Raw Bar

½ dozen littleneck clams 10

classic shrimp cocktail 16

½ chilled maine lobster MP

yellowfin tuna crudo 13
jalapeño, avocado, lime & sea salt

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

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

Today's Oysters

oysters are beautiful & they taste good, too

East Coast

matunuck (potter's pond, ri) 3.50
medium salt, crisp

montauk pearl (long island, ny) 3.25
clean, salty, crisp, local

wellfleet (wellfleet harbor, ma) 3.25
firm, petite, juicy brine

hurricane island (new brunswick, can) 3.25
small, delicate flesh, salty finish

barcat (chesapeake bay, md) 2.75
clean, crisp finish

West Coast

royal miyagi (baynes sound, bc) 3.25
medium slainity, fruity finish

totten inlet (southern puget sound, wa) 3.50
delicately balanced, fresh salinity

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!*

Mermaid Mussels

thai red curry 18
coconut milk, lime leaf, bok choy, cilantro

classic 18
crème fraîche, shallots, celery, bay leaf

cremini mushroom 19
garlic cream, rosemary

puttanesca 20
kalamata olives, capers, anchovy, tomato

Small Plates

new england clam chowder 10
bacon & fingerling potatoes

roasted butternut squash & arugula salad 13
house-made ricotta, pecans, shaved brussels sprouts & maple-lemon vinaigrette

charred portuguese octopus 15
candied apples & hot cherry peppers

salt baked organic beets 13
macintosh apple, pistachio, orange & whipped goat cheese

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

kale caesar salad 13
white anchovies, capers, shaved parmesan & lemon dressing

lobster & corn fritters 12
maple truffle honey

seared calamari 14
shiitake, cremini, frisée & feta

lobster knuckles "escargot" 14
parsley, garlic butter & grilled country bread

mini tuna tartar tacos 3.50 ea
frisée, radish & cilantro

Large Plates

cornmeal crusted sea scallops 27
smoked ham, charred okra & hoppin' john risotto

mermaid fish tacos 23
beer batter, red cabbage, pickled jalapeño & pico de gallo

seafood fra diavolo 25
clams, shrimp, calamari, mussels, linguini & roasted garlic bread

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

"nearly famous" lobster roll 28
griddled brioche roll & old bay fries

blackened atlantic salmon 26
collard greens, hush puppies & crayfish butter

Sides

smoked gouda mac & cheese 8 · **old bay fries 7** · **sautéed kale** *garlic, olive oil & sea salt* **7**

hush puppies *gouda & chile remoulade* **7** · **fried brussels sprouts** *bacon & marcona almonds* **8**

shishito peppers *candied lemon & sea salt* **9**

Happy Hour

Mon ALL NIGHT
Tues–Fri 5:00 PM *to* 7:00 PM
Sat & Sun 4:00 PM *to* 7:00 PM

east coast oyster 1.00

littleneck clams 1.00

fried oyster 3.50

fried calamari 7.50

mermaid fish taco 3.00

shrimp & avocado slider 7.50

fried clam slider 6.50

shrimp corndog 3.00

mini new england clam chowder 3.50

Cocktails

all happy hour cocktails 7

campari spritz *campari, sparkling wine*

millionare mojito *white rum, mint, lime, sparkling wine*

mermaid mary *old bay spiced bloody mary*

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

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

Wine & Beer

white • red • sparkling 6
by the glass

draft beers 5
kelso pilsner
captain lawrence ipa
peak organic amber

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 nv 11
ca'furlan, veneto (italy)

cava 2010 12
bodegas covides, catalonia (spain)

WHITE

gruner veltliner 2013 11
steinfeld, niederosterriech (austria)

falanghina 2013 10
cantine del taburno, del sannio (italy)

sauvignon blanc 2013 12
mayu, elqui valley (chile)

ROSE

grenache 2013 10
moulin de gassac, languedoc roussillon (france)

RED

pinot noir 2013 10
tres palacios, maipo valley (chile)

chinon 2013 11
chais saint laurent "la vigne en veron," loire (france)

cabernet sauvignon 2012 12
heron, mendocino (california)

White Wine

HALF BOTTLE

sancerre 2013 30
fourneir pere & fils "les belles vignes" (loire)

BOTTLE

albarino 2013 42
'pazo de galegos', rias baixas (spain)

pinot blanc 2013 30
domaine paul blanck, alsace (france)

gavi 2013 30
tenuta la marchesa, piedmont (italy)

muscadet 2013 32
la louvetrie, loire (france)

sauvignon blanc 2013 40
domaine mardon quincy "tres vieilles vignes," loire (france)

riesling 2012 32
joel gott, columbia valley (washington)

chardonnay 2011 40
"vin d'alon" saint pourcain blanc, loire (france)

gruner veltliner 2013 38
gobelsburger, kamptal (austria)

chardonnay 2012 45
la follette, sanoma (california)

chenin blanc 2012 52
francois chidaine, loire (france)

chardonnay 2010 63
les cailloux, burgundy (france)

riesling 2012 45
hexamer "quartzit", nahe (germany)

Sparkling

HALF BOTTLE

brut nv 22
chandon (california)

BOTTLE

franciacorta rosé 60
ronco calino (italy)

brut champagne nv 84
r. dumont & fils, champagne (france)

cremant d'alsace nv 88
julien meyer, alsace (france)

prosecco nv 50
sorelle bronca (italy)

Red Wine

HALF BOTTLE

pinot noir 2012 32
elk cove (willamette)

BOTTLE

gamay 2012 44
nicole chanrion, cote de brouilly, beaujolais (france)

cabernet franc 2012 38
bourgueil "cuvee beauvais," loire (france)

grenache 2012 40
yalumba, old bush vine, barossa valley (australia)

merlot 2011 40
chateau chabiran, bordeaux (france)

Features

Every Sunday Night!
lobsterpalooza 26
1 1/4 lbs lobster, red bliss potatoes
corn on the cob

Every Monday Night!
happy hour all night
$1 Oysters
small plates & drink specials

Every Tuesday Night!
surf & turf taco tuesday 21
korean bbq shortrib
chipotle marinated shrimp
drink specials

Cocktails

oyster shooter 5
oyster, bloody mary mix, vodka or tequila

cup-o-cure 10
(served hot!)
whiskey, sriracha honey syrup, lemon

charley in a box 11
apple jack, benedictine, maple syrup, lemon

highland hearth 14
vodka, dry vermouth, laphroaig, smoked almond stuffed olives

virginia moon 13
gin, amaretto, lillet rouge, orange, chocolate bitters

the abominable zarro 12
jalapeño infused tequila, st. germaine, grapefruit, agave

... and everything nice 11
bourbon, spiced simple syrup, angostura bitters

¡feliz! 12
prosecco, aperol, amaro nonino, orange

Beer

coney island mermaid pilsner
light body, crisp, hopped lager (new york, ny) 7

sixpoint bengali tiger ipa
crisp, sweet forward hopps(brooklyn, ny) 7

cisco brewers whale's tale pale ale
copper colored, English style lager (nantucket, ma) 7

coronado brewing co. mermaid's red
amber ale, floral aroma, sharp bitter notes (coronado, ca) 7

blue point toasted lager
rich malt back bone, smooth finish (long island, ny) 7

anchor porter
rich dark color, chocolate & toffee flavor (san fransico, ca) 7

On Tap

kelso pilsner 8

captain lawrence ipa 8

peak organic amber 8