

≡ Today's Oysters ≡

oysters are beautiful & they taste good, too

≡ East Coast ≡

- ⇒ **barcat (chesapeake bay, va) 3.00**
mild brine, clean & crisp
- ⇒ **blue pearls (great south bay, ny) 3.25**
sweet, crisp & celery-salt finish
- ⇒ **silver fox (north montauk lake, ny) 3.25**
medium salinity, full firm meat & buttery finish
- ⇒ **pink moon (new london bay, pei) 3.50**
perfect balance of salt & mineral

≡ West Coast ≡

- ⇒ **shigoku (samish bay, wa) 3.75**
petite, salty & nutty
- ⇒ **totten inlet (totten inlet, 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!*

*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 18**
french bean “carbonara” & garlic-parsley butter
- kale and brussels sprout salad 13**
cranberries, feta & maple-balsamic vinaigrette
- grilled baby gem salad 15**
gem lettuce, 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 ≡

- squid ink orecchiette pasta 25**
pancetta, acorn squash, rock shrimp & broccoli rabe pesto
- fish and chips 25**
crispy skate, fingerling potatoes & malt vinegar aioli
- spice crusted yellowfin tuna 27**
wild rice-edamame salad & curry lime aioli
- marinated hanger steak 27**
charred broccoli, crispy shiitakes & miso mustard vinaigrette
- grilled whole branzino 28**
charred lemon & romesco
- “nearly famous” lobster roll 29**
griddled brioche roll & old bay fries
- mermaid fish tacos 25**
beer batter, red cabbage, pickled jalapeño & pico de gallo

≡ Sides & Veggies ≡

- shishito peppers** *candied lemon & sea salt* 9 • **roasted fingerling potatoes** 8
- crispy brussels sprouts** *bacon, malt vinegar & maple syrup* 8 • **old bay fries** 8
- smoked gouda mac & cheese** 9 • **hush puppies** *gouda & chile remoulade* 7

≡ 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**
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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

“cuvée 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

provençal blend 13

domaine de l’olivette 2016 (provence, france)

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, billy 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, france) 45 (half bottle)

champagne, nv, ployez-jacquemart extra quality brut (champagne, france) 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 48

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)

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 Sunday Night!

lobsterpalooza 32

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

Every Monday Night!

happy hour all night!

5:00pm to 10:00pm