

Today's Oysters

oysters are beautiful and they taste good, too

East Coast

⇒ blue island (great south bay, ny) 3.00
crisp, light salinity & celery hint

⇒ blue point (great south bay, ny) 3.00
crisp light salinity & celery hint

⇒ wellfleet (wellfleet harbor, ma) 3.25
firm, petite & juicy brine

⇒ mermaid cove (prince edward island, ca) 3.00
classic maritime salt & elegant

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

West Coast

⇒ pebble beach (hood canal, wa) 3.25
meaty & briny

⇒ 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 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

⇒ lobster ceviche 16
cherry tomatoes, crispy corn,
& chili-lemongrass

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

Small Plates

new england clam chowder 10
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 tartar 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, giardiniera
& malt vinegar aioli

grilled marinated hanger steak 26
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 1.00

⇒ 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
greenport otherside ipa
cisco grey lady wheat ale

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 11

ca' furlan nv, veneto (italy)

cava 13

la vida al camp nv (catalonia, spain)

WHITE

muscadet 13

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

chardonnay 12

domaine antugnac 2015, haute valée de l'aude (france)

sauvignon blanc 12

arona 2016, marlborough (new zealand)

ROSÉ

provence blend 12

"cuvee savine" bieler pere et fils 2016 (provence, france)

rioja 12

cortijo 2016 (rioja, spain)

RED

pinot noir 14

karine lauverjat, sancerre rouge 2015 (loire, france)

malbec 11

tilia 2014 (mendoza, argentina)

bordeaux 12

chateau loumelat 2014 (bordeaux, france)

Rosé

BOTTLE

sancerre rose 46

domaine sautereau 2016 (loire, france)

provencal blend 36

l'etoile de mer 2016 (provence, france)

White Wine

BOTTLE

sancerre 57

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

albarino 38

bodegas la cana 2016, galicia (spain)

vermentino 44

terenzuola 2015, colli di luni liguria (italy)

pinot gris 40

spindrift cellars 2015, willamette valley (oregon)

sauvignon blanc 38

chasing venus 2016, marlborough (new zealand)

riesling halbtrocken 42

selbach-oster 2014, mosel (germany)

chardonnay 38

bourcier-martinot 2015, burgundy (france)

gruner veltliner 38

"gobelsburger" gobelsburg 2016, kamptal (austria)

vinho verde 34

antonio lopes ribeiro "biotite" 2015 (minho, portugal)

txakolina 34

"antxiola" bodegas zudugarai 2016, basques county (spain)

verdejo 36

nisia 2016 (rueda, spain)

chablis 50

domaine nathalie & gilles fevre 2015, burgundy (france)

pinot grigio 36

alois lageder 2015, alto adige (italy)

chardonnay 50

stephen ross 2013 (edna valley, california)

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 38

"les terrasses" domaine beatrice & pascal lambert 2014, loire (france)

bourgogne pinot noir 44

"clos de la combe" domaine jean chartron 2014, burgundy (france)

malbec 46

tikal, "natural" 2013 (mendoza, argentina)

cotes du rhone 50

domaine de font-sane, gigondas tradition 2013 (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

seaside rendezvous 13

titos vodka, cucumber, lime & mint

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

toast ale 8

malted grain, caramel & citrus, Feedback Charity (nyc)

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 original cider 7

tart apple, tropical acidity, smooth finish (charlestown, ma)

On Tap

coney island mermaid pilsner 8

greenport otherside ipa 8

cisco grey lady wheat ale 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