

≡ East Coast ≡

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

⇒ **beau soleil (new brunswick, ca) 3.00**
petite, delicate & fruit salinity

⇒ **wild goose (narragansett, ri) 3.25**
strong brine & umami finish

⇒ **naked cowboy (great south bay, ny) 3.00**
briny, light salt & mineral notes

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

≡ West Coast ≡

⇒ **kusshi (deep bay, bc) 3.50**
ultra plump & elegant

⇒ **pebble beach (hood canal, wa) 3.00**
firm, sweet & mild finish

≡ Brunch Cocktails ≡

mermaid mary 12
tito's vodka & old bay spiced mary mix

pink flamingo 12
gin, strawberry, lemon & basil syrup

pomegranate margarita 12
herradura tequila, pama liquor, lemon & lime

bellini 11
prosecco & white peach puree

the fresca 12
hangar one mandarin, st. germain, lemon & soda

lavender lemonade (na) 7
lemon juice, lavender essential oil & local organic raw honey

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

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

≡ Brunch ≡

tres leche challah french toast 13
strawberries & powdered sugar

greek yogurt pancakes 13
powdered sugar, sliced bananas & strawberries

cast iron frittata 14 (egg white only 15)
broccoli, cheddar & bacon

shrimp & grits 15
smoked sausage, tomato, garlic & white wine

huevos rancheros 14
eggs sunny, cheddar cheese, cilantro crema & black beans

two eggs 12 (egg white only 13)
*poached, over, sunny, or scrambled
lyonnaise potatoes & 7 grain toast*

classic eggs benedict with ham 14 / with smoked salmon 16
lyonnaise potatoes, english muffin & old bay hollandaise

≡ Salads & Sandwiches ≡

grilled heart of romaine 13 with grilled shrimp 25
feta, dates, pumpkin seeds, pancetta, & cauliflower pesto

mermaid black angus burger 15 with fries 17
cheddar, bacon, red onion, tomato & mixed greens

⇒ **seared tuna niçoise salad 16**
haricot vert, hard cooked egg & tapenade vinaigrette

croque monsieur 14
challah toast, ham, gruyere, dijon & mixed greens

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

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

≡ Sides ≡

seasonal fruit bowl 9
greek yogurt & toasted coconut

apple smoked bacon 5

house salad 9
parmesan, red onion & lemon citronette

avocado toast 9
pickled red onion, radish & pickled jalapeño

chicken & apple sausage 5

old bay fries 8

smoked gouda mac & cheese 9

new england clam chowder 11
bacon & fingerling potatoes

≡ iPhone App ≡

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



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

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

≡ By the Glass ≡

SPARKLING

prosecco nv, Ca' Furlan (Veneto) 11

cava brut 2014, Naveran (Penedés) 12

WHITE

sauvignon blanc 2016, Barker's "Arona" (Marlborough) 12

chardonnay 2014, Antugnac (Languedoc-Roussillon) 12

muscadet 2015, "Haute Bourg" Côtes Du Grandlieu (Loire) 13

ROSÉ

grenache syrah 2015, Château Saint-Honore (Provence) 12

RED

cabernet sauvignon 2012, Castle Rock (Washington) 11

pinot noir 2015, Boutinot (Languedoc) 12

gamay 2014, Château Cambon (Beaujolais) 13

≡ Sparkling ≡

blanc de blancs nv, Gruet (New Mexico) 39

cremant nv, Bailly Lapierre (Burgundy) 36

brut nv, Graham Beck (Western Cape) 36

≡ White Wine ≡

chablis 2015, Domaine Nathalie & Gilles Fèvre (Burgundy) 50

vermentino 2014, Terenzuola (Liguria) 44

vouvray sec 2013, "Arpent" Domaine Sébastien Brunet (Loire) 45

albariño 2015, La Caña (Rias Baixas) 38

pinot grigio 2015, Alois Lageder (Trentino-Alto Adige) 36

sauvignon blanc 2015, Chasing Venus (Marlborough) 38

riesling 2014, Selbach-Oster (Mosel) 42

gruner veltliner 2015, Gobelsburg (Österreich) 38

txakolina 2015, "Antxiola" Bodegas Zudugarai (Basque Country) 36

chardonnay 2014, Macon Bourcier-Martinot (Burgundy) 38

sancerre 2014, "Cave de la Bouquette" Thierry Véron (Loire) 57

≡ Red Wine ≡

rhône blend 2012, Domaine de Font-Sane, Gigondas Tradition (Rhône) 50

chinon 2014, "Les Terrasses" (Loire) 38

bourgogne pinot noir 2014, "Clos de la Combe" (Burgundy) 44

malbec 2013, Tikal "Natural" (Mendoza) 46

sancerre rouge 2010, Fournier (Loire) 42

cabernet, "Armé -Lot 2" Marietta Cellars (Sonoma-Mendocino) 50

zweigelt 2013, Weingut Pittnauer (Burgenland) 36

rioja 2008, Lopez de Heredia, Cubillo Crianza (Rioja) 57

≡ Rosé ≡

sancerre 2015, Domaine François Crochet (Loire) 46

≡ Cocktails ≡

berries & spice & everything nice 13

jalapeño-infused herradura tequila, fresh lime, cranberries & blueberries

pearfect gin fizz 14

greenhook gin, pear, cinnamon, lime, sparkling wine & rosemary

winter evening 14

vodka, gin, lillet blanc, cranberries & twist

bourbon thyme 14

maker's mark bourbon, maple syrup, lemon & thyme

ginger rhysing 13

ginger infused tito's vodka, white cranberry juice & lime

ticket to st. croix 13

cruzan spiced rum, apricot liqueur, pear & lemon

lavender lemonade (na) 7

lemon juice, lavender essential oil & local organic raw honey

≡ Beer ≡

allagash white (5.0%) 7

wheat, spiced with coriander & curaçao orange peel (portland, me)

red wagon i.p.a. (6.2%) 7

crisp with floral & fruity hops (ocean beach, ny)

sea salt ale (5.2%) 7

blonde ale, grassy hops, & light salinity (ocean beach, ny)

left hand milk stout (6.0%) 7

sweet dark stout, chocolate & caramel (longmont, co)

snow & tell ale (6.3%) 7

toffee, caramel & subtle spiced flavor (kansas city, mo)

flagship metropolitan lager (5.6%) 7

smooth with rye malt & floral noble hops (staten island, ny)

≡ On Tap ≡

coney island mermaid pilsner (5.2%) 8

peak organic i.p.a. (7.2%) 8

bell's two hearted ale (7.0%) 8

Features

Every Sunday Night!

lobsterpalooza 28

*a pound & a quarter lobster,
red bliss potatoes & corn on the cob
(limited availability)*

Every Saturday & Sunday Day!

BRUNCH

*tres leche french toast, croque monsieur,
mermaid benedict, huevos rancheros
& much more*

Every Tuesday Night!

taco tuesday

*dive in to see what the chef has cooked up
for the weekly taco selection*