

Today's Oysters

oysters are beautiful & they taste good, too

East Coast

⇒ **barcat (chesapeake bay, va) 3.00**

mild brine, clean & crisp

⇒ **moon dancer (damariscotta river, me) 3.50**

petit & briny

⇒ **mermaid cove (prince edward island, ca) 3.25**

classic maritime salt & elegant

⇒ **mama mia's (prince edward island, ca) 3.25**

clean salinity & smokey finish

West Coast

⇒ **kusshi (deep bay, bc) 3.75**

ultra plump & elegant

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

⇒ **faroe island salmon crudo 14**
green goddess, red radish & sea salt

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

Appetizers

new england clam chowder 12
bacon & fingerling potatoes

maryland crabcake 16
avocado ranch & pickled red onion

baby spinach & roasted sweet potato salad 14
buttermilk mimosa dressing, grains & crispy shallots

pan roasted sea scallops 16
french bean-guanciale "carbonara"

stuffed littleneck clams 14
calabrian chili & white wine

grilled spanish octopus 16
chickpeas & romesco

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

prince edward island mussels 15
grain mustard, reisling, leeks & focaccia

Entrees

whole grilled branzino 27
cerignola olive tapenade

bucatini & clams 26
meyer lemon & neuske's bacon

oven roasted faroe island salmon 26
zucchini, potato puree, salsa verde & fresh horseradish

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

seafood gumbo 28
mussels, clams, prawns, andouille, okra & crispy calamari

ny strip and frites 32
black pepper butter, charred peppers and salt & vinegar fries

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

Sides & Veggies

baby brussel sprouts *maple-apple cider aioli & chopped pecans* 9

shishito peppers *candied lemon & sea salt* 9 • **old bay fries** 8

butternut squash *peppercorn cream & cranberry relish, fried sage* 8

whole roasted cauliflower *brown butter, capers, pickled yellow raisin & crab* 10 • **hush puppies** *gouda & chile remoulade* 7

smoked gouda mac & cheese 9 + *veggies* 3, + *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

mini clam chowder 3.50

mermaid fish taco 3

shrimp & avocado slider 7.50

fried clam slider 6.50

shrimp corndog 3

Cocktails

all happy hour cocktails 8.50

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 8.50
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

conquilla nv (catalonia, spain)

WHITE

riesling halbtrocken 14

selbach-oster 2016 (mosel, germany)

sancerre 16

“cave de la bouquette” thierry veron 2017 (loire, france)

sauvignon blanc 14

arona 2017 (marlborough, new zealand)

chardonnay 13

domaine antugnac 2017 (languedoc-roussillon, france)

gruner veltliner 14

“gobelsburger” gobelsburg 2017 (kamptal, austria)

ROSÉ

provencal blend 13

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

rioja 13

bodegas ostatu 2017 (rioja, spain)

RED

monastrell 14

la tremenda 2016 (valencia, spain)

barbera d’ asti 14

vietti 2016 (peidmont, italy)

chinon 13

pierre et bertrand couly 2017 (loire, france)

pinot noir 14

domaine jean chartron 2016 (burgundy, france)

White Wine

BOTTLE

sauvignon blanc 40

chasing venus 2017 (marlborough, nz)

malvasia 50

ronco dei tassi 2017 (friuli, italy)

chablis 50

domaine nathalie & gilles fevre 2017 (burgundy, france)

pinot grigio 36

alois lageder 2016 (alto adige, italy)

chardonnay 38

bourcier-martinot 2016 (burgundy, france)

pinot gris 40

spindrift cellars 2016 (willamette valley, oregon)

chardonnay 50

stephen ross 2015 (edna valley, california)

viognier 72

jaffurs wine cellars 2016 (santa barbara, ca)

vermentino 44

terenzuola colli di luni 2016 (liguria, italy)

white burgundy 82

domaine bader mimeur 2013 (chassange-montrachet, france)

Rose

BOTTLE

provencal blend 40

l’etoile de mer 2017 (provence, france)

Red Wine

BOTTLE

cabernet blend 50

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

cotes de rhone 50

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

malbec 46

tikal, “natural” 2014 (mendoza, argentina)

rioja 57

sierra de tolonio 2016 (rioja, spain)

pinot noir 64

rex hill 2015 (willamette valley, or)

syrah 44

klinker brick “farrah” 2014 (lodi, california)

bourgogne pinot fin 76

arnoux-lachaux 2014 (burgundy, france)

Sparkling

BOTTLE

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

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

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

Features

Every Monday!

happy hour all night!

5:00pm to 10:00pm

Every Sunday Night!

lobsterpalooza 32

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

Cocktails

granny’s tea 14.50

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

the upstate 14.50

george dickel rye, apple cider, lemon & black walnut

cape cod gimlet 14.50

thyme-infused greenhook gin, cranberry & lime

spice island punch 14.50

mt. gay black barrel, allspice dram, passionfruit & cherry

hot blooded ‘rita 14.50

jalapeño-infused yave blanco tequila, blood orange & lime

good night and good luck 14.50

mezcal, amaro, carpano antica & aztec chocolate bitters

Beer

narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

greenport harbor brewing co. harbor ale 8

slightly malty, dried fruits & grassy aroma (long island, ny)

bell’s brewing co. oberon wheat 8

light-bodied wheat ale, mildly spicy & lightly fruity (comstock, mi)

whale’s tale pale ale 8

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

six point brewing co. citrus jammer gose 8

tart, and lightly salted sour ale (brooklyn, ny)

victory brewing co. festbier 8

toasty and lightly malty oktoberfest (downington, pa)

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

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

coney island merman ipa 8

an east meets west ipa. malty, fruity & bitter hops (brooklyn, ny)

On Tap

coney island mermaid pilsner 8

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