

≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

≡ East Coast ≡

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

⇒ **nandua (pungoteague, va) 3.25**
medium brine & mushroom, butter finish

⇒ **east dennis petite (duxbury, ma) 3.50**
briny, umami & plump

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

≡ West Coast ≡

⇒ **totten inlet (totten inlet, wa) 3.75**
medium brine, sweet finish

⇒ **pebble beach (hood canal, wa) 3.50**
plump & briny finish

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, chili & lemongrass sauce

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

≡ Appetizers ≡

new england clam chowder 12
bacon & fingerling potatoes

mermaid wedge salad 14
cherry tomato, red onion, maytag blue cheese, smoked bacon & buttermilk dressing

lobster knuckles “escargot” style 16
parsley garlic butter & grilled country bread

roasted pumpkin & kale salad 14
cranberry, pickled onion, pecorino, pumpkin seed & maple vinaigrette

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

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

⇒ tuna tartare tacos 3.50 ea
frisée, radish & cilantro

≡ Entrees ≡

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 28
yukon potato gratin, onion rings & cilantro salsa verde

pan seared faroe island salmon 27
kabocha squash, daikon & dashi soy

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

mermaid fish tacos 26
beer batter, red cabbage, pickled jalapeno & pico de gallo

roasted maine sea scallops 29
parsnip puree, kale & almond brown butter

≡ Sides ≡

lobster & corn fritters maple truffle honey 12 old bay fries 8 shishito peppers candied lemon & sea salt 9

hush puppies gouda & chile remoulade 7 smoked gouda mac & cheese 9 +bacon 4, +lobster 5

fried brussels sprouts bacon & sherry 9

≡ 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 ea.

⇒ littleneck clams 1.00 ea.

fried oyster 3.50 ea.

fried calamari 7.50 ea.

mini mermaid fish taco 3.00 ea.

shrimp & avocado slider 7.50 ea.

fried clam slider 7.50 ea.

shrimp corn dog 3.00 ea.

mini new england clam chowder 3.50 ea.

≡ Cocktails ≡

all happy hour cocktails 8.50

mermaid paloma tequila, grapefruit, agave, soda

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

two roads brewing co. lil' heaven session ipa

By the Glass

SPARKLING

prosecco 12
ca' furlan nv (veneto, italy)

cava 13
conquilla nv (catalonia, spain)

WHITE

sancerre 16
domaine michel thomas & fils 2017 (loire, france)

gruner veltliner 14
"gobelsburger" gobelsburg 2017 (kamptal, austria)

chablis 18
domaine alain geoffroy 2017 (burgundy, france)

sauvignon blanc 14
arona 2017 (marlborough, new zealand)

muscadet 13
"les roches blanches" vigneron du pallet 2017 (loire, france)

RED

monastrell 14
la tremenda 2014 (valencia, spain)

pinot noir 16
planet oregon 2016 (willamette valley, oregon)

beaujolais villages 14
les granits bleus domaine de bel air 2017 (burgundy, france)

barbera d'asti 14
vietti 2014 (piedmont, italy)

cabernet sauvignon 18
marietta cellars "arme-lot 3" 2015 (california)

White Wine

BOTTLE

vermentino 44
terenzuola, colli di luni 2017 (liguria, italy)

pinot grigio 48
il tasso, collio 2017 (friuli, italy)

riesling halbtrocken 42
selbach-oster 2016 (mosel, germany)

chardonnay 88
fort ross 2015 (sonoma, california)

viognier 72
jaffurs wine cellars 2016 (santa barbara, california)

chenin blanc 54
orr 2016 (columbia valley, washington)

albarino 60
la cana navia 2014 (rias baixas, spain)

verdejo 56
las suertes old vines 2016 (rueda, spain)

Red Wine

BOTTLE

zinfandel 62
acre 2016 (napa, california)

rioja 57
sierra de tolon 2016 (rioja, spain)

pinot noir 74
domaine michel magnien bourgogne 2016 (burgundy, france)

cabernet sauvignon 74
obsidian ridge, red hills lake county estate 2016 (lake county, california)

nebbiolo 57
oddero 2016 (piedmont, it)

valpolicella 48
antolini 2015 (veneto, italy)

bordeaux 70
chateau laplagnotte-bellevue, st-emillion grand cru 2015 (bordeaux, 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

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)

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
two roads brewing co. lil' heaven session ipa 8

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)

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