

## ≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

## ≡ East Coast ≡

≡ moon stones (point judith, rhode island) 3.50  
briny & mineral notes

≡ cupid's choice (prince edward island, canada) 3.50  
small, sweet, crisp & mild brine

≡ east dennis petite (duxbury, ma) 3.50  
briny, umami & plump

≡ chunu (eastern shore, va) 3.00  
slight brine, sweet & earthy finish

## ≡ West Coast ≡

≡ totten inlet (pickering passage, wa) 3.75  
delicately balanced & fresh salinity

≡ miradas (hood canal, wa) 3.50  
sweet & vegetable 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

≡ main lobster ceviche 17  
sweet peppers, cherry tomatoes & miso

≡ yellowfin tuna crudo 15  
jalapeño, avocado, lime & sea salt

## ≡ Appetizers ≡

new england clam chowder 12  
bacon & fingerling potatoes

maryland crab cake 16  
smashed avocado, fava beans & sweet n' spicy pickled peppers

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

mermaid house salad 13  
shaved carrot, ruby red beets & lemon citronette  
\*add grilled shrimp \$8

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

grilled asparagus lemon citronette 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

roasted "true north" salmon 28  
asparagus, napa cabbage, hon-shimeji, pea shoots & dashi

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

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

seared maine sea scallops 29  
sweet pea puree, popcorn shoots & smoked bacon 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

montauk wave chaser ipa

## By the Glass

### SPARKLING

**prosecco 12**  
*ca' furlan nv (veneto, italy)*

**cava 13**  
*conquilla nv (catalonia, spain)*

### WHITE

**sancerre 16**  
*domaine michel thomas & fils 2017 (loire, france)*

**chablis 18**  
*domaine alain geoffroy 2017 (burgundy, france)*

**sauvignon blanc 14**  
*arona 2017 (marlborough, new zealand)*

**albarino 13**  
*adega pombal a lanzada, rias baixas mytilus 2017 (galacia, spain)*

**muscadet 13**  
*"les roches blanches" vigneron du pallet 2017 (loire, france)*

### ROSÉ

**château coulou 13**  
*corbières 2017 (languedoc-roussillon, france)*

**RED**  
**monastrell 14**  
*la tremenda 2016 (valencia, spain)*

**pinot noir 16**  
*planet oregon 2017 (willamette valley, oregon)*

**barbera d'asti 14**  
*vietti 2016 (piedmont, italy)*

**cabernet sauvignon 18**  
*marietta cellars "arme-lot 3" 2015 (california)*

## White Wine

### BOTTLE

**vermentino 44**  
*terenzuola, colli di luni 2017 (liguria, italy)*

**pinot grigio 42**  
*abbazia di novacella 2017 (trentino-alto adige, italy)*

**riesling halbtrocken 42**  
*selbach-oster 2017 (mosel, germany)*

**chardonnay 88**  
*fort ross 2016 (sonoma, california)*

**chenin blanc 54**  
*orr 2017 (columbia valley, washington)*

**albarino 60**  
*la cana navia 2015 (rias baixas, spain)*

**verdejo 52**  
*las suertes old vines 2016 (rueda, spain)*

## Red Wine

### BOTTLE

**zinfandel 62**  
*acre 2016 (napa, california)*

**rioja 58**  
*sierra de tolon 2016 (rioja, spain)*

**pinot noir 65**  
*domaine arlaud, cotes de nuits 2016 (burgundy, france)*

**cabernet sauvignon 74**  
*obsidian ridge, red hills lake county estate 2016 (lake county, california)*

**nebbiolo 56**  
*oddero 2016 (piedmont, it)*

**valpolicella 48**  
*antolini 2015 (veneto, italy)*

**bordeaux 70**  
*chateau laplagnotte-belleuve, st-emillion grand cru 2015 (bordeaux, france)*

## Sparkling

### BOTTLE

**rose lambrusco 39**  
*lini nv (emilia-romagna, italy)*

**cremant 36**  
*bailly lapierre nv (burgundy, france)*

**blanc de blanc 49**  
*onabay vinyards 2016 (long island, ny)*

## Rosé

### BOTTLE

**sancerre rosé 58**  
*domaine sautereau 2018 (loire valley, france)*

## Features

Every Monday!

happy hour all night!

5:00pm to 10:00pm

## Cocktails

### 14.50

**blood of zarro**  
*jalapeno infused espolon tequila, blood orange & lime*  
**cape cod gimlet**  
*greenhook gin, thyme, cranberry & lime*

**berry fresh fizz**  
*titos, raspberry, lemon, fresh mint*

**the reanimator**  
*george dickel rye, amaro nonino & peychaud's bitters*

**jolly roger**  
*mount gay black barrel rum, fig, rosemary, lemon*

**granny's tea**  
*house infused earl grey vodka, lemon, honey & cardamom*

**oyster shooter 5**  
*chef's choice oyster, old bay spiced mary mix, vodka or tequila*

## Beer

**cisco whale's tale pale ale 8**  
*herbal hops, bready malt, lemon & citrus (nantucket, ma)*

**blue point toasted lager 8**  
*light caramel malt, lemony hop (long island, ny)*

**harpoon cider 8**  
*fruit-forward, fresh apples and light acidity (boston, ma)*

**keegan ales mother's milk 8**  
*dark, creamy, oatmeal, coffee (kingston, ny)*

## On Tap

**coney island mermaid pilsner 8**

**cisco grey lady wheat ale 8**

**montauk wave chaser IPA 8**