

## Today's Oysters

*oysters are beautiful & they taste good, too*

### East Coast

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

*mild brine, clean & crisp*

⇒ **powder point (duxbury, ma) 3.50**

*a mighty brine w/ a melony finish*

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

*medium salinity & firm meat*

⇒ **pink moon (p. e. i., ca) - \$3.50**

*creamy meat w/ salt & mineral finish*

### West Coast

⇒ **quilcene (north dabob bay, wa) 3.25**

*clean & mild fruity minerality*

⇒ **pebble beach (hood canal, wa) 3.75**

*plump & briny finish*

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

*meaty & briny*

⇒ **totten inlet (totten inlet, wa) 3.50**

*delicately balanced & fresh salinity*

### 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 & fluke crudo*

⇒ **fluke crudo 14**

*carrot, ginger, pickled hon-shimeji, kaffir lime & black sesame*

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

## Appetizers

**pan roasted sea scallops 16**

*french bean "carbonara"*

**english cucumber salad 13**

*avocado-tahini yogurt, grilled calamari & za'atar*

**burrata 16**

*sliced radishes, caramelized walnuts, basil, shallot & mustard vinaigrette*

**smoked salmon rilette 13**

*"everything bagel" hashbrown*

**grilled spanish octopus 16**

*aji panca pepper, celery & sweet potato jam*

**lobster knuckles "escargot style" 15**

*parsley-garlic butter & grilled country bread*

**prince edward island mussels 15**

*chorizo, jalapeño, smoked tomato & grilled scallions*

## Entrees

**grilled whole prawns 26**

*tomato-bacon puree, garlic, chili & lemon*

**whole grilled branzino 28**

*romesco & bella cerignola olive tapenade*

**mermaid fish tacos 25**

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

**steak frites 28**

*crushed avocado, shishito peppers & tomato butter*

**ricotta cavatelli 25**

*shrimp bolognese, english peas, preserved lemon & calabrian chiles*

**"nearly famous" lobster roll 29**

*griddled brioche roll & old bay fries*

**pan roasted faroe island salmon 26**

*lentil and fennel sausage ragu, broccoli rabe & pistachios*

## Sides & Veggies

**whole roasted cauliflower** *brown butter, capers, pickled yellow raisin & crab* 10

**shishito peppers** *eggplant cafonata, garlic mayo & aged provolone* 9 • **old bay fries** 8

**crispy german potatoes** *bacon, pecorino, italian parsley & cider vinegar* 8

**whole roasted broccoli** *umami glaze, cheddar, crispy shallots & pickled stems* 9 • **hush puppies** *gouda & chile remoulade* 7

**smoked gouda mac & cheese** 9 + *veggies* 3, + *bacon* 4, + *lobster* 5

## Happy Hour

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

**chef's choice oyster 1.25**

**littleneck clams 1.00**

**fried oyster 3.50**

**fried calamari 7.50**

**mermaid fish taco 3**

**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*

**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 12

“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 14

arona 2016 (marlborough, new zealand)

#### chardonnay 13

domaine antugnac 2016 (languedoc-roussillon, france)

### ROSÉ

#### provencal blend 13

“cuvee sabine” bieler pere et fils 2017 (provence, france)

#### zweigelt 13

jurtschitsch 2017 (niederosterreich, austria)

### RED

#### malbec 12

tilia 2016 (mendoza, argentina)

#### bordeaux 13

chateau loumelat 2014 (bordeaux, france)

#### pinot noir 14

karine lauverjat, sancerre rouge 2015 (loire, france)

## Sparkling

### BOTTLE

cremant, nv, baily lapierre (burgundy, france) 36

rosé lambrusco, nv, lini (emilia-romanga, italy) 39

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

champagne, nv, autreau extra brut premier cru  
(champagne, fr) 45 (half bottle)

champagne, nv, ployez-jacquemart (champagne, fr) 75

## White Wine

### BOTTLE

#### riesling halbtrocken 42

selbach-oster 2015 (mosel, germany)

#### sauvignon blanc 40

chasing venus 2016 (marlborough, nz)

#### sancerre 60

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

#### malvasia 50

ronco dei tassi 2016 (friuli, italy)

#### 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 2016 (alto adige, italy)

#### chardonnay 38

bourcier-martinot 2015 (burgundy, france)

#### pinot gris 40

spindrift cellars 2015 (willamette valley, oregon)

#### chardonnay 50

stephen ross 2014 (edna valley, california)

#### viognier 72

jaffurs wine cellars 2016 (santa barbara, ca)

#### txakolina 34

antxiola 2016 (basques county, spain)

#### vermentino 44

terenzuola colli di luni 2015 (liguria, italy)

#### chassagne-montrachet blanc 82

domaine bader mimeur 2013 (burgundy, france)

## Red Wine

### BOTTLE

#### cabernet blend 50

marietta cellars “arme” 2014 (north coast, california)

#### barbera d’ asti 50

vietti 2014 (peidmont, italy)

#### chinon 40

pierre et bertrand couly 2015 (loire, france)

#### côtes de rhône 50

domaine de font-sane, gigondas tradition 2014 (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)

#### bourgogne pinot noir 44

“clos de la combe” domaine jean chartron 2015 (burgundy, france)

#### bourgogne pinot fin 76

arnoux-lachaux 2014 (burgundy, france)

#### bordeaux 68

saint-estephe, chateau de come 2012 (bordeaux, france)

## Rosé

### BOTTLE

#### provencal blend 40

l’etoile de mer 2017 (provence, france)

## Cocktails

### granny’s tea 13

earl grey infused tito’s vodka, honey, lemon & cardamon bitters

### sleepy hollow 12

apple brandy, maple & lemon

### 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

## Beer

### narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

### greenport harbor black duck porter 8

dark malt, toasty cocoa & coffee (greenport harbor, ny)

### flagship american wit 8

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)

### austin east ciders original dry cider (12 oz. can) 6

crisp, smooth and dry hard apple cider (austin, tx)

### new belgium glutiny 9

gluten-free pale ale (fort collins, co)

## On Tap

### coney island mermaid pilsner 8

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

## Features

Every Monday!

happy hour all night!

5:00pm to 10:00pm

Every Sunday Night!

lobsterpalooza 32

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