

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

arrowhead (little machipongo inlet, va) 3.50

medium salinity, plump meats, smooth buttery finish

blue island (great south bay, ny) 3.25

crisp, lite salinity & celery hint

silver fox (north lake montauk, ny) 3.50

medium to high salinity, firm meats, buttery finish

barcat (chesapeake bay, va) 3.00

mild brine, clean & crisp

West Coast

totten inlet (pickering passage, wa) 3.50

delicately balanced & fresh salinity

baja kumamoto (baja, ca) 3.75

light to medium salinity, full meats, sweet creamy 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 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

fluke ceviche 14
crispy corn, cherry tomato, coconut & lime

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

Small Plates

chilled tomato gazpacho 12

blue crab & avocado

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

salmon carpaccio "tostada" 14

pickled fresno chili, smashed avocado, peashoots & lemon aioli

spring baby kale salad 14

snap peas, crispy garbanzo, pecorino & toasted sunflower seeds

seared calamari 15

frisée, feta cheese, cremini & shiitake mushrooms

lobster & corn fritters 12

maple truffle honey

steamed pei mussels 15

chorizo, green onion, tortillas & ancho chili butter

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

grilled faroe island salmon 27

asparagus, fava beans, pea tendrils & citrus ponzu

"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

sauteed kale garlic, olive oil & sea salt 7 • old bay fries 8 • shishito peppers candied lemon & sea salt 9

hush puppies gouda & chile remoulade 7 • whole roasted cauliflower brown butter, capers & pine nuts 10

smoked gouda mac & cheese 9 +veggies 3, +bacon 4, +lobster 5 • grilled asparagus soy glaze & toasted sesame 9

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 tomato gazpacho 3.50

Cocktails

all happy hour cocktails 8

shore thing tequila, lime, agave, orange bitters

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

conquilla 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)

rioja 13

bodegas ostatu (rioja, spain)

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 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)

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 50

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)

Rosé

BOTTLE

provencal blend 40

l'etoile de mer 2017 (provence, france)

Cocktails

oyster shooter 5

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

spirit of zarro 13

jalapeno infused herradura, watermelon & 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

Features

Every Sunday Night!

lobsterpalooza 32

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

Every Monday!

happy hour all night!

5:00pm to 10:00pm