

## ≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

## ≡ East Coast ≡

≡ hurricane island (little shemogue bay, ny) 3.50

small, delicate flesh & salty finish

≡ pink moon (prince edward island, canada) 3.50

high salinity, clean flavor, creamy citrus finish

≡ wellfleet (wellfleet harbor, ma) 3.50

firm, petite & juicy brine

≡ naked cowboy (great south bay, ny) 3.25

briny, light salt & mineral notes

≡ barcat (chesapeake bay, va) 3.00

mild brine, clean & crisp

## ≡ West Coast ≡

≡ totten inlet (pickering passage, wa) 3.50

delicately balanced & fresh salinity

≡ 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, ceviche

≡ portuguese octopus ceviche 16

sweet potatoes, cherry tomato & spiced citrus

≡ yellowfin tuna crudo 15

jalapeño, avocado, lime & sea salt

## ≡ Small Plates ≡

new england clam chowder 11

bacon & fingerling potatoes

charred portuguese octopus 16

smashed fingerling potatoes, herbs & aleppo pepper

mermaid wedge salad 13

cherry tomato, red onion, maytag blue cheese, smoked bacon & buttermilk dressing

lobster knuckles "escargot" style 15

parsley garlic butter & grilled country bread

blue crab tostada 14

black bean, radish, avocado, queso fresco & smoked jalapeño

grilled romaine 14

white anchovies, capers, shaved parmesan & lemon dressing

add grilled shrimp 22

seared calamari 15

frisée, feta cheese, cremini & shiitake mushrooms

lobster & corn fritters 12

maple truffle honey

thai red curry mussels 14

coconut milk, lime leaf, baby bok choy & cilantro

≡ mini tuna tartare tacos 3.50 ea

frisée, radish & cilantro

## ≡ Large Plates ≡

blackened yellowfin tuna 28

roasted heirloom beets, shaved fennel & dill creme fraiche

fish & chips 26

crispy cod, matchstick potatoes, pickled cauliflower & malt vinegar aioli

grilled marinated hanger steak 27

yukon potato gratin, onion rings & cilantro salsa verde

miso glazed faroe island salmon 27

baby bok choy, roasted tomato & yuzu butter

"nearly famous" lobster roll 29

griddled brioche roll & old bay fries

mermaid fish tacos 25

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

## ≡ Sides ≡

smoked gouda mac & cheese 9 • old bay fries 8 • shishito peppers candied lemon & sea salt 9

hush puppies gouda & chile remoulade 7 • fried brussels sprouts granny smith apples, raisins & blue cheese 9

sauteed kale garlic, olive oil & sea salt 7

## ≡ 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

≡ littleneck clams 1.00

fried oyster 3.50

fried calamari 7.50

mini mermaid fish taco 3.00

shrimp & avocado slider 7.50

fried clam slider 6.50

shrimp corndog 3.00

mini clam chowder 3.50

## ≡ Cocktails ≡

all happy hour cocktails 8

pear pressure gin, pear nectar, rosemary sprig

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 7

by the glass

draft beers 5

coney island mermaid pilsner

cisco grey lady wheat ale

fire island brewing co. red wagon ipa

a fish story . . . mermaid oyster bar is committed to purchasing and serving responsibly sourced seafood without compromising the future of our oceans.

## ≡ By the Glass ≡

### SPARKLING

#### prosecco 12

ca' furlan nv (veneto, italy)

#### cava 13

la vida al camp nv (catalonia, spain)

### WHITE

#### muscadet 13

"les roches blanches" vigneron du pallet 2016 (loire, france)

#### chardonnay 13

domaine antugnac, haute valée de l'aude 2016 (france)

#### sauvignon blanc 14

arona 2016 (marlborough, new zealand)

### ROSÉ

#### provencal blend 13

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

### RED

#### pinot noir 14

karine lauverjat, sancerre rouge 2016 (loire, france)

#### malbec 12

tilia 2016 (mendoza, argentina)

