

## 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

⇒ **blue point (great south bay, ny) 3.25**  
mild, high salinity & briny

⇒ **wellfleet (wellfleet harbor, ma) 3.50**  
firm, petite & juicy brine

⇒ **mermaid cove (prince edward island, ca) 3.25**  
classic maritime salt & elegant

⇒ **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

⇒ **nantucket bay scallops ceviche 16**  
radish, crispy corn & aji amarillo yuzu sauce

⇒ **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

**pan seared faroe island salmon 27**  
squash, cous cous, brussels sprouts & rosemary garlic cream

**"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

l'etoile de mer 2016 (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)

## ≡ Rosé ≡

### BOTTLE

#### sancerre rose 48

domaine sautereau 2016 (loire, france)

## ≡ White Wine ≡

### BOTTLE

#### sancerre 60

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

#### albarino 38

bodegas la cana 2016 (galicia, spain)

#### 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)

#### malvasia 48

ronco dei tassi 2016 (friuli, italy)

## ≡ Sparkling ≡

### BOTTLE

#### cremant 36

bailly lapierre nv (burgundy, france)

#### blanc de blanc 39

gruet winery nv (new mexico)

#### cava rose 36

casteller nv (catalonia, spain)

## ≡ Red Wine ≡

### 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)

## ≡ 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

### life preserver 14

titos vodka, allspice infused cranberry compote & lemon

### the reanimator 14

george dickel rye, amaro nonino & peychaud's bitters

### masala rose 12

busnel calvados, grenadine, lemon & cardamom bitters

### gangplank 13

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

## ≡ Beer & Cider ≡

### coney island the plunge belgian style ale 8

malty with full spice & citrus (brooklyn, 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)

### downeast winter blend cider 7

toasted oak, cinnamon & nutmeg (charlestown, ma)

## ≡ 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 28

a pound & a quarter lobster,  
red bliss potatoes, & corn on the cob

Every Monday Night!

### happy hour all night!

5:00pm-10:00pm