy hour all night!

5:00pm to 10:00pm