

≡ East Coast ≡

⇒ **mermaid cove (p.e.i., ca) 3.25**

classic, maritime salt & elegant

⇒ **barcat (chesapeake bay, va) 3.00**

mild brine, clean & crisp

⇒ **pink moon (new london bay, p.e.i.) 3.50**

perfect balance of salt & mineral

⇒ **montauk lady killah (montauk, ny) 3.75**

petite, deep cup & briny

⇒ **wellfleet (wellfleet harbor, ma) 3.50**

firm, petite & juicy brine

≡ West Coast ≡

⇒ **goose point (willapa bay, wa) 3.50**

meaty & briny

⇒ **kusshi (deep bay, bc) 3.75**

ultra plump & elegant

≡ Brunch Cocktails ≡

mermaid mary 13

tito's vodka & old bay spiced mary mix

pink flamingo 13

gin, strawberry, lemon & basil syrup

pomegranate margarita 13

herradura tequila, pama liquor, lemon & lime

bellini 12

prosecco & white peach

the fresca 13

hangar one mandarin, st. germain, lemon & soda

≡ 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,
chilled ½ lobster*

chilled 1/2 lobster MP

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

≡ Brunch ≡

challah french toast 14

bananas, salted caramel & pretzel streusel

greek yogurt pancakes 13

powdered sugar, sliced bananas & strawberries

farmer's market 15

*poached farm eggs, market vegetables, basil pesto, arugula,
& sourdough soldiers*

shrimp & grits 15

old bay shrimp, stone ground grits, corn relish & pimento vinaigrette

huevos rancheros 14

eggs sunny, cheddar cheese, cilantro crema & black beans

two eggs 12 (egg white only 13)

*poached, over, sunny, or scrambled
lyonnaise potatoes & seven grain toast*

classic eggs benedict

with ham 14 / with smoked salmon 16

lyonnaise potatoes, english muffin & old bay hollandaise

≡ Salads & Sandwiches ≡

⇒ **kale salad 14**

garlic croutons, spiced chickpeas & house caesar

mermaid black angus burger 15

*grifton cheddar, pretzel bun, mesquite ketchup & old bay fries
add egg, avocado or bacon \$2 ea.*

⇒ **seared tuna niçoise salad 16**

haricot vert, hard cooked egg & tapenade vinaigrette

avocado beet toast 14

soft boiled egg, tomato jam & smoked walnuts

mermaid fish tacos 25

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

"nearly famous" lobster roll 29

griddled brioche bun & old bay fries

≡ Sides ≡

seasonal fruit bowl 5

apple smoked bacon 5

house salad 9

parmesan, red onion & lemon citronette

chicken & apple sausage 5

old bay fries 8

grifton two year old cheddar grits 9

** The Mermaid Inn uses organic free range farm eggs*

≡ iPhone App ≡

Oysterpedia, the new iPhone (and Android) app from The Mermaid Inn is designed to take the guesswork out of ordering oysters and 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. ⇒

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 nv, Ca' Furlan (Veneto) 12

cava nv, La Vida al Camp (Catalonia) 13

WHITE

sauvignon blanc 2016, Barker's "Arona" (Marlborough) 14

chardonnay 2016, Antugnac (Languedoc-Roussillon) 13

muscadet 2016, "Les Roches Blanc" Vigneruns du Pallet (Loire) 13

ROSÉ

provencal blend 2016, "L'Etoile de Mer" (Provence) 13

RED

bordeaux 2014, Chateau Loumelat (Bordeaux) 13

pinot noir 2015, Karine Lauverjat (Loire) 14

malbec 2016, Tilia (Mendoza) 12

≡ Sparkling ≡

blanc de blancs nv, Gruet (New Mexico) 39

cremant nv, Bailly Lapierre (Burgundy) 36

rosé lambrusco nv, Lini "In Correggio"
(Emilia-Romagna) 39

≡ White Wine ≡

chablis 2016, Domaine Nathalie & Gilles Fèvre (Burgundy) 50

vermentino 2015, Terenzuola (Liguria) 44

albariño 2015, La Caña (Rias Baixas) 38

pinot grigio 2016, Alois Lageder (Trentino-Alto Adige) 36

sauvignon blanc 2017, Chasing Venus (Marlborough) 40

riesling 2015, Selbach-Oster (Mosel) 42

gruner veltliner 2016, Gobelsburg (Österreich) 38

txakolina 2015, "Antxiola" Bodegas Zudugarai (Basque Country) 36

chardonnay 2015, Macon Bourcier-Martinot (Burgundy) 38

sancerre 2016, "Cave de la Bouquette" Thierry Vernon (Loire) 60

chardonnay 2014, Stephen Ross (Edna Valley) 50

pinot gris 2015, Spindrift Cellars (Oregon) 40

vinho verde 2015, Antonio Lopes Ribeiro "Biotite" (Minho) 34

verdejo 2016, Nisia (Rueda) 36

≡ Red Wine ≡

côtes du Rhône 2014, Domaine de Font-Sane, Gigondas Tradition (Rhône) 50

bourgogne pinot noir 2015, "Clos de la Combe" (Burgundy) 44

malbec 2014, Tikal "Natural" (Mendoza) 46

cabernet, "Armé -Lot 3" Marietta Cellars (Sonoma-Mendocino) 50

pinot noir 2015, King Estate (Oregon) 60

rioja 2008, Lopez de Heredia, Cubillo Crianza (Rioja) 57

barberi d'asti 2015, Vietti (Piedmont) 50

chinon 2015, Pierre et Bertrand Couly (Loire) 40

monastrell 2014, La Tremenda (Valencia) 38

syrah 2014, Klinker Brick "Farrah" (California) 44

≡ Rosé ≡

sancerre 2016, Domaine Sautereau (Loire) 48

Features

Every Sunday Night!

lobsterpalooza 28

a pound & a quarter lobster,
red bliss potatoes & corn on the cob
(limited availability)

Every Saturday & Sunday Day!

BRUNCH

challah french toast, shrimp & grits,
mermaid benedict, huevos rancheros
& much more

≡ Cocktails ≡

14

jalapeño hospitality

jalapeño-infused herradura, pineapple juice, fresh lime & agave

cranberry frost

greenhook gin, white cranberry, st germain & lime

pomegranate moscow mule

tito's vodka, pomegranate, cranberry, lime, pama & ginger beer

anne bonny

cruzan aged rum, simple syrup, lime, & mint

poseidon's punch

tito's vodka, strawberry, guava, lime & grapefruit

bourbon thyme

maker's mark bourbon, maple syrup, lemon, thyme & soda

≡ Beer ≡

8

allagash white (5.0%)

wheat, spiced with coriander & curaçao orange peel (portland, me)

red wagon i.p.a. (6.2%)

crisp with floral & fruity hops (ocean beach, ny)

flagship metropolitan lager (5.6%)

smooth with rye malt & floral noble hops (staten island, ny)

black duck porter (4.7%)

english porter, mild hop with cocoa and coffee (greenport, ny)

anderson valley blood orange gose (4.2%)

tart wheat ale, sea salt, coriander & blood orange (boonville, ca)

≡ On Tap ≡

8

coney island mermaid pilsner (5.2%)

barrier simple lager (5.2%)

coney island merman ipa (5.8%)