

## ≡ East Coast ≡

⇒ **barcat (chesapeake bay, va) 2.75**  
*mild brine, clean & crisp*

⇒ **malabars (barnstable, ma) 3.25**  
*deep cup, hints of miso & minerality*

⇒ **lady k. (montauk, ny) 3.25**  
*sweet, mild brine, & plump*

⇒ **rochambau (chesapeake bay, va) 3.25**  
*briny, fresh & sweet*

⇒ **hurricane island (little shemogue bay, nb) 3.25**  
*clean, salty & crisp*

## ≡ West Coast ≡

⇒ **pebble beach (hood canal, wa) 3.25**  
*plump & briny finish*

⇒ **kusshi (deep bay, bc) 3.50**  
*ultra plump & elegant*

## ≡ Brunch Cocktails ≡

**mermaid mary 12**  
*tito's vodka & old bay spiced mary mix*

**pink flamingo 12**  
*gin, strawberry, lemon & basil syrup*

**pomegranate margarita 12**  
*herradura tequila, pama liquor, lemon & lime*

**bellini 11**  
*prosecco & white peach*

**the fresca 12**  
*hangar one mandarin, st. germain, lemon & soda*

## ≡ 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, chilled ½ lobster*

**chilled 1/2 lobster MP**

⇒ **yellow fin tuna crudo 15**  
*jalapeño, avocado, lime & sea salt*

## ≡ Brunch ≡

**challah french toast 14**  
*bananas, salted caramel & pretzel streusel*

**greek yogurt pancakes 13**  
*powdered sugar, sliced bananas & strawberries*

**farmer's market 15**  
*poached farm eggs, market vegetables, basil pesto, arugula, & sourdough soldiers*

**shrimp & grits 15**  
*old bay shrimp, stone ground grits, corn relish & pimento vinaigrette*

**huevos rancheros 14**  
*eggs sunny, cheddar cheese, cilantro crema & black beans*

**two eggs 12 (egg white only 13)**  
*poached, over, sunny, or scrambled  
lyonnaise potatoes & seven grain toast*

**classic eggs benedict with ham 14 / with smoked salmon 16**  
*lyonnaise potatoes, english muffin & old bay hollandaise*

## ≡ Salads & Sandwiches ≡

**kale salad 13**  
**with grilled shrimp 22**  
*red & yellow cherry tomato, easter egg radish, ricotta salata & coconut lime vinaigrette*

**mermaid black angus burger 15**  
*grafton cheddar, pretzel bun, mesquite ketchup & old bay fries  
add egg, avocado or bacon \$2 ea.*

⇒ **seared tuna niçoise salad 16**  
*haricot vert, hard cooked egg & tapenade vinaigrette*

**avocado beet toast 14**  
*soft boiled egg, tomato jam & smoked walnuts*

**mermaid fish tacos 25**  
*beer batter, red cabbage, pickled jalapeño & pico de gallo*

**"nearly famous" lobster roll 29**  
*griddled brioche bun & old bay fries*

## ≡ Sides ≡

**seasonal fruit bowl 5**

**apple smoked bacon 5**

**house salad 9**  
*parmesan, red onion & lemon citronette*

**chicken & apple sausage 5**

**old bay fries 8**

**grafton two year old cheddar grits 9**

*\* The Mermaid Inn uses organic free range farm eggs*

## ≡ iPhone App ≡

**Oysterpedia**, the new iPhone (and Android) app from The Mermaid Inn is designed to take the guesswork out of ordering oysters and 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. ⇒*

