

Today's Oysters

oysters are beautiful & they taste good, too

East Coast

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

mild brine, clean & crisp

⇒ **great whites (cape cod, ma) 3.50**

soft, delicate & fleshy

⇒ **ziggy stardust (cape charles, va) 3.25**

light brine, smooth creamy finish

⇒ **sweet petite (prince edward island, ca) 3.25**

firm, super briny & sweet

West Coast

⇒ **kusshi (deep bay, bc) 3.75**

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 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 & salmon crudo

⇒ **lobster ceviche 16**
coconut, chili, ginger, mango & lime

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

Appetizers

new england clam chowder 12
bacon & fingerling potatoes

maryland crab dip 15
pepper jack, scallions & old bay chips

mixed leaf salad 14
feta, pecans & burnt orange vinaigrette

maine day boat scallops 16
neuske's maple bacon, date puree & pickled celery

seared calamari salad 15
frisee, feta cheese, cremini & shiitake

lobster knuckles "escargot style" 15
parsley-garlic butter & grilled country bread

prince edward island mussels 15
grain mustard, sancerre, leeks & focaccia

Entrees

whole grilled branzino 27
cerignola olive tapenade

linguine & clams 26
arugula, meyer lemon & aleppo pepper

roasted atlantic salmon 26
kobocha puree, hon-shimeji & black sesame

mermaid fish tacos 25
beer batter, red cabbage, pickled jalapeño & pico de gallo

new orleans style bbq shrimp 27
cauliflower grits, broccolini, & cajun tomato

fire roasted ny strip steak 32
truffle-parmesan fries, caramelized onions & marrow butter

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

Sides & Veggies

baby brussels sprouts *maple-apple cider aioli & chopped pecans* 9

shishito peppers *candied lemon & sea salt* 9 • **old bay fries** 8

parsnip fries *cumin-chilli salt & garlic yogurt* 8

house salad *parmesan, red onion, radish & lemon citronette* 9 • **hush puppies** *gouda & chile remoulade* 7

smoked gouda mac & cheese 9 + *veggies* 3, + *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

mini clam chowder 3.50

mermaid fish taco 3

shrimp & avocado slider 7.50

fried clam slider 6.50

shrimp corndog 3

Cocktails

all happy hour cocktails 8.50

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 8.50
by the glass

draft beer 6
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

conquilla nv (catalonia, spain)

WHITE

gruner veltliner 14

“gobelsburger” gobelsburg 2017 (kamptal, austria)

sauvignon blanc 14

barker’s “arona” (marlborough, new zealand)

sancerre 16

domaine michel thomas & fils 2017 (loire, france)

chablis 18

domaine alain geoffroy 2017 (burgundy, france)

muscadet sevre-et-maine 13

“les roches blanches” vigneron du pallet 2017 (loire, france)

RED

pinot noir 16

karine lauverjat, sancerre rouge 2015 (loire, france)

monastrell 14

la tremenda 2016 (valencia, spain)

barbera d’ asti 14

vietti 2016 (piedmont, italy)

beaujolais villages 14

les granits bleus domaine de bel air 2017 (burgundy, france)

cabernet blend 18

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

White Wine

BOTTLE

pinot grigio 48

ronco dei tassi 2016 (friuli, italy)

chenin blanc 55

orr 2016 (columbia valley, washington)

viognier 72

jaffurs wine cellars 2016 (santa barbara, california)

chardonnay 88

fort ross 2015 (sonoma, california)

verdejo 56

nisia, las suertes old vines 2016 (rueda, spain)

albarino 60

la cana navia 2014 (rias baixas, spain)

vermentino 44

terenzuola colli di luni 2016 (liguria, italy)

riesling halbtrocken 54

selbach-oster 2016 (mosel, germany)

Red Wine

BOTTLE

cabernet sauvignon 74

obsidian ridge, red hills estate 2016 (lake county, california)

nebbiolo 56

oddero 2016 (piedmont, italy)

zinfandel 62

acre 2016 (napa, california)

rioja 57

sierra de tolonio 2016 (rioja, spain)

pinot noir 64

rex hill 2015 (willamette valley, or)

valpolicella 48

antolini 2015 (veneto, it)

bordeaux 70

chateau laplagnotte-bellevue, st. emilion grand cru 2015 (bordeaux, fr)

Sparkling

BOTTLE

cremant 36

bailly lapierre, nv (burgundy, france)

rosé lambrusco 39

lini, nv (emilia-romagna, italy)

blanc de blanc brut 49

onabay vinyards 2013 (north folk, 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

Cocktails

14.50

granny’s tea

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

the upstate

george dickel rye, apple cider, lemon & black walnut

cape cod gimlet

thyme-infused greenhook gin, cranberry & lime

spice island punch

mt. gay black barrel, allspice dram, passionfruit & cherry

hot blooded ‘rita

jalapeño-infused yave blanco tequila, blood orange & lime

good night and good luck

mezcal, amaro, carpano antica & aztec chocolate bitters

Beer

narragansett lager (12 oz. can) 6

a refreshingly sweet & mild lager (providence, ri)

bell’s brewing co. oberon wheat 8

light-bodied wheat ale, mildly spicy & lightly fruity (comstock, mi)

whale’s tale pale ale 8

english style, rich honey & fruity hops (nantucket, ma)

anchor christmas ale 8

subtle spice & roasted malts (san francisco, ca)

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

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

coney island merman ipa 8

an east meets west ipa. malty, fruity & bitter hops (brooklyn, ny)

On Tap

coney island mermaid pilsner 8

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