

≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

≡ East Coast ≡

⇒ **moondancer (damariscotta river, maine) 3.75**
medium brine, smooth sweet finish

⇒ **momma mia (prince edward island, canada) 3.50**
medium brine & mushroom, butter finish

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

⇒ **chunu (eastern shore, va) 3.00**
slight brine, sweet & earthy finish

≡ 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

⇒ **scallop & shrimp ceviche 16**
onions, celery, tomatoes, passion citrus sauce

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

≡ Appetizers ≡

new england clam chowder 12
bacon & fingerling potatoes

maryland crab cake 16
smashed avocado, fava beans & sweet n' spicy pickled peppers

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

mermaid house salad 13
shaved carrot, ruby red beets & lemon citronette
*add grilled shrimp \$8

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

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

≡ 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

grilled asparagus lemon citronette 9

≡ 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

roasted "true north" salmon 28
asparagus, napa cabbage, hon-shimeji, pea shoots & dashi

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

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

seared maine sea scallops 29
sweet pea puree, popcorn shoots & smoked bacon brown butter

≡ 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.**

*minimum of 6

mini new england clam chowder 3.00

salmon tartar 5.00

mini mermaid fish taco 3.00 ea.

crab & spinach dip 8.00

fried oyster 5.00 for 2

fried calamari 7.50

grilled shrimp & avocado slider 7.50 ea.

mini buttered lobster roll 9.00

≡ 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

montauk wave chaser 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)

albarino 13
adega pombal a lanzada, rias baixas mytilus 2017 (galacia, spain)

ROSÉ

bordeaux rosé 13
la moulinière 2017 (bordeaux, france)

RED
monastrell 14
la tremenda 2016 (valencia, spain)

pinot noir 16
planet oregon 2017 (willamette valley, oregon)

barbera d'asti 14
vietti 2016 (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 42
abbazia di novacella 2017 (trentino-alto adige, italy)

riesling halbtrocken 42
selbach-oster 2017 (mosel, germany)

chardonnay 88
fort ross 2016 (sonoma, california)

chenin blanc 54
orr 2017 (columbia valley, washington)

albarino 60
la cana navia 2015 (rias baixas, spain)

verdejo 52
las suertes old vines 2016 (rueda, spain)

rose lambrusco 39
lini nv (emilia-romagna, italy)

Red Wine

BOTTLE

zinfandel 62
acre 2016 (napa, california)

rioja 58
sierra de tolono 2016 (rioja, spain)

pinot noir 65
domaine arlaud, cotes de nuits 2016 (burgundy, france)

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

nebbiolo 56
oddero 2016 (piedmont, it)

valpolicella 48
antolini 2015 (veneto, italy)

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

Sparkling

BOTTLE

cremant 36
bailly lapierre nv (burgundy, france)

blanc de blanc 49
onabay vinyards 2016 (long island, ny)

Rosé

BOTTLE

provence elegant rosé 46
mas de pampelonne 2018 (provence, france)

Features

Every Monday!

happy hour all night!

5:00pm to 10:00pm

Cocktails

14.50

blood of zarro
jalapeno infused espolon tequila, blood orange & lime
cape cod gimlet
greenhook gin, thyme, cranberry & lime

berry fresh fizz
titos, raspberry, lemon, fresh mint

the reanimator
george dickel rye, amaro nonino & peychaud's bitters

jolly roger
mount gay black barrel rum, fig, rosemary, lemon

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)

harpoon cider 8
fruit-forward, fresh apples and light acidity (boston, ma)

keegan ales mother's milk 8
dark, creamy, oatmeal, coffee (kingston, ny)

On Tap

coney island mermaid pilsner 8

cisco grey lady wheat ale 8

montauk wave chaser IPA 8