

## Today's Oysters

*oysters are beautiful & they taste good, too*

## East Coast

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

*mild brine, clean & crisp*

⇒ **great whites (cape cod, ma) 3.50**

*soft, delicate & fleshy*

⇒ **ziggy stardust (cape charles, va) 3.25**

*light brine, smooth creamy finish*

⇒ **sweet petite (prince edward island, ca) 3.25**

*firm, super briny & sweet*

## 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 & lobster ceviche*

⇒ **lobster ceviche 16**  
*coconut, chili, ginger, mango & lime*

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

## Appetizers

**new england clam chowder 12**  
*bacon & fingerling potatoes*

**maryland crab dip 15**  
*pepper jack, scallions & old bay chips*

**mixed leaf salad 14**  
*feta, pecans & burnt orange vinaigrette*

**maine day boat scallops 16**  
*neuske's maple bacon, date puree & pickled celery*

**seared calamari salad 15**  
*frisee, feta cheese, cremini & shiitake*

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

**prince edward island mussels 15**  
*grain mustard, sancerre, leeks & focaccia*

## Entrees

**whole grilled branzino 27**  
*cerignola olive tapenade*

**linguine & clams 26**  
*arugula, meyer lemon & aleppo pepper*

**roasted atlantic salmon 26**  
*kobocha puree, hon-shimeji & black sesame*

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

**new orleans style bbq shrimp 27**  
*cauliflower grits, broccolini, & cajun tomato*

**fire roasted ny strip steak 32**  
*truffle-parmesan fries, caramelized onions & marrow butter*

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

## Sides & Veggies

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

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

**parsnip fries** *cumin-chilli salt & garlic yogurt* 8

**house salad** *parmesan, red onion, radish & lemon citronette* 9 • **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 ea**

**littleneck clams 1.00 ea**

**fried oyster 3.50 ea**

**fried calamari 7.50 ea**

**mini clam chowder 3.50 ea**

**mermaid fish taco 3 ea**

**shrimp & avocado slider 7.50 ea**

**fried clam slider 6.50 ea**

**shrimp corndog 3 ea**

## 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 6**  
*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

#### gruner veltliner 14

“gobelsburger” gobelsburg 2017 (kamptal, austria)

#### sauvignon blanc 14

barker’s “arona” (marlborough, new zealand)

#### sancerre 16

domaine michel thomas & fils 2017 (loire, france)

#### chablis 18

domaine alain geoffroy 2017 (burgundy, france)

#### muscadet sevre-et-maine 13

“les roches blanches” vignerons du pallet 2017 (loire, france)

### RED

#### pinot noir 16

planet oregon 2016 (willamette valley, oregon)

#### monastrell 14

la tremenda 2016 (valencia, spain)

#### barbera d’ asti 14

vietti 2016 (piedmont, italy)

#### beaujolais villages 14

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

#### cabernet blend 18

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

## White Wine

### BOTTLE

#### pinot grigio 48

ronco dei tassi 2016 (friuli, italy)

#### chenin blanc 55

orr 2016 (columbia valley, washington)

#### chardonnay 88

fort ross 2015 (sonoma, california)

#### verdejo 56

nisia, las suertes old vines 2016 (rueda, spain)

#### albarino 60

la cana navia 2014 (rias baixas, spain)

#### vermentino 44

terenzuola colli di luni 2016 (liguria, italy)

#### riesling halbtrocken 54

selbach-oster 2016 (mosel, germany)

## Red Wine

### BOTTLE

#### cabernet sauvignon 74

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

#### nebbiolo 56

oddero 2016 (piedmont, italy)

#### zinfandel 62

acre 2016 (napa, california)

#### rioja 57

sierra de tolonio 2016 (rioja, spain)

#### pinot noir 74

domaine michel magnien 2016 (burgundy, france)

#### valpolicella 48

antolini 2015 (veneto, italy)

#### bordeaux 70

chateau laplagnotte-bellevue, st. emilion grand cru 2015 (bordeaux, fr)

## Sparkling

### BOTTLE

#### cremant 36

bailly lapierre, nv (burgundy, france)

#### rosé lambrusco 39

lini, nv (emilia-romagna, italy)

#### blanc de blanc brut 49

onabay vinyards 2013 (north folk, ny)

## 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

### 14.50

#### granny’s tea

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

#### the upstate

george dickel rye, apple cider, lemon & black walnut

#### cape cod gimlet

thyme-infused greenhook gin, cranberry & lime

#### spice island punch

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

#### hot blooded ‘rita

jalapeño-infused yave blanco tequila, blood orange & lime

#### good night and good luck

mexcal, amaro, carpano antica & aztec chocolate bitters

## Beer

#### narragansett lager (12 oz. can) 6

a refreshingly sweet & mild lager (providence, ri)

#### whale’s tale pale ale 8

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

#### anchor christmas ale 8

subtle spice & roasted malts (san francisco. ca)

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

crisp, smooth & 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)