

≈ East Coast ≈

≈ **point lookout (wind point, va) 3.00**
mild brine & sweet finish

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

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

≈ **wild goose (narragansett, ri) 3.25**
strong brine & umami finish

≈ **naked cowboy (great south bay, ny) 3.00**
briny, light salt & mineral notes

≈ West Coast ≈

≈ **kumamoto (oakland bay, wa) 3.50**
low salinity, mild & buttery

≈ **totten inlet (pickering passage, wa) 3.25**
delicately balanced & fresh salinity

≈ Brunch Cocktails ≈

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

gone with the gin 12
bulldog gin, grapefruit, thyme syrup & lemon

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

aperol spritz 11
blanc de blancs & aperol

bellini 11
prosecco & white peach puree

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

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

chilled 1/2 lobster MP

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

≈ **baby grand platter 32**
six clams, six oysters, tuna crudo

≈ **grand platter 72**
twelve oysters, six clams, tuna crudo, shrimp cocktail, chilled ½ lobster

≈ Brunch ≈

tres leche challah french toast 13
strawberries & powdered sugar

buttermilk pancakes 13
powdered sugar, sliced bananas & strawberries

cast iron frittata 14
broccoli, white cheddar & bacon

shrimp & grits 15
smoked sausage, tomato, garlic, & white wine

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

eggs any style 12
lyonnaise potatoes & 7 grain toast

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

≈ Salads & Sandwiches ≈

winter vegetable & cornbread panzanella 13 with grilled shrimp 25
artichokes, baby carrots, brussels, french lentils & dijon dressing

mermaid black angus burger 16
vermont cheddar, bacon, red onion, tomato & old bay chips

≈ **seared tuna niçoise salad 15**
haricot vert, hard cooked egg & tapenade vinaigrette

croque monsieur 14
challah toast, ham, gruyere, dijon & mixed greens

mermaid fish tacos 8.50 each
beer batter, red cabbage, pickled jalapeño & pico de gallo

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

≈ Sides ≈

seasonal fruit bowl 9
greek yogurt & toasted coconut

mixed grain salad 8
almonds, kale, tomato, acorn squash, haricots, & pecorino

apple smoked bacon 5

house salad 9
parmesan, red onion & lemon citronette

avocado toast 9
pickled red onion, radish & pickled jalapeño

chicken & apple sausage 5

old bay fries 8
fresh cut fries dusted with old bay

smoked gouda mac & cheese 10
bacon & kale

≈ 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!*



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 2013, Naveran (Penedés) 12

WHITE

falanghina 2014, Cantina del Taburno (Campania) 12

sauvignon blanc 2013, Barker's "Arona" (Marlborough) 12

chardonnay 2013, Antugnac (Languedoc-Roussillon) 12

ROSÉ

provençal blend 2014, Jolie Folle (Provence) 12

rosado mencía 2014, Palacio de Canedo (Bierzo) 12

RED

cabernet sauvignon 2011, Castle Rock (Washington) 11

pinot noir 2012, Boutinot (Languedoc) 12

malbec 2013, Alfredo Roca (Mendoza) 11

≡ Sparkling ≡

blanc de blancs nv, Gruet (New Mexico) 34

cremant nv, Bailly Lapierre (Burgundy) 36

brut nv, Graham Beck (Western Cape) 32

≡ White Wine ≡

chablis 2014, Domaine Nathalie & Gilles Fèvre (Burgundy) 50

vermentino 2014, Terenzuola (Liguria) 44

vouvray sec 2012, "Arpent" Domaine Sébastien Brunet (Loire) 45

albariño 2013, La Caña (Rias Baixas) 38

pinot grigio 2013, Alois Lageder (Trentino-Alto Adige) 36

muscadet 2013, "Granite" Domaine de L'Ecu (Loire) 45

sauvignon blanc 2013, Chasing Venus (Marlborough) 38

sancerre 2014, Bailly-Reverdy (Loire) 52

riesling 2012, Selbach-Oster (Mosel) 42

gruner veltliner 2014, Gobelsburg (Österreich) 38

txakolina 2014, "Antxiola" Bodegas Zudugarai (Basque Country) 34

chardonnay 2014, Banshee Rickshaw (Sonoma) 42

pinot gris 2014, Spindrift Cellars (Willamette Valley) 40

≡ Red Wine ≡

merlot 2013, Charles Smith "The Velvet Devil" (Walla Walla Valley) 32

chinon 2014, "Les Terrasses" (Loire) 38

mencía 2012, Losada "El Pajaro" (Bierzo) 34

zweigelt 2013, Weingut Pittnauer (Burgenland) 36

malbec 2013, Bodegas y Viñedos Huarpe (Mendoza) 30

sancerre rouge 2010, Fournier (Loire) 42

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

bourgogne pinot noir 2013, "Clos de la Combe" (Burgundy) 44

côtes du Rhône 2014, Domaine Mathieu (Rhône) 34

gamay 2012, Nicole Chanrion (Beaujolais) 44

≡ Rosé ≡

syrrah 2013, Baker Lane (Sonoma) 40

pinot noir 2014, Von Buhl Spätburgunder (Pfalz) 40

≡ Cocktails ≡

the jinx 12

jalapeño infused herradura tequila, blood orange & lime

gatsby's love 14

greenhook ginsmiths plum gin, chambord & lime

the ginger grant 13

ketel one vodka, canton ginger liqueur, lemon-basil syrup & lemon

overboard old fashioned 12

cruzan 12 year aged rum, cinnamon, allspice & orange bitters

the big dill 13

tito's vodka, dry vermouth, dill pickle brine & mustard seed

aperol spritz 12

prosecco & aperol aperitivo

forbidden sour 13

makers mark bourbon, pama pomegranate liqueur & lemon

mermaid mary 12

tito's vodka & old bay spiced mary mix

≡ 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)

lagunitas pilsner (6.0%) 7

czech style lager with refreshing spicy hops (petaluma, ca)

bell's expedition stout (10.5%) 8

huge malts, dark fruits & chocolate (comstock, mi)

21st amendment fireside chat spiced ale (7.9%) 7
english-style winter ale with spices & cocoa nibs (san francisco, ca)

blue point toasted lager (5.5%) 7

crisp & clean with a balanced bitterness (patchogue, ny)

≡ On Tap ≡

coney island mermaid pilsner (5.2%) 8

great south bay massive i.p.a. (6.6%) 8

victory headwaters pale ale (5.2%) 8

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

tres leche french toast, croque monsieur,
mermaid benedict, huevos rancheros
& much more

Every Tuesday Night!

taco tuesday

dive in to see what the chef has cooked up
for the weekly taco selection