#### bordeaux 13

chateau loumelat 2014 (bordeaux, france)

## ≡ Sparkling ≡

### BOTTLE

#### champagne 45 (1/2 bottle)

autreau de champillon nv (champagne, france)

#### champagne 75

ployez-jacquemart extra quality brut nv (champagne, france)

#### rose lambrusco 39

lini nv (emilia-romanga, italy)

#### cremant 36

bailly lapierre nv (burgundy, france)

#### blanc de blanc 39

gruet winery nv (new mexico)

## ≡ White Wine ≡

### BOTTLE

#### sancerre 60

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

#### albarino 38

bodegas la cana 2016 (galicia, spain)

#### chardonnay 82

chassagne-montrachet blanc, domaine bader mimeur 2013 (burgundy, france)

#### vermentino 44

terenzuola, colli di luni 2015 (liguria, italy)

#### pinot gris 40

spindrift cellars 2015 (willamette valley, oregon)

#### sauvignon blanc 40

chasing venus 2017 (marlborough, new zealand)

#### riesling halbtrocken 42

selbach-oster 2016 (mosel, germany)

#### chardonnay 38

bourcier-martinot 2015 (burgundy, france)

#### chateauf-neuf-du-pape blanc 70

domaine de nalis 2015 (rhone, france)

#### gruner veltliner 38

"gobelsburger" gobelsburg 2016 (kamptal, austria)

#### txakolina 34

"antxiola" bodegas zudugarai 2016 (basques county, spain)

#### verdejo 36

nisia 2016 (rueda, spain)

#### chablis 50

domaine nathalie & gilles fevre 2016 (burgundy, france)

#### pinot grigio 36

alois lageder 2016 (alto adige, italy)

#### chardonnay 50

stephen ross 2014 (edna valley, california)

#### viognier 72

jaffurs wine cellars 2016 (santa barbara, california)

#### malvasia 48

ronco dei tassi 2016 (friuli, italy)

## ≡ Red Wine ≡

### BOTTLE

#### chinon 40

pierre et bertrand couly 2015 (loire, france)

#### bourgogne pinot noir 44

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

#### malbec 46

tikal, "natural" 2014 (mendoza, argentina)

#### cotes du rhone 50

domaine de font-sane, gigondas tradition 2014 (rhone, france)

#### rioja 57

lopez de heredia, cubillo crianza 2008 (rioja, spain)

#### pinot noir 60

king estate 2014 (oregon, us)

#### cabernet blend 50

"arme-lot 3" marietta cellars (sonoma-mendocino, california)

#### barbera d'asti 50

vietti 2014 (piedmont, italy)

#### syrah 44

klinker brick "farrah" 2014 (lodi, california)

#### monastrell 38

la tremenda 2014 (valencia, spain)

#### bourgogne pinot fin 76

arnoux-lachaux 2014 (burgundy, france)

#### bordeaux 68

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

## ≡ Cocktails ≡

### oyster shooter 5

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

### a figgin' good zarro 13

jalapeno infused herradura, fig, basil & lime

### beach plum negroni 14

greenhook beach plum gin, campari & carpano antica

### s.s. mermaid mule 14

titos, strawberry, sage, lime & ginger beer

### the reanimator 14

george dickel rye, amaro nonino & peychaud's bitters

### thorn of calypso 14

hendrick's gin, rose liqueur, st. germain & cucumber

### gangplank 13

mount gay black barrel rum, amaretto, passion fruit & lime

## ≡ Beer ≡

### ithaca beer company apricot wheat 8

light & smooth, hint of apricot (ithaca, ny)

### keegan ales mother's milk 8

dark, creamy, oatmeal, coffee (kingston, ny)

### 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)

### full sail session lager 7

smooth & refreshing with a touch of wheat (hood river, or)

## ≡ On Tap ≡

### coney island mermaid pilsner 8

### cisco grey lady wheat ale 8

### fire island brewing co. red wagon ipa 8