

## ≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

## ≡ East Coast ≡

⇒ **black duck salts (hog island bay, va) 3.25**  
medium salinity & firm meat

⇒ **island creek (duxbury, ma) 3.75**  
zesty brine & plump firm meat

⇒ **east dennis petite (duxbury, ma) 3.50**  
briny, umami & plump

⇒ **barcat (chesapeake bay, va) 3.00**  
mild brine, clean & crisp

## ≡ West Coast ≡

⇒ **shibumi (henderson inlet, wa) 3.75**  
plump, sweet & smokey finish

⇒ **wildcat cove (pudget sound, wa) 3.50**  
gentle brine & melon rind finish

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

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

## Raw Bar

⇒ ½ dozen littleneck clams 12

classic shrimp cocktail 16

⇒ tuna tartare tacos 3.50 ea

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

⇒ grand platter 72  
twelve oysters, six clams,  
tuna crudo, shrimp cocktail,  
ceviche

⇒ faroe island salmon ceviche 15  
sweet potato, tomato, chili & lemongrass sauce

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

## ≡ Appetizers ≡

**new england clam chowder 12**  
bacon & fingerling potatoes

**charred portuguese octopus 16**  
chickpea puree, pickled peppers & granny smith apple

**mermaid wedge salad 14**  
cherry tomato, red onion, maytag blue cheese, smoked bacon  
& buttermilk dressing

**lobster knuckles "escargot" style 16**  
parsley garlic butter & grilled country bread

**roasted pumpkin & kale salad 14**  
cranberry, pickled onion, pecorino, pumpkin seed & maple vinaigrette

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

**steamed pei mussels 15**  
chorizo, green onion, tortillas & ancho chili butter

## ≡ Entrees ≡

**fire roasted striped bass 27**  
crispy baby artichokes, arugula & lemon caper butter

**fish & chips 26**  
crispy cod, matchstick potatoes, pickled cauliflower  
& malt vinegar aioli

**grilled marinated hanger steak 28**  
yukon potato gratin, onion rings & cilantro salsa verde

**pan seared faroe island salmon 27**  
kabocha squash, daikon & dashi soy

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

**mermaid fish tacos 26**  
beer batter, red cabbage, pickled jalapeno & pico de gallo

**roasted maine sea scallop 29**  
parsnip puree, kale & almond brown butter

## ≡ Sides ≡

**lobster & corn fritters** maple truffle honey 12   **old bay fries** 8   **shishito peppers** candied lemon & sea salt 9  
**hush puppies** gouda & chile remoulade 7   **whole roasted cauliflower** brown butter, capers & pine nuts 10  
**fried brussels sprouts** bacon & sherry 9   **smoked gouda mac & cheese** 9 +bacon 4, +lobster 5

## ≡ 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 1.25

⇒ 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 7.50

shrimp corndog 3.00

mini new england clam chowder 3.50

## ≡ Cocktails ≡

all happy hour cocktails 8.50

**mermaid paloma** tequila, grapefruit, agave, soda

**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 8.50  
by the glass

draft beers 6

coney island mermaid pilsner

cisco grey lady wheat ale

fire island brewing co. red wagon ipa

## ≡ By the Glass ≡

### SPARKLING

**prosecco 12**  
ca' furlan nv (veneto, italy)

**cava 13**  
conquilla nv (catalonia, spain)

### WHITE

**sancerre 16**  
domaine michel thomas & fils 2017 (loire, france)

**gruner veltliner 14**  
"gobelsburger" gobelsburg 2017 (kamptal, austria)

**chablis 18**  
domaine alain geoffroy 2017 (burgundy, france)

**sauvignon blanc 14**  
chasing venus 2017 (marlborough, new zealand)

**muscadet 13**  
"les roches blanches" vignerons du pallet 2017 (loire, france)

### RED

**monastrell 14**  
la tremenda 2014 (valencia, spain)

**bourgogne pinot noir 16**  
"clos de la combe" domaine jean chartron 2016 (burgundy, france)

**beaujolais villages 14**  
les granits bleus domaine de bel air 2017 (burgundy, france)

**barbera d'asti 14**  
vietti 2014 (piedmont, italy)

**cabernet sauvignon 18**  
marietta cellars "arme- lot 3" 2015 (california)

## ≡ White Wine ≡

### BOTTLE

**vermentino 44**  
terenzuola, colli di luni 2016 (liguria, italy)

**pinot gris 40**  
spindrift cellars 2015 (willamette valley, oregon)

**riesling halbtrocken 42**  
selbach-oster 2016 (mosel, germany)

**albarino 60**  
albarino, la cana navia 2014 (rias baixas, spain)

**chardonnay 88**  
fort ross 2015 (sonoma, california)

**viognier 72**  
jaffurs wine cellars 2016 (santa barbara, california)

**malvasia 50**  
ronco dei tassi 2017 (friuli, italy)

## ≡ Sparkling ≡

### BOTTLE

**rose lambrusco 39**  
lini nv (emilia-romagna, italy)

**cremant 36**  
bailly lapierre nv (burgundy, france)

**blanc de blanc 49**  
onabay vinyards 2013 (long island, ny)

## ≡ Red Wine ≡

### BOTTLE

**zinfandel 62**  
acre 2016 (napa, california)

**malbec 46**  
tikal, "natural" 2017 (mendoza, argentina)

**rioja 57**  
lopez de heredia, cubillo crianza 2009 (rioja, spain)

**pinot noir 64**  
rex hill 2015 (oregon, us)

**cabernet sauvignon 74**  
obsidian ridge, red hills lake county estate 2016 (california)

**syrah 44**  
klinker brick "farrah" 2014 (lodi, california)

**bourgogne pinot fin 76**  
arnoux-lachaux 2014 (burgundy, france)

**cotes du rhone 50**  
domaine de font-sane, gigondas tradition 2014 (rhone, france)

## ≡ Rosé ≡

### BOTTLE

**provençal blend 40**  
l'etoile de mer 2017 (provence, france)

## ≡ Cocktails ≡

### 14.50

**blood of zarro**  
jalapeno infused herradura tequila, blood orange & lime  
**cape cod gimlet**  
greenhook gin, thyme, cranberry & lime

**spice island punch**  
mount gay black barrel rum, passion fruit & all spice

**the reanimator**  
george dickel rye, amaro nonino & peychaud's bitters

**the upstate**  
applejack brandy, apple cider, lemon & walnut bitters

**granny's tea**  
house infused earl grey vodka, lemon, honey & cardamom

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

## ≡ Beer ≡

**ithaca beer company apricot wheat 8**  
light & smooth, hint of apricot (ithaca, ny)

**keegan ales mother's milk 8**  
dark, creamy, oatmeal, coffee (kingston, ny)

**cisco whale's tale pale ale 8**  
herbal hops, bready malt, lemon & citrus (nantucket, ma)

**blue point toasted lager 8**  
light caramel malt, lemony hop (long island, ny)

**full sail session lager 7**  
smooth & refreshing with a touch of wheat (hood river, or)

**sierra nevada oktoberfest 8**  
malt backbone, subtle hops, crisp & clean (chico, ca)

## ≡ On Tap ≡

**coney island mermaid pilsner 8**

**cisco grey lady wheat ale 8**  
**fire island brewing co. red wagon ipa 8**

## Features

Every Sunday Night!

**lobsterpalooza 32**

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

Every Monday!

**happy hour all night!**

5:00pm to 10:00pm