**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 nv, Ca' Furlan (Veneto) 11

cava brut 2014, Naveran (Penedés) 12

### WHITE

sauvignon blanc 2016, Barker's "Arona" (Marlborough) 12

chardonnay 2014, Antugnac (Languedoc-Roussillon) 12

muscadet 2015, "Les Roches Blanc" Vigneruns du Pallet (Loire) 13

### ROSÉ

provençal blend 2016, "Bieler Pere et Fils" (Provence) 12

rioja 2016, Cortijo (Rioja) 12

sancerre rosé 2015, Domaine Francois Crochet (Loire) 14

### RED

cabernet sauvignon 2012, Castle Rock (Washington) 11

pinot noir 2015, Boutinot (Languedoc) 12

gamay 2015, Barbet "Beau" (Beaujolais) 11

## ≡ Sparkling ≡

blanc de blancs nv, Gruet (New Mexico) 39

cremant nv, Bailly Lapierre (Burgundy) 36

cava rosé nv, Casteller (Catalonia) 36

## ≡ White Wine ≡

chablis 2015, Domaine Nathalie & Gilles Fèvre (Burgundy) 50

vermentino 2014, Terenzuola (Liguria) 44

albariño 2015, La Caña (Rias Baixas) 38

pinot grigio 2015, Alois Lageder (Trentino-Alto Adige) 36

sauvignon blanc 2015, Chasing Venus (Marlborough) 38

riesling 2014, Selbach-Oster (Mosel) 42

gruner veltliner 2015, Gobelsburg (Österreich) 38

txakolina 2015, "Antxiola" Bodegas Zudugarai (Basque Country) 36

chardonnay 2014, Macon Bourcier-Martinot (Burgundy) 38

sancerre 2015, "Cave de la Bouquette" Thierry Vernon (Loire) 57

chardonnay 2013, Stephen Ross (Edna Valley) 50

pinot gris 2013, Spindrift Cellars (Oregon) 40

## ≡ Red Wine ≡

côtes du Rhône 2012, Domaine de Font-Sane, Gigondas Tradition (Rhône) 50

bourgogne pinot noir 2014, "Clos de la Combe" (Burgundy) 44

malbec 2013, Tikal "Natural" (Mendoza) 46

sancerre rouge 2010, Fournier (Loire) 42

cabernet, "Armé - Lot 2" Marietta Cellars (Sonoma-Mendocino) 50

pinot noir 2014, King Estate (Oregon) 60

rioja 2008, Lopez de Heredia, Cubillo Crianza (Rioja) 57

barberi d'asti 2014, Vietti (Piedmont) 50

## ≡ Rosé ≡

provençal blend 2016, "L'Etoile de Mer" (Provence) 36

sancerre 2015, Domaine Sautereau (Loire) 46

## Features

Every Sunday Night!

### lobsterpalooza 28

a pound & a quarter lobster,  
red bliss potatoes & corn on the cob  
(limited availability)

Every Saturday & Sunday Day!

### BRUNCH

challah french toast, shrimp & grits,  
mermaid benedict, huevos rancheros  
& much more

## ≡ Cocktails ≡

### jalapeño hospitality 13

jalapeño-infused herradura, pineapple juice, fresh lime & agave

### salty siren 13

herradura, fresh grapefruit, white lillet, orange bitters & salt

### the girl from ipanema 13

titos vodka, tart passion fruit puree, cranberry, fresh lime & sugar

### cool intentions 14

crop cucumbers organic vodka, cucumber, basil & fresh lemon

### black pearl 14

greenhook ginsmiths gin, blackberries, fresh lemon, elderflower & soda

### summertime sangria 12

red wine, brandy, fresh fruit

### the golden sage 14

marker's mark, sage, honey, fresh lemon & soda

## ≡ Beer ≡

### allagash white (5.0%) 7

wheat, spiced with coriander & curaçao orange peel (portland, me)

### red wagon i.p.a. (6.2%) 7

crisp with floral & fruity hops (ocean beach, ny)

### sea salt ale (5.2%) 7

blonde ale, grassy hops, & light salinity (ocean beach, ny)

### left hand milk stout (6.0%) 7

sweet dark stout, chocolate & caramel (longmont, co)

### flagship metropolitan lager (5.6%) 7

smooth with rye malt & floral noble hops (staten island, ny)

## ≡ On Tap ≡

### coney island mermaid pilsner (5.2%) 8

### peak organic i.p.a. (7.2%) 8

### bell's two hearted ale (7.0%) 8