

≡ East Coast ≡

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

⇒ **mermaid cove (p.e.i., ca) 3.00**
classic, maritime salt & elegant

⇒ **montauk lady killah (montauk, ny) 3.50**
petite, deep cup & briny

⇒ **elder point (delaware bay, nj) 3.25**
sweet, briny & balanced

⇒ **hurricane island (little shemogue bay, nb) 3.25**
small, delicate flesh & salty finish

≡ West Coast ≡

⇒ **goose point (willapa bay, wa) 3.25**
meaty & briny

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

≡ 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

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

≡ 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 ≡

challah french toast 14
bananas, salted caramel & pretzel streusel

greek yogurt pancakes 13
powdered sugar, sliced bananas & strawberries

farmer's market 15
poached farm eggs, market vegetables, basil pesto, arugula, & sourdough soldiers

shrimp & grits 15
old bay shrimp, stone ground grits, corn relish & pimento vinaigrette

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 & seven grain toast*

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

≡ Salads & Sandwiches ≡

kale salad 13 with grilled shrimp 22
red & yellow cherry tomato, easter egg radish, ricotta salata & coconut lime vinaigrette

mermaid black angus burger 15
*grafton cheddar, pretzel bun, mesquite ketchup & old bay fries
add egg, avocado or bacon \$2 ea.*

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

avocado beet toast 14
soft boiled egg, tomato jam & smoked walnuts

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

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

≡ Sides ≡

seasonal fruit bowl 5

apple smoked bacon 5

house salad 9
parmesan, red onion & lemon citronette

chicken & apple sausage 5

old bay fries 8

grafton two year old cheddar grits 9

** The Mermaid Inn uses organic free range farm eggs*

≡ 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!*



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

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, 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, "Les Roches Blanc" Vigneruns du Pallet (Loire) 13

ROSÉ

provençal blend 2016, "Bieler Pere et Fils" (Provence) 12

rioja 2016, Cortijo (Rioja) 12

RED

cabernet sauvignon 2012, Castle Rock (Washington) 11

pinot noir 2015, Boutinot (Languedoc) 12

gamay 2015, Barbet "Beau" (Beaujolais) 11

≡ Sparkling ≡

blanc de blancs nv, Gruet (New Mexico) 39

cremant nv, Bailly Lapierre (Burgundy) 36

cava rosé nv, Casteller (Catalonia) 36

≡ White Wine ≡

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

vermentino 2014, Terenzuola (Liguria) 44

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 2015, "Cave de la Bouquette" Thierry Vernon (Loire) 57

chardonnay 2013, Stephen Ross (Edna Valley) 50

pinot gris 2013, Spindrift Cellars (Oregon) 40

vinho verde 2015, Antonio Lopes Ribeiro "Biotite" (Minho) 34

verdejo 2016, Nisia (Rueda) 36

≡ Red Wine ≡

côtes du Rhône 2012, Domaine de Font-Sane, Gigondas Tradition (Rhône) 50

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

pinot noir 2014, King Estate (Oregon) 60

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

barberi d'asti 2014, Vietti (Piedmont) 50

chinon 2015, Pierre et Bertrand Couly (Loire) 40

monastrell 2014, La Tremenda (Valencia) 38

syrah 2014, Klinker Brick "Farrah" (California) 44

≡ Rosé ≡

provençal blend 2016, "L'Etoile de Mer" (Provence) 36

sancerre 2015, Domaine Sautereau (Loire) 46

≡ Cocktails ≡

jalapeño hospitality 13

jalapeño-infused herradura, pineapple juice, fresh lime & agave

salty siren 13

herradura, fresh grapefruit, white lillet, orange bitters & salt

the girl from ipanema 13

titos vodka, tart passion fruit puree, cranberry, fresh lime & sugar

cool intentions 14

crop cucumbers organic vodka, cucumber, basil & fresh lemon

black pearl 14

greenhook ginsmiths gin, blackberries, fresh lemon, elderflower & soda

summertime sangria 12

red wine, brandy, fresh fruit

the golden sage 14

marker's mark, sage, honey, fresh lemon & soda

≡ 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)

left hand milk stout (6.0%) 7

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

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

challah french toast, shrimp & grits,
mermaid benedict, huevos rancheros
& much more