

## ≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

## ≡ East Coast ≡

⇒ **montauk lady killahs (montauk, ny) 3.50**

*petite, deep cup & briny*

⇒ **point lookout (wind point, va) 3.00**

*mild brine & sweet finish*

⇒ **wellfleet (wellfleet harbor, ma) 3.25**

*firm, petite & juicy brine*

⇒ **hurricane island (little shemogue bay, nb) 3.25**

*small, delicate flesh & salty finish*

⇒ **barcat (chesapeake bay, va) 2.75**

*mild brine, clean & crisp*

## ≡ West Coast ≡

⇒ **goose point (willapa bay, wa) 3.25**

*meaty & briny*

⇒ **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 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, ceviche*

⇒ **scallop & shrimp ceviche 14**  
*cherry tomatoes, crispy corn, & chili-lemongrass*

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

## ≡ Small Plates ≡

**yellow tomato & watermelon gazpacho II**  
*add lobster 14*

**charred portuguese octopus 16**  
*roasted tomato, grilled corn, edamame & kalamata olive puree*

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

**thai red curry mussels 14**  
*coconut milk, lime leaf, baby bok choy & cilantro*

**blue crab tostada 14**  
*black bean, radish, avocado, queso fresco & smoked jalapeño*

**grilled romaine 14**  
*white anchovies, capers, shaved parmesan & lemon dressing*  
*add grilled shrimp 22*

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

**lobster & corn fritters 12**  
*maple truffle honey*

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

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

## ≡ Large Plates ≡

**fire roasted florida red snapper 28**  
*heirloom tomato panzanella salad & basil oil*

**fish & chips 26**  
*crispy cod, matchstick potatoes, giardiniera & malt vinegar aioli*

**grilled marinated hanger steak 26**  
*yukon potato gratin, onion rings & cilantro salsa verde*

**pan seared faroe island salmon 27**  
*sweet corn, asparagus & zucchini succotash*

**"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 ≡

**smoked gouda mac & cheese 9** · **old bay fries 8** · **shishito peppers** *candied lemon & sea salt* 9

**hush puppies** *gouda & chile remoulade* 7 · **fire roasted asparagus** *lemon & sea salt* 9

**sauteed kale** *garlic, olive oil & sea salt* 7

## ≡ 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 1.00**

⇒ **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 gazpacho 3.50**

## ≡ Cocktails ≡

**all happy hour cocktails 8**

**pear pressure** *gin, pear nectar, rosemary sprig*

**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 7**  
*by the glass*

**draft beers 5**

*coney island mermaid pilsner*

*greenport otherside ipa*

*cisco grey lady wheat ale*

**a fish story . . .** *mermaid oyster bar is committed to purchasing and serving responsibly sourced seafood without compromising the future of our oceans.*

## ≡ By the Glass ≡

### SPARKLING

#### prosecco 11

ca' furlan nv, veneto (italy)

#### cava 12

naveran 2015, penedés (spain)

### WHITE

#### muscadet 13

"les roches blanches" vigneron du pallet 2015 (loire, france)

#### chardonnay 12

domaine antugnac 2015, haute valée de l'aude (france)

#### sauvignon blanc 12

arona 2016, marlborough (new zealand)

### ROSÉ

#### provence blend 12

"cuvee savine" bieler pere et fils 2016 (provence, france)

#### rioja 12

cortijo 2016 (rioja, spain)

### RED

#### pinot noir 12

"le fou" boutinot 2015, pays d'oc, languedoc-roussillon (france)

#### gamay 12

barbet, "beau!" 2015 (beaujolais, france)

#### cabernet sauvignon 11

castle rock 2012, columbia valley (washington)

## ≡ Rosé ≡

### BOTTLE

#### sancerre rose 46

domaine sautereau 2016 (loire, france)

#### provencal blend 36

l'etoile de mer 2016 (provence, france)

## ≡ White Wine ≡

### BOTTLE

#### sancerre 57

"cave de la bouquette" thierry veron 2015 (loire, france)

#### albarino 38

bodegas la cana 2016, galicia (spain)

#### vermentino 44

terenzuola 2015, colli di luni liguria (italy)

#### pinot gris 40

spindrift cellars 2015, willamette valley (oregon)

#### sauvignon blanc 38

chasing venus 2016, marlborough (new zealand)

#### riesling halbtrocken 42

selbach-oster 2014, mosel (germany)

#### chardonnay 38

bourcier-martinot 2015, burgundy (france)

#### gruner veltliner 38

"gobelsburger" gobelsburg 2014, kamptal (austria)

#### vinho verde 34

antonio lopes ribeiro "biotite" 2015 (minho, portugal)

#### txakolina 34

"antxiola" bodegas zudugarai 2016, basques county (spain)

#### verdejo 36

nisia 2016 (rueda, spain)

#### chablis 50

domaine nathalie & gilles fève 2015, burgundy (france)

#### pinot grigio 36

alois lageder 2015, alto adige (italy)

#### chardonnay 50

stephen ross 2013 (edna valley, california)

## ≡ Sparkling ≡

### BOTTLE

#### cremant 36

bailly lapierre nv, burgundy (france)

#### blanc de blanc 39

gruet winery nv (new mexico)

#### cava rose 36

casteller nv (catalonia spain)

## ≡ Red Wine ≡

### chinon 38

"les terrasses" domaine beatrice & pascal lambert 2014, loire (france)

#### bourgogne pinot noir 44

"clos de la combe" domaine jean chartron 2014, burgundy (france)

#### malbec 46

tikal, "natural" 2013 (mendoza, argentina)

#### cotes du rhone 50

domaine de font-sane, gigondas tradition 2013 (rhone, france)

#### rioja 57

lopez de heredia, cubillo crianza 2008 (rioja, spain)

#### pinot noir 60

king estate 2014 (oregon, us)

#### cabernet blend 50

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

#### barbera d'asti 50

vietti 2014 (piedmont, italy)

#### syrah 44

klinker brick "farrar" 2014 (lodi, california)

#### monastrell 38

la tremenda 2014 (valencia, spain)

## ≡ Cocktails ≡

### oyster shooter 5

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

### a figgin' good zarro 13

jalapeno infused herradura, fig, basil & lime

### beach plum negroni 14

greenhook beach plum gin, campari & carpano antica

### seaside rendezvous 13

titos vodka, cucumber, lime & mint

### the reanimator 14

george dickel rye, amaro nonino & peychaud's bitters

### masala rose 12

busnel calvados, grenadine, lemon & cardamom bitters

### gangplank 13

mount gay black barrel rum, amaretto, passion fruit & lime

## ≡ Beer & Cider ≡

### peak organic fresh cut

dry-hopped pilsner, grassy & spiced (portland, me) 7

### coney island overpass ipa

bright bitterness, juicy citrus & tropical hop aroma (brooklyn, ny) 8

### keegan ales mother's milk

dark, creamy, oatmeal, coffee (kingston, ny) 7

### cisco whale's tale pale ale

herbal hops, bready malt, lemon & citrus (nantucket, ma) 7

### blue point toasted lager

light caramel malt, lemony hop (long island, ny) 7

### bad seed dry hard cider

extremely dry, apple champagne (highland, ny) 7

### downeast original cider

tart apple, tropical acidity, smooth finish (charlestown, ma) 7

## ≡ On Tap ≡

### coney island mermaid pilsner 7

### greenport otherside ipa 7

### cisco grey lady wheat ale 7

## Features

Every Sunday Night!

### lobsterpalooza 28

a pound & a quarter lobster,  
red bliss potatoes, & corn on the cob

Every Monday Night!

### happy hour all night!

5:00pm-10:00pm