

≡ Today's Oysters ≡

oysters are beautiful & they taste good, too

≡ East Coast ≡

- ⇒ **barcat (chesapeake bay, va) 2.75**
mild brine, clean & crisp
- ⇒ **moon shoal (barnstable, ma) 3.25**
hints of fennel & buttery finish
- ⇒ **montauk lady killah (montauk, ny) 3.00**
sea salt, fruity & creamy
- ⇒ **ichabod flats (plymouth, ma) 3.25**
briny, buttery, rich

≡ West Coast ≡

- ⇒ **kusshi (deep bay, bc) 3.50**
ultra plump & elegant
- ⇒ **royal miyagi (baynes sound, bc) 3.50**
medium salt & fruity 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 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 & ceviche

⇒ **flake ceviche 14**
white soy ponzu, avocado, cherry tomato & micro basil

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

≡ Appetizers ≡

new england clam chowder 11
bacon & fingerling potatoes

cherry wood smoked tuna dip 13
pickled celery & saltine crackers

spring pea & watercress salad 13
strawberries, almonds & white balsamic

mermaid wedge salad 13
skillet corn, crispy bacon & smokey blue cheese

grilled avocado 15
chilled lump crabmeat, ricotta salata & calabrian chili vinaigrette

grilled portuguese octopus 16
lemon-smashed fingerling potatoes & pea leaves

lobster knuckles "escargot style" 15
parsley garlic butter & grilled country bread

prince edward island mussels 14
coconut chili broth, pickled ginger & cilantro

≡ Entrees ≡

capellini pasta 24
louisiana crawfish, jalapeño & charred spring onion

seared montauk skate 25
wild mushrooms & arugula brown butter

sesame crusted yellowfin tuna 27
pickled daikon, ginger & shallot

grilled marinated hanger steak 25
rainbow carrot-watermelon radish salad & miso mustard vinaigrette

grilled whole market fish MP
ramp chimichurri

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

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

≡ Sides & Veggies ≡

grilled asparagus yuzu-lemon olive oil 9 • **roasted rainbow carrots anchovy aioli 8**

hush puppies gouda & chile remoulade 7 • **old bay fries 8**

smoked gouda mac & cheese 9 • **shishito peppers candied lemon & sea salt 9**

≡ Happy Hour ≡

Mon ALL NIGHT Tues-Fri 5 PM to 7 PM Sat-Sun 4 PM to 7 PM

⇒ **chef's choice oyster 1.00**

⇒ **littleneck clams 1.00**

fried oyster 3.50

fried calamari 7.50

mermaid fish taco 3

mini clam chowder 3.50

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

rajah collins gin, jasmine green tea, elderflower & lemon

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 11

“cuvee beatrice” ca’ furlan nv (veneto, italy)

cava brut 12

bodegas naveran 2014 (penedés, spain)

WHITE

muscadet sevre-et-maine 13

“les roches blanches” vigneron du pallet 2015 (loire, france)

sauvignon blanc 12

arona 2016 (marlborough, new zealand)

chardonnay 12

domaine antugnac 2015 (languedoc-roussillon, france)

ROSÉ

provencal blend 12

“cuvee sabine” bieler pere et fils 2016 (provence, france)

rioja 12

cortijo 2016 (rioja, spain)

RED

gamay 11

barbet, “beau!” 2015 (beaujolais, france)

cabernet sauvignon 11

castle rock 2012 (columbia valley, washington)

pinot noir 12

“le fou” boutinot pays d’oc 2015 (languedoc-roussillon, france)

Sparkling

BOTTLE

cremant nv, baily lapierre (burgundy, france) 36

cava rose, nv, casteller (catalonia, spain) 36

blanc de blanc, nv, gruet winery (new mexico) 39

White Wine

BOTTLE

riesling halbtrocken 42

selbach-oster 2015 (mosel, germany)

sauvignon blanc 38

chasing venus 2015 (marlborough, nz)

sancerre 57

“cave de la bouquette” thierry veron 2015 (loire, france)

chardonnay 50

stephen ross 2013 (edna valley, california)

albariño 38

bodegas la caña 2015 (galacia, spain)

gruner veltliner 38

“gobelsburger” gobelsburg 2015 (kamtal, austria)

chablis 50

domaine nathalie & gilles fevre 2015 (burgundy, france)

txakolina 34

antxiola 2015 (basques county, spain)

pinot grigio 36

alois lageder 2015 (alto adige, italy)

chardonnay 38

bourcier-martinot 2015 (burgundy, france)

pinot gris 40

spindrift cellars 2014 (willamette valley, oregon)

vermentino 44

terenzuola colli di luni 2015 (liguria, italy)

Red Wine

BOTTLE

cabernet blend 50

“armé-lot 3” marietta cellars (sonoma-mendocino, california)

barbera d’ asti 50

vietti 2014 (peidmont, italy)

bourgogne pinot noir 44

“clos de la combe” domaine jean charton 2014 (burgundy, france)

cotes de rhone 50

domaine de font-sane, gigondas tradition 2012 (rhone, france)

malbec 46

tikal, “natural” 2013 (mendoza, argentina)

rioja 57

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

pinot noir 60

king estate 2014 (oregon, usa)

Rosé

BOTTLE

sancerre rosé 44

domaine francois crochet 2015 (loire, france)

Cocktails

lavender mule 14

grey goose vodka, lavender, ginger beer & lemon

sloe-pom fizz 13

greenhook beach plum gin, pama liqueur & cava

mermaid mary 12

tito’s vodka, old bay spiced mary mix

the catcall 14

greenhook gin, lillet blanc, st. germain & grapefruit

hot blooded ‘rita 13

jalapeño-infused herradura tequila, blood orange & lime

mutiny on the bounty 14

ron zacaça 23 yr. rum, passion fruit & lime

bourbon sour 14

bulleit bourbon, calvados, apple cider, lemon & thyme

Beer

narragansett lager (12 oz. can) 5

a refreshingly sweet, mild lager (providence, ri)

flagship american wit 7

light-bodied wheat beer, citrus & coriander (staten island, ny)

whale’s tale pale ale 8

english style, rich honey & fruity hops (nantucket, ma)

new belgium citradelic ipa 8

bright golden color, tangerine peel & piney hops (fort collins, co)

full sail amber ale 8

malty sweet, amber hue, & spicy floral hop finish (hood river, or)

downeast hard cider (12 oz. can) 7

lightly tart, unfiltered apple cider (east boston, ma)

On Tap

coney island mermaid pilsner 8

light-bodied & crisp, nicely hopped lager (brooklyn, ny)

Features

Every Sunday Night!

lobsterpalooza 28

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

Every Monday Night!

happy hour all night!

5:00pm to 10:00pm