

≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

≡ East Coast ≡

⇒ **peconic bay (peconic bay, ny) 3.25**
plump, savory & butter finish

⇒ **black duck salts (hog island bay, va) 3.25**
medium salinity & firm meat

⇒ **navy point (hunting bay, ny) 3.25**
crisp meat & perfect salinity

⇒ **hurricane island (little shemogue bay, nb) 3.50**
small, delicate flesh & salty finish

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

≡ West Coast ≡

⇒ **shibumi (henderson inlet, wa) 3.75**
plump, sweet & smokey finish

⇒ **kusshi (deep bay, bc) 3.75**
ultra plump & elegant

a fish story . . . mermaid oyster bar 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

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, ceviche

⇒ **faroe island salmon ceviche 15**
sweet potato, tomato, lime & chili

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

≡ Small Plates ≡

new england clam chowder 12
bacon & fingerling potatoes

charred portuguese octopus 16
chickpea puree, pickled peppers & granny smith apple

mermaid wedge salad 13
cherry tomato, red onion, maytag blue cheese, smoked bacon & buttermilk dressing

lobster knuckles “escargot” style 15
parsley garlic butter & grilled country bread

burrata salad 15
fried green tomato, arugula, mint & mustard vinaigrette

baby kale salad 14

snap peas, crispy garbanzo, pecorino & toasted sunflower seeds

seared calamari 15
frisée, feta cheese, cremini & shiitake mushrooms

lobster & corn fritters 12
maple truffle honey

steamed pei mussels 15
chorizo, green onion, tortillas & ancho chili butter

⇒ **mini tuna tartare tacos 3.50 ea**
frisée, radish & cilantro

≡ Large Plates ≡

fire roasted striped bass 27
crispy baby artichokes, arugula & lemon caper butter

fish & chips 26
crispy cod, matchstick potatoes, pickled cauliflower & malt vinegar aioli

grilled marinated hanger steak 27
yukon potato gratin, onion rings & cilantro salsa verde

grilled faroe island salmon 27
asparagus, fava beans, pea tendrils & citrus ponzu

“nearly famous” lobster roll 29
griddled brioche roll & old bay fries

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

≡ Sides ≡

old bay fries 8 **shishito peppers** candied lemon & sea salt **9** **hush puppies** gouda & chile remoulade **7**
grilled asparagus soy glaze & toasted sesame **9** **whole roasted cauliflower** brown butter, capers & pine nuts **10**
smoked gouda mac & cheese 9 +veggies **3**, +bacon **4**, +lobster **5**

≡ Happy Hour ≡

Monday ALL NIGHT

Tues-Fri 5:00 pm to 7:00 pm

Sat-Sun 4:00 pm to 7:00 pm

⇒ **chef's choice oyster 1.25**

⇒ **littleneck clams 1.00**

fried oyster 3.50

fried calamari 7.50

mini 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 8.50

shore thing tequila, lime, agave, orange bitters

mermaid mary vodka & old bay spiced bloody mary mix

aperol spritz blanc de blanc & aperol liqueur

dark & stormy dark rum & ginger beer

hot & dirty vodka, olive juice, peppadew & hot sauce

≡ Wine & Beer ≡

white • red • sparkling 8.50
by the glass

draft beers 6

coney island mermaid pilsner

cisco grey lady wheat ale

fire island brewing co. red wagon ipa

≡ By the Glass ≡

SPARKLING prosecco 12

ca' furlan nv (veneto, italy)

cava 13
conquilla nv (catalonia, spain)

WHITE sancerre 16

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

chardonnay 13
domaine antugnac, haute valée de l'aude 2016 (france)

riesling halbtrocken 14

selbach-oster 2016 (mosel, germany)

sauvignon blanc 14

arona 2017 (marlborough, new zealand)

ROSÉ

provencal blend 13

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

rioja 13

bodegas ostatu (rioja, spain)

RED

monastrell 14

la tremenda 2014 (valencia, spain)

bourgogne pinot noir 16

"clos de la combe" domaine jean chartron 2016 (burgundy, france)

chinon 13

pierre et bertrand couly 2017 (loire, france)

barbera d'asti 14

vietti 2014 (piedmont, italy)

≡ Sparkling ≡

BOTTLE

rose lambrusco 39

lini nv (emilia-romanga, italy)

cremant 36

bailly lapierre nv (burgundy, france)

blanc de blanc 49

onabay vinyards 2013 (long island, ny)

≡ White Wine ≡

BOTTLE

chardonnay 82

chassagne-montrachet blanc, domaine bader mimeur 2013 (burgundy, france)

vermentino 44

terenzuola, colli di luni 2016 (liguria, italy)

pinot gris 40

spindrift cellars 2015 (willamette valley, oregon)

sauvignon blanc 40

chasing venus 2017 (marlborough, new zealand)

gruner veltliner 38

"gobelsburger" gobelsburg 2017 (kamptal, austria)

chablis 50

domaine nathalie & gilles fevre 2017 (burgundy, france)

pinot grigio 36

alouis lageder 2017 (alto adige, italy)

chardonnay 50

stephen ross 2015 (edna valley, california)

viognier 72

jaffurs wine cellars 2016 (santa barbara, california)

malvasia 50

ronco dei tassi 2017 (friuli, italy)

≡ Red Wine ≡

BOTTLE

malbec 46

tikal, "natural" 2017 (mendoza, argentina)

cotes du rhone 50

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

rioja 57

lopez de heredia, cubillo crianza 2009 (rioja, spain)

pinot noir 64

rex hill 2015 (oregon, us)

cabernet blend 50

"arme-lot 3" marietta cellars (sonoma-mendocino, california)

syrah 44

klinker brick "farrah" 2014 (lodi, california)

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 ≡

14.50

blood of zarro

jalapeno infused herradura tequila, blood orange & lime

cape cod gimlet

greenhook gin, thyme, cranberry & lime

spice island punch

mount gay black barrel rum, passion fruit & all spice

the reanimator

george dickel rye, amaro nonino & peychaud's bitters

the upstate

applejack brandy, apple cider, lemon & walnut bitters

granny's tea

house infused earl grey vodka, lemon, honey & cardamom

oyster shooter 5

chef's choice oyster, old bay spiced mary mix, vodka or tequila

≡ Beer ≡

ithaca beer company apricot wheat 8

light & smooth, hint of apricot (ithaca, ny)

keegan ales mother's milk 8

dark, creamy, oatmeal, coffee (kingston, ny)

cisco whale's tale pale ale 8

herbal hops, bready malt, lemon & citrus (nantucket, ma)

blue point toasted lager 8

light caramel malt, lemony hop (long island, ny)

full sail session lager 7

smooth & refreshing with a touch of wheat (hood river, or)

sierra nevada oktoberfest 8

malt backbone, subtle hops, crisp & clean (chico, ca)

≡ On Tap ≡

coney island mermaid pilsner 8

cisco grey lady wheat ale 8

fire island brewing co. red wagon ipa 8

Features

Every Sunday Night!

lobsterpalooza 32

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

Every Monday!

happy hour all night!

5:00pm to 10:00pm