

Today's Oysters

oysters are beautiful and they taste good, too

East Coast

⇒ **montauk pearl (montauk, ny) 3.25**
clean, salty & crisp

⇒ **point lookout (chesapeake bay, md) 3.00**
mild brine & sweet finish

⇒ **black duck salts (hog island bay, va) 3.00**
medium salinity & firm meat

⇒ **hurricane island (new brunswick, ca) 3.25**
petite, delicate & fruit salinity

⇒ **barcat (chesapeake bay, va) 2.75**
mild brine, clean & crisp

West Coast

⇒ **hood canal (hood canal, wa) 3.00**
firm, sweet & mild cucumber

⇒ **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

½ chilled maine lobster MP

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

Small Plates

new england clam chowder 11
bacon & fingerling potatoes

grilled portugese octopus 16
parsnip puree, candied apple & smoked chili sauce

red kale & toasted peanut salad 14
dried cranberry, shaved carrots & sesame peanut vinaigrette

thai red curry mussels 13
coconut milk, lime leaf, baby bok choy & cilantro

blue crab tostada 14
black bean, radish, avocado, queso fresco & smoked jalapeño

little gem caesar salad 13
white anchovies, capers, shaved pecorino & lemon dressing

lobster & corn fritters 12
maple truffle honey

seared calamari 15
frisée, feta cheese, cremini & shiitake mushrooms

lobster knuckles "escargot" style 15
parsley garlic butter & grilled country bread

⇒ **mini tuna tartar tacos 3.50 ea**
frisée, radish & cilantro

Large Plates

blackened catfish 25
shrimp gumbo, andouille, green onion & basmati rice

mermaid fish tacos 24
beer batter, red cabbage, pickled jalapeño & pico de gallo

grilled marinated hanger steak 26
yukon potato gratin, onion rings & cilantro salsa verde

roasted atlantic salmon 26
mushroom dashi, kabocha & brussel leaves

"nearly famous" lobster roll 29
griddled brioche roll & old bay fries

market fish 27
daily preparation

Sides

smoked gouda mac & cheese 9 • **old bay fries 8** • **shishito peppers candied lemon & sea salt 9**

hush puppies gouda & chile remoulade 7 • **crispy brussel sprouts bacon & cider vinegar 8**

sauteed kale garlic, olive oil & sea salt 7

Happy Hour

Monday ALL NIGHT

Tues-Fri 5:00 pm to 7:00 pm

Sat-Sun 4:00 pm to 7:00 pm

⇒ **chef's choice oyster 1.00**

⇒ **littleneck clams 1.00**

fried oyster 3.50

fried calamari 7.50

mini mermaid fish taco 3.00

shrimp & avocado slider 7.50

fried clam slider 6.50

shrimp corndog 3.00

mini clam chowder 3.50

Cocktails

all happy hour cocktails 8

ariel royale blanc de blanc, chambord & lemon

pear pressure gin, pear nectar, rosemary sprig

mermaid mary vodka & old bay spiced bloody mary mix

aperol spritz blanc de blanc & aperol liqueur

dark & stormy dark rum & ginger beer

hot & dirty vodka, olive juice, peppadew & hot sauce

Wine & Beer

white • red • sparkling 7
by the glass

draft beers 5

coney island mermaid pilsner

fire island red wagon ipa

cisco grey lady wheat ale

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

≡ By the Glass ≡

SPARKLING

prosecco 11
ca' furlan nv, veneto (italy)

cava 12
naveran 2014, penedés (spain)

WHITE

muscadet 13
"les roches blanches" vigneron du pallet 2014 (loire, france)

chardonnay 12
domaine antugnac 2014, haute valée de l'aude (france)

sauvignon blanc 12
arona 2015, marlborough (new zealand)

RED

pinot noir 12
"le fou" boutinot 2014, pays d'oc, languedoc-roussillon (france)

gamay 12
chateau cambon 2014, beaujolais (france)

cabernet sauvignon 11
castle rock 2011, columbia valley (washington)

≡ White Wine ≡

BOTTLE

sancerre 57
"cave de la bouquette" thierry veron 2015 (loire, france)

albarino 38
bodegas la cana 2015, galicia (spain)

vermentino 44
terenzuola 2015, colli di luni liguria (italy)

pinot gris 40
spindrift cellars 2014, willamette valley (oregon)

sauvignon blanc 38
chasing venus 2015, marlborough (new zealand)

riesling halbtrocken 42
selbach-oster 2014, mosel (germany)

chardonnay 38
bourcier-martinot 2014, burgundy (france)

gruner veltliner 38
"gobelsburger" gobelsburg 2014, kamptal (austria)

txakolina 34
"antxiola" bodegas zudugarai 2015, basques county (spain)

chablis 50
domaine nathalie & gilles fève 2014, burgundy (france)

vouvray sec 45
"arpent" domaine sebastian brunet 2014, loire (france)

pinot grigio 36
alois lageder 2015, alto adige (italy)

≡ Sparkling ≡

BOTTLE

brut 32
graham beck, western cape nv (south africa)

cremant 36
bailly lapierre nv, burgundy (france)

blanc de blanc 39
gruet winery nv (new mexico)

≡ Red Wine ≡

chinon 38
"les terrasses" domaine beatrice & pascal lambert 2014, loire (france)

bourgogne pinot noir 44
"clos de la combe" domaine jean chartron 2013, burgundy (france)

malbec 46
tikal, "natural" 2013 (mendoza, argentina)

cotes du rhone 50
domaine de font-sane, gigondas tradition 2012 (rhone, france)

rioja 57
lopez de heredia, cubillo crianza 2008 (rioja, spain)

zweigelt-blaufrankisch 36
"pitti" gerhard pittnauer 2014, burgenland (austria)

sancerre rouge 42
domaine fourmier 2010, loire (france)

cabernet blend 50
"arme-lot 2" marietta cellars, sonoma-mendocino (california)

barbera d'asti 50
vietti 2014 (piedmont, italy)

≡ Cocktails ≡

oyster shooter 5
chef's choice oyster, old bay spiced mary mix, vodka or tequila

don't mez with the zarro 13
jalapeno infused herradura, mezcal, lime & grapefruit

lady in grey 14
earl grey infused gin, lavender bitters, honey

tarty for the party 13
thai chili infused vodka, passion fruit, lime

rooty toot toot 13
four roses bourbon, amaretto, coney island hard root beer

hibiscus margarita 13
herradura tequila, hibiscus syrup, agave, & lime juice

≡ Beer & Cider ≡

peak organic fresh cut
dry-hopped pilsner, grassy & spiced (portland, me) 7

coney island overpass ipa
bright bitterness, juicy citrus & tropical hop aroma (brooklyn, ny) 8

keegan ales mother's milk
dark, creamy, oatmeal, coffee (kingston, ny) 7

cisco whale's tale pale ale
herbal hops, bready malt, lemon & citrus (nantucket, ma) 7

blue point toasted lager
light caramel malt, lemony hop (long island, ny) 7

≡ On Tap ≡

coney island mermaid pilsner 7
fire island red wagon ipa 7
cisco grey lady wheat ale 7

Features

Every Sunday Night!
lobsterpalooza 28
*a pound & a quarter lobster,
red bliss potatoes, & corn on the cob*

Every Monday Night!
happy hour
all night!
5:00pm-10:00pm