

≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

≡ East Coast ≡

⇒ **montauk pearl (montauk, ny) 3.25**
clean, salty & crisp

⇒ **point lookout (chesapeake bay, md) 3.00**
mild brine & sweet finish

⇒ **sexton blonde (great south bay, ny) 3.00**
mild brine & clean finish

⇒ **hurricane island (new brunswick, ca) 3.25**
petite, delicate & fruit salinity

⇒ **barcat (chesapeake bay, va) 2.75**
mild brine, clean & crisp

≡ West Coast ≡

⇒ **hood canal (hood canal, wa) 3.00**
firm, sweet & mild cucumber

⇒ **kusshi (deep bay, bc) 3.50**
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

½ chilled maine lobster MP

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

⇒ baby grand platter 32
six clams, six oysters, tuna crudo

⇒ grand platter 72
twelve oysters, six clams, tuna crudo, shrimp cocktail, chilled ½ lobster

≡ Small Plates ≡

new england clam chowder 11
bacon & fingerling potatoes

general tso's octopus 16
charred cauliflower, broccoli, sesame, roasted peanuts & scallion

lobster knuckles "escargot style" 14
parsley garlic butter & grilled country bread

thai red curry mussels 13
coconut milk, lime leaf, baby bok choy & cilantro

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

kale caesar salad 13
white anchovies, capers, shaved parmesan & lemon dressing

lobster & corn fritters 12
maple truffle honey

seared calamari 15
shiitake, cremini, frisée & feta

little gem & apple salad 13
cabrales, walnuts & caramel apple vinaigrette

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

≡ Large Plates ≡

blackened catfish 25
shrimp gumbo, andouille, green onion & basmati rice

mermaid fish tacos 24
beer batter, red cabbage, pickled jalapeño & pico de gallo

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

roasted atlantic salmon 26
mushroom dashi, kabocha & brussel leaves

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

market fish 27
daily preparation

≡ Sides ≡

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

hush puppies gouda & chile remoulade 7 • **crispy brussel sprouts bacon & cider vinegar 8**

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 clam chowder 3.50

≡ Cocktails ≡

all happy hour cocktails 8

pama sparkler blanc de blanc & pomegranate liqueur

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

peak organic winter session

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 2014, penedés (spain)

WHITE

gruner veltliner 13

"lois" loimer 2015, kamptal (austria)

chardonnay 12

domaine antugnac 2014, haute valée de l'aude (france)

sauvignon blanc 12

arona 2015, marlborough (new zealand)

ROSÉ

provencal rose 11

chateau saint-honore 2015, cotes de provence (france)

RED

pinot noir 12

"le fou" boutinot 2014, pays d'oc, languedoc-roussillon (france)

malbec 11

alfredo roca 2014, mendoza (argentina)

cabernet sauvignon 11

castle rock 2011, columbia valley (washington)

≡ Rosé ≡

BOTTLE

sancerre rosé 40

domaine francois crochet 2015, loire (france)

≡ White Wine ≡

BOTTLE

sancerre 52

"bailly reverdy" chavignol 2015, loire (france)

albarino 38

bodegas la cana 2015, galicia (spain)

vermentino 44

terenzuola 2015, colli di luni liguria (italy)

muscadet 45

sevre-et-maine, "granite" domaine de l'ecu 2014, loire (france)

pinot gris 40

spindrift cellars 2014, willamette valley (oregon)

sauvignon blanc 38

chasing venus 2015, marlborough (new zealand)

riesling halbtrocken 42

selbach-oster 2014, mosel (germany)

chardonnay 38

bourcier-martinot 2014, burgundy (france)

gruner veltliner 38

"gobelsburger" gobelsburg 2014, kamptal (austria)

txakolina 34

"antxiola" bodegas zudugarai 2015, basques county (spain)

chablis 50

domaine nathalie & gilles fèvre 2014, burgundy (france)

vouvray sec 45

"arpent" domaine sebastian brunet 2014, loire (france)

pinot grigio 36

alois lageder 2015, alto adige (italy)

≡ Sparkling ≡

BOTTLE

brut 32

graham beck, western cape nv (south africa)

cremant 36

bailly lapierre nv, burgundy (france)

blanc de blanc 39

gruet winery nv (new mexico)

≡ Red Wine ≡

chinon 38

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

bourgogne pinot noir 44

"clos de la combe" domaine jean chartron 2013, burgundy (france)

malbec 30

"taymente" huarpe 2014, mendoza (argentina)

zweigelt-blaufrankisch 36

"pitti" gerhard pittnauer 2014, burgenland (austria)

sancerre rouge 42

domaine fournier 2010, loire (france)

cabernet blend 50

"arme-lot 2" marietta cellars, sonoma-mendocino (california)

gamay 40

chateau cambon 2014, beaujolais (france)

≡ Cocktails ≡

oyster shooter 5

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

falling for zarro 13

jalapeno infused herradura, st. germain, lemon & ground clove

crimson tide 14

chamomile infused tito's vodka, yellow chartreuse, & sour cherry

harvest moon 13

applejack brandy, agave, lemon, cinnamon orange peel

jam sesh 13

hendricks gin, lemon, blackberry jam

smashing pumpkin 13

cruzan spiced rum, pumpkin & ground nutmeg

cucumber margarita 13

herradura tequila, agave, & lime juice

≡ 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

downeast winter blend

toasted oak chips, cinnamon bark & nutmeg (boston, ma) 7

downeast cranberry blend

pressed cranberry, crisp & tart (boston, ma) 7

blue point toasted lager

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

≡ On Tap ≡

coney island mermaid pilsner 7

peak organic winter session 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