

## Today's Oysters ≈

oysters are beautiful & they taste good, too

### ≈ East Coast ≈

≈ **barcat (chesapeake bay, va)** 2.75

*mild brine, clean & crisp*

≈ **aunt dotty's (saquish, ma)** 3.25

*petite, light brine & sweet*

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

*medium salinity & firm meat*

≈ **pink moon (new london bay, pei)** 3.50

*perfect balance of salt & mineral*

### ≈ West Coast ≈

≈ **kusshi (deep bay, bc)** 3.75

*ultra plump & elegant*

≈ **royal miyagi (baynes sound, bc)** 3.50

*medium salt & fruity finish*

### ≈ 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** 10

**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*

≈ **hamachi ceviche** 15

*serrano chili, seabean & lemongrass curry*

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

## ≈ Appetizers ≈

**yellow tomato & watermelon gazpacho II**

*add cajun shrimp* 13

**cherry wood smoked tuna dip** 13

*pickled celery & saltine crackers*

**baby kale salad** 13

*strawberries, toasted almonds & white balsamic*

**mermaid wedge salad** 13

*skillet corn, crispy bacon & smokey blue cheese*

**grilled avocado** 15

*chilled lump crabmeat, ricotta salata & calabrian chili vinaigrette*

**charred portuguese octopus** 16

*lemon-smashed fingerling potatoes & pea shoots*

**lobster knuckles "escargot style"** 15

*parsley garlic butter & grilled country bread*

**prince edward island mussels** 14

*coconut chili broth, pickled ginger & cilantro*

## ≈ Entrees ≈

**capellini pasta** 24

*louisiana crawfish, jalapeño & charred spring onion*

**fire-roasted atlantic salmon** 26

*roasted cherry tomatoes & broccoli rabe pesto*

**spice crusted yellowfin tuna** 27

*wild rice & edamame salad, curry lime aioli*

**marinated hanger steak** 25

*rainbow carrot-watermelon radish salad & miso mustard vinaigrette*

**grilled whole branzino** 28

*charred lemon & romesco*

**"nearly famous" lobster roll** 29

*griddled brioche roll & old bay fries*

**mermaid fish tacos** 25

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

## ≈ Sides & Veggies ≈

**grilled asparagus** *yuzu-lemon olive oil* 9 • **roasted rainbow carrots** *anchovy aioli* 8

**hush puppies** *gouda & chile remoulade* 7 • **old bay fries** 8

**smoked gouda mac & cheese** 9 • **shishito peppers** *candied lemon & sea salt* 9

## ≈ Happy Hour ≈

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

≈ **chef's choice oyster** 1.00

≈ **littleneck clams** 1.00

**fried oyster** 3.50

**fried calamari** 7.50

**mermaid fish taco** 3

**mini gazpacho** 3.50

**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 11

“cuvee beatrice” ca’ furlan nv (veneto, italy)

#### cava brut 12

bodegas naveran 2014 (penedés, spain)

### WHITE

#### muscadet sevre-et-maine 13

“les roches blanches” vigneron du pallet 2015 (loire, france)

#### sauvignon blanc 12

arona 2016 (marlborough, new zealand)

#### chardonnay 12

domaine antugnac 2015 (languedoc-roussillon, france)

### ROSÉ

#### provencal blend 12

“cuvee sabine” bieler pere et fils 2016 (provence, france)

#### rioja 12

cortijo 2016 (rioja, spain)

### RED

#### gamay 11

barbet, “beau!” 2015 (beaujolais, france)

#### cabernet sauvignon 11

castle rock 2012 (columbia valley, washington)

#### pinot noir 12

“le fou” boutinot pays d’oc 2015 (languedoc-roussillon, france)

## Sparkling

### BOTTLE

cremant nv, baily lapierre (burgundy, france) 36

cava rose, nv, casteller (catalonia, spain) 36

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

## White Wine

### BOTTLE

#### riesling halbtrocken 42

selbach-oster 2015 (mosel, germany)

#### sauvignon blanc 38

chasing venus 2015 (marlborough, nz)

#### sancerre 57

“cave de la bouquette” thierry veron 2015 (loire, france)

#### vinho verde 34

antonio lopes ribeiro “biotite” 2015 (minho, portugal)

#### albariño 38

bodegas la caña 2015 (galacia, spain)

#### grüner veltliner 38

“gobelsburger” gobelsburg 2015 (kamptal, austria)

#### chablis 50

domaine nathalie & gilles fevre 2015 (burgundy, france)

#### verdejo 36

nisia 2016 (rueda, spain)

#### pinot grigio 36

alois lageder 2015 (alto adige, italy)

#### chardonnay 38

bourcier-martinot 2015 (burgundy, france)

#### pinot gris 40

spindrift cellars 2014 (willamette valley, oregon)

#### côtes du rhône blanc 34

ferraton pere et fils 2015 (rhône, france)

#### chardonnay 50

stephen ross 2013 (edna valley, california)

#### txakolina 34

antxiola 2015 (basques county, spain)

#### vermentino 44

terenzuola colli di luni 2015 (liguria, italy)

## Red Wine

### BOTTLE

#### cabernet blend 50

“armé-lot 3” marietta cellars (sonoma-mendocino, california)

#### barbera d’ asti 50

vietti 2014 (peidmont, italy)

#### chinon 40

pierre et bertrand couly 2015 (loire, france)

#### bourgogne pinot noir 44

“clos de la combe” domaine jean charton 2014 (burgundy, france)

#### côtes de rhône 50

domaine de font-sane, gigondas tradition 2012 (rhône, france)

#### malbec 46

tikal, “natural” 2013 (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)

## Rosé

### BOTTLE

#### provencal blend 36

“l’etoile de mer” 2016 (provence, france)

#### sancerre rosé 46

domaine sautereau 2016 (loire, france)

## Cocktails

#### lavender mule 14

grey goose vodka, lavender, ginger beer & lemon

#### mermaid sangria 11

red wine, brandy, apple & citrus

#### 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 #8, amaro nonino & peychaud’s

#### masala rose 12

calvados, lime, grenadine & cardamon bitters

## Beer

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

a refreshingly sweet, mild lager (providence, ri)

#### flagship american wit 7

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)

#### original sin dry rosé cider (12 oz. can) 8

crisp, pink & lightly-tart apple cider (new york, ny)

## On Tap

#### coney island mermaid pilsner 8

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

## Features

Every Sunday Night!

#### lobsterpalooza 28

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

Every Monday Night!

#### happy hour all night!

5:00pm to 10:00pm