

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

⇒ **malpeque (p.e.i., ca) 3.50**

moderate brine, meaty bite & clean finish

West Coast

⇒ **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

english cucumber salad 13

avocado-tahini yogurt, grilled calamari & za'atar

burrata 16

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

spinach, artichoke & spring ramp dip 15

tempura rock shrimp, white cheddar & tortillas

pan roasted sea scallops 16

french bean "carbonara"

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

whole grilled branzino 28

romesco & bella cerignola olive tapenade

ricotta cavatelli 25

shrimp bolognese, english peas, preserved lemon & calabrian chiles

pan roasted faroe island salmon 26

lentil and fennel sausage ragu, broccoli rabe & pistachios

mermaid fish tacos 25

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

grilled whole prawns 26

tomato-bacon puree, garlic, chili & lemon

steak frites 28

crushed avocado, shishito peppers & tomato butter

"nearly famous" lobster roll 29

griddled brioche roll & old bay fries

Sides & Veggies

string beans *tamari soy, grain mustard & toasted almonds* 9

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

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

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

rioja 13

bodegas ostatu 2017 (rioja, spain)

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, bailly 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)

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 2015 (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

summer in smoke 14

mezcal, pimm’s, cucumber & lime

forget-me-not 13

greenhook dry gin, st. germain, lavender & lemon

gangplank 13

mount gay black barrel, passionfruit, amaretto & lime

hot blooded ‘rita 13

jalapeño-infused herradura tequila, blood orange & lime

porch swing 14

george dickel rye, ginger, lemon & rhubarb

Beer

narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

greenport harbor beehave summer ale 8

moderately hopped golden ale, orange blossom (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