

Today's Oysters ≈

oysters are beautiful & they taste good, too

≈ East Coast ≈

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

mild brine, clean & crisp

≈ **aunt dotty's (saquish, ma)** 3.25

petite, light brine & sweet

≈ **black duck salts (hog island bay, va)** 3.00

medium salinity & firm meat

≈ **pink moon (new london bay, pei)** 3.50

perfect balance of salt & mineral

≈ West Coast ≈

≈ **kusshi (deep bay, bc)** 3.75

ultra plump & elegant

≈ **royal miyagi (baynes sound, bc)** 3.50

medium salt & fruity finish

≈ 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 & ceviche

≈ **hamachi ceviche** 15

serrano chili, seabean & lemongrass curry

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

≈ Appetizers ≈

new england clam chowder 11

bacon & fingerling potatoes

whipped goat cheese toast 12

white anchovy, piquillo peppers & kalamata olive

kale and brussels sprout salad 13

cranberries, feta, crispy shallots & maple-balsamic vinaigrette

crab louie salad 14

gem lettuce, hardboiled egg, asparagus & breakfast radish

cherry wood smoked tuna dip 13

pickled celery & saltine crackers

charred portuguese octopus 16

lemon-smashed fingerling potatoes & pea shoots

lobster knuckles "escargot style" 15

parsley garlic butter & grilled country bread

prince edward island mussels 14

lager, posole, jalapeño & cilantro

≈ Entrees ≈

squid ink orecchiette pasta 25

pancetta, pumpkin, rock shrimp & broccoli rabe pesto

fish and chips 25

crispy skate, fingerling potatoes & malt vinegar aioli

spice crusted yellowfin tuna 27

wild rice-edamame salad & curry lime aioli

marinated hanger steak 25

charred broccoli, crispy shiitakes & miso mustard vinaigrette

grilled whole branzino 28

charred lemon & romesco

"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 ≈

creamed spinach 9 • **stewed white beans** roasted tomato & rosemary 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 clam chowder 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

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

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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 13

la vida al camp nv (catalonia, 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

malbec 11

tilia 2014 (mendoza, argentina)

bordeaux 12

chateau loumelat 2014 (bordeaux, france)

pinot noir 14

karine lauverjat, sancerre rouge 2015 (loire, 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 2016 (marlborough, nz)

sancerre 57

“cave de la bouquette” thierry veron 2016 (loire, france)

vinho verde 34

antonio lopes ribeiro “biotite” 2015 (minho, portugal)

albariño 38

bodegas la caña 2016 (galacia, spain)

grüner veltliner 38

“gobelsburger” gobelsburg 2016 (kamptal, austria)

chablis 50

domaine nathalie & gilles fevre 2015 (burgundy, france)

verdejo 36

nisia 2016 (rueda, spain)

pinot grigio 36

alois lageder 2015 (alto adige, italy)

chardonnay 38

bourcier-martinot 2015 (burgundy, france)

pinot gris 40

spindrift cellars 2015 (willamette valley, oregon)

côtes du rhône blanc 34

ferraton pere et fils 2016 (rhône, france)

chardonnay 50

stephen ross 2014 (edna valley, california)

txakolina 34

antxiola 2016 (basques county, spain)

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 2013 (rhône, france)

malbec 46

tikal, “natural” 2014 (mendoza, argentina)

rioja 57

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

pinot noir 60

king estate 2014 (oregon, usa)

monastrell 38

la tremenda 2014 (valencia, spain)

syrah 44

klinker brick “farrah” 2014 (lodi, california)

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

masala rose 12

calvados, lime, grenadine & cardamon bitters

beach plum negroni 14

greenhook beach plum gin, campari & carpano antica

gangplank 13

mount gay black barrel, passionfruit, amaretto & lime

hot blooded ‘rita 13

jalapeño-infused herradura tequila, blood orange & lime

the reanimator 14

george dickel rye, amaro nonino & peychaud’s

mermaid sangria 11

red wine, brandy, apple & citrus

Beer

narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

full sail amber ale 8

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

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)

avery brewing co. el gose (12 oz. can) 7

german style sour ale with lime & sea salt (boulder, co)

new belgium citradelic ipa 8

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

greenport harbor leaf pile ale 8

autumnal pumpkin spice ale. beyond basic. (long island, ny)

original sin dry rosé cider (12 oz. can) 8

crisp, pink & lightly-tart apple cider (new york, ny)

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