

≡ 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

⇒ **barcat (chesapeake bay, va) 3.00**
mild brine, clean & crisp

≡ 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
avocado bean salad, remoulade & sweet n' spicy pickled peppers

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

roasted pumpkin & kale salad 14
cranberry, pickled onion, pecorino, pumpkin seed & maple vinaigrette

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**

fried brussels sprouts bacon & sherry 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

pan seared faroe island salmon 27
kabocha squash, daikon & dashi soy

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

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

roasted maine sea scallops 29
parsnip puree, kale & almond 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

two roads brewing co. lil' heaven session ipa