

≡ Today's Oysters ≡

oysters are beautiful & they taste good, too

≡ East Coast ≡

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

mild brine, clean & crisp

⇒ **mookie blues (damariscotta river, me) 3.25**

high salinity & sweet finish

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

petite, deep cup & briny

⇒ **east beach blonde (ninigret, ri) 3.50**

salt & peach finish

≡ West Coast ≡

⇒ **fanny bay (baynes sound, bc) 3.75**

sweet, salty & cucumber finish

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

meaty & briny

≡ 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

⇒ **salmon crudo 14**
seaweed salad, wasabi & sesame

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

≡ Appetizers ≡

yellow tomato & watermelon gazpacho II

add cajun shrimp 13

cherry wood smoked tuna dip 13

pickled celery & saltine crackers

baby kale salad 13

strawberries, toasted almonds & white balsamic

mermaid wedge salad 13

skillet corn, crispy bacon & smokey blue cheese

grilled avocado 15

chilled lump crabmeat, ricotta salata & calabrian chili vinaigrette

charred portuguese octopus 16

lemon-smashed fingerling potatoes & pea leaves

lobster knuckles “escargot style” 15

parsley garlic butter & grilled country bread

prince edward island mussels 14

coconut chili broth, pickled ginger & cilantro

≡ Entrees ≡

capellini pasta 24

louisiana crawfish, jalapeño & charred spring onion

fire-roasted atlantic salmon 27

roasted cherry tomatoes & broccoli rabe pesto

spice crusted yellowfin tuna 27

wild rice & edamame salad, curry lime aioli

marinated hanger steak 25

rainbow carrot-watermelon radish salad & miso mustard vinaigrette

grilled whole fish 28

romesco sauce

“nearly famous” lobster roll 29

griddled brioche roll & old bay fries

mermaid fish tacos 25

beer batter, red cabbage, pickled jalapeño & pico de gallo

≡ Sides & Veggies ≡

grilled asparagus yuzu-lemon olive oil 9 • **roasted rainbow carrots anchovy aioli 8**

hush puppies gouda & chile remoulade 7 • **old bay fries 8**

smoked gouda mac & cheese 9 • **shishito peppers candied lemon & sea salt 9**

≡ Happy Hour ≡

Mon ALL NIGHT Tues-Fri 5 PM to 7 PM Sat-Sun 4 PM to 7 PM

⇒ **chef's choice oyster 1.00**

⇒ **littleneck clams 1.00**

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fried oyster 3.50

fried calamari 7.50

mermaid fish taco 3

mini gazpacho 3.50

shrimp & avocado slider 7.50

fried clam slider 6.50

shrimp corndog 3

≡ Cocktails ≡

all happy hour cocktails 8

aperol spritz blanc de blanc, aperol & orange

mermaid mary old bay spiced bloody mary

hot & dirty vodka, olive juice, peppadew & tabasco

rajah collins gin, jasmine green tea, elderflower & lemon

hacienda tequila, grapefruit, lime & basil

dark & stormy dark rum, ginger beer & lime

≡ Wine & Beer ≡

sparkling • white • red 7
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 11

“cuvee beatrice” ca’ furlan nv (veneto, italy)

cava brut 12

bodegas naveran 2014 (penedés, spain)

WHITE

muscadet sevre-et-maine 13

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

sauvignon blanc 12

arona 2016 (marlborough, new zealand)

chardonnay 12

domaine antugnac 2015 (languedoc-roussillon, france)

ROSÉ

provencal blend 12

“cuvee sabine” bieler pere et fils 2016 (provence, france)

rioja 12

cortijo 2016 (rioja, spain)

RED

gamay 11

barbet, “beau!” 2015 (beaujolais, france)

cabernet sauvignon 11

castle rock 2012 (columbia valley, washington)

pinot noir 12

“le fou” boutinot pays d’oc 2015 (languedoc-roussillon, france)

Sparkling

BOTTLE

cremant nv, baily lapierre (burgundy, france) 36

cava rose, nv, casteller (catalonia, spain) 36

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

White Wine

BOTTLE

riesling halbtrocken 42

selbach-oster 2015 (mosel, germany)

sauvignon blanc 38

chasing venus 2015 (marlborough, nz)

sancerre 57

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

chardonnay 50

stephen ross 2013 (edna valley, california)

albariño 38

bodegas la caña 2015 (galacia, spain)

grüner veltliner 38

“gobelsburger” gobelsburg 2015 (kamtal, austria)

chablis 50

domaine nathalie & gilles fèvre 2015 (burgundy, france)

txakolina 34

antxiola 2015 (basques county, spain)

pinot grigio 36

alois lageder 2015 (alto adige, italy)

chardonnay 38

bourcier-martinot 2015 (burgundy, france)

pinot gris 40

spindrift cellars 2014 (willamette valley, oregon)

côtes du rhône blanc 34

ferraton pere et fils 2015 (rhône, france)

vermentino 44

terenzuola colli di luni 2015 (liguria, italy)

Red Wine

BOTTLE

cabernet blend 50

“armé-lot 3” marietta cellars (sonoma-mendocino, california)

barbera d’asti 50

vietti 2014 (peidmont, italy)

chinon 40

pierre et bertrand couly 2015 (loire, france)

bourgogne pinot noir 44

“clos de la combe” domaine jean charton 2014 (burgundy, france)

côtes de rhône 50

domaine de font-sane, gigondas tradition 2012 (rhône, france)

malbec 46

tikal, “natural” 2013 (mendoza, argentina)

rioja 57

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

pinot noir 60

king estate 2014 (oregon, usa)

Rosé

BOTTLE

provencal blend 36

“l’etoile de mer” 2016 (provence, france)

sancerre rosé 46

domaine sautereau 2016 (loire, france)

Cocktails

lavender mule 14

grey goose vodka, lavender, ginger beer & lemon

mermaid sangria 11

red wine, brandy, apple & citrus

mermaid mary 12

tito’s vodka, old bay spiced mary mix

the catcall 14

greenhook gin, lillet blanc, st. germain & grapefruit

hot blooded ‘rita 13

jalapeño-infused herradura tequila, blood orange & lime

mutiny on the bounty 14

ron zacaça 23 yr. rum, passion fruit & lime

petal pusher 14

bulleit bourbon, hibiscus & lemon

Beer

narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

flagship american wit 7

light-bodied wheat beer, citrus & coriander (staten island, ny)

whale’s tale pale ale 8

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

new belgium citradelic ipa 8

bright golden color, tangerine peel & piney hops (fort collins, co)

full sail amber ale 8

malty sweet, amber hue, & spicy floral hop finish (hood river, or)

downeast hard cider (12 oz. can) 7

lightly tart, unfiltered apple cider (east boston, ma)

On Tap

coney island mermaid pilsner 8

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

Features

Every Sunday Night!

lobsterpalooza 28

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

Every Monday Night!

happy hour all night!

5:00pm to 10:00pm