

Today's Oysters

oysters are beautiful & they taste good, too

East Coast

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

⇒ **silver fox (north montauk lake, ny) 3.25**
medium salinity, full firm meat & buttery finish

⇒ **montauk point (napeague harbor, ny) 3.50**
medium salinity & crisp

⇒ **blue island (great south bay, ny) 3.25**
crisp, lite salinity & celery hint

⇒ **wellfleet (wellfleet harbor, ma) 3.50**
firm, petite & juicy brine

West Coast

⇒ **skookum inlet (puget sound, wa) 3.00**
sweet, smoky & mild finish

⇒ **shigoku (samish bay, wa) 3.75**
petite, salty & nutty

⇒ **goose point (willapa bay, wa) 3.50**
meaty & briny

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 12**

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 & fluke crudo

⇒ **fluke crudo 14**

carrot, ginger, pickled hon-shimeji, kaffir lime & black sesame

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

Appetizers

new england clam chowder 11
bacon & fingerling potatoes

pan roasted sea scallops 16
french bean "carbonara"

kale and brussels sprout salad 13
cranberries, feta & maple-balsamic vinaigrette

grilled baby gem salad 13
prawns, soft egg & bacon

bacalao fondue 13
candied garlic & salt and vinegar chips

grilled spanish octopus 16
aji panca pepper, celery & sweet potato jam

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

prince edward island mussels 15
chorizo, jalapeño, smoked tomato & grilled scallions

Entrees

atlantic cod 28

white creamer potatoes, little neck clams, roasted celery & chowder

whole grilled striped bass 28
romesco & bella cerignola olive tapenade

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

bone-in braised short rib 27
broccoli, walnut caramel & red radish

ricotta cavatelli 25
shrimp bolognese, green soy beans, preserved lemon, calabrian chiles & pea shoots

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

pan roasted faroe island salmon 26
lentil and fennel sausage ragu, broccoli rabe & pistachios

Sides & Veggies

whole roasted cauliflower *brown butter, capers, pickled yellow raisin & crab* 10

shishito peppers *eggplant cafonata, garlic mayo & aged provolone* 9 • **old bay fries** 8

crispy white creamer potatoes *smoked chimichurri & pecornio* 8

whole roasted broccoli *umami glaze, cheddar, crispy shallots & pickled stems* 9 • **hush puppies** *gouda & chile remoulade* 7

smoked gouda mac & cheese 9 + *veggies* 3, + *bacon* 4, + *lobster* 5

Happy Hour

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

chef's choice oyster 1.25

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*

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 12

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

cava 13

la vida al camp nv (catalonia, spain)

WHITE

muscadet sevre-et-maine 13

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

sauvignon blanc 14

arona 2016 (marlborough, new zealand)

chardonnay 13

domaine antugnac 2016 (languedoc-roussillon, france)

ROSÉ

provencal blend 13

“cuvee sabine” bieler pere et fils 2017 (provence, france)

zweigelt 13

jurtschitsch 2017 (niederosterreich, austria)

RED

malbec 12

tilia 2016 (mendoza, argentina)

bordeaux 13

chateau loumelat 2014 (bordeaux, france)

pinot noir 14

karine lauverjat, sancerre rouge 2015 (loire, france)

≡ Sparkling ≡

BOTTLE

cremant, nv, baily lapierre (burgundy, france) 36

rosé lambrusco, nv, lini (emilia-romagna, italy) 39

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

champagne, nv, autreau extra brut premier cru
(champagne, fr) 45 (half bottle)

champagne, nv, ployez-jacquemart (champagne, fr) 75

≡ White Wine ≡

BOTTLE

riesling halbtrocken 42

selbach-oster 2015 (mosel, germany)

sauvignon blanc 40

chasing venus 2016 (marlborough, nz)

sancerre 60

“cave de la bouquette” thierry veron 2016 (loire, france)

malvasia 50

ronco dei tassi 2016 (friuli, italy)

albariño 38

bodegas la caña 2016 (galacia, spain)

grüner veltliner 38

“gobelsburger” gobelsburg 2016 (kamptal, austria)

chablis 50

domaine nathalie & gilles fevre 2015 (burgundy, france)

verdejo 36

nisia 2016 (rueda, spain)

pinot grigio 36

alois lageder 2016 (alto adige, italy)

chardonnay 38

bourcier-martinot 2015 (burgundy, france)

pinot gris 40

spindrift cellars 2015 (willamette valley, oregon)

chardonnay 50

stephen ross 2014 (edna valley, california)

viognier 72

jaffurs wine cellars 2016 (santa barbara, ca)

txakolina 34

antxiola 2016 (basques county, spain)

vermentino 44

terenzuola colli di luni 2015 (liguria, italy)

chassagne-montrachet blanc 82

domaine bader mimeur 2013 (burgundy, france)

≡ Red Wine ≡

BOTTLE

cabernet blend 50

marietta cellars “arme” 2014 (north coast, california)

barbera d’ asti 50

vietti 2014 (peidmont, italy)

chinon 40

pierre et bertrand couly 2015 (loire, france)

côtes de rhône 50

domaine de font-sane, gigondas tradition 2014 (rhône, france)

malbec 46

tikal, “natural” 2014 (mendoza, argentina)

rioja 57

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

pinot noir 60

king estate 2014 (oregon, usa)

monastrell 38

la tremenda 2014 (valencia, spain)

syrah 44

klinker brick “farrah” 2014 (lodi, california)

bourgogne pinot noir 44

“clos de la combe” domaine jean chartron 2015 (burgundy, france)

bourgogne pinot fin 76

arnoux-lachaux 2014 (burgundy, france)

bordeaux 68

saint-estephe, chateau de come 2012 (bordeaux, france)

≡ Rosé ≡

BOTTLE

provencal blend 40

l’etoile de mer 2017 (provence, france)

≡ Cocktails ≡

granny’s tea 13

earl grey infused tito’s vodka, honey, lemon & cardamon bitters

sleepy hollow 12

apple brandy, maple & lemon

beach plum negroni 14

greenhook beach plum gin, campari & carpano antica

gangplank 13

mount gay black barrel, passionfruit, amaretto & lime

hot blooded ‘rita 13

jalapeño-infused herradura tequila, blood orange & lime

the reanimator 14

george dickel rye, amaro nonino & peychaud’s

≡ Beer ≡

narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

greenport harbor black duck porter 8

dark malt, toasty cocoa & coffee (greenport harbor, ny)

flagship american wit 8

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

whale’s tale pale ale 8

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

avery brewing co. el gose (12 oz. can) 7

german style sour ale with lime & sea salt (boulder, co)

new belgium citradelic ipa 8

bright golden color, tangerine peel & piney hops (fort collins, co)

austin east ciders original dry cider (12 oz. can) 6

crisp, smooth and dry hard apple cider (austin, tx)

≡ On Tap ≡

coney island mermaid pilsner 8

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

Features

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