

≡ East Coast ≡

⇒ **mermaid cove (p.e.i., ca) 3.25**

classic, maritime salt & elegant

⇒ **barcat (chesapeake bay, va) 3.00**

mild brine, clean & crisp

⇒ **pink moon (new london bay, p.e.i.) 3.50**

perfect balance of salt & mineral

⇒ **montauk lady killah (montauk, ny) 3.75**

petite, deep cup & briny

⇒ **wellfleet (wellfleet harbor, ma) 3.50**

firm, petite & juicy brine

≡ West Coast ≡

⇒ **goose point (willapa bay, wa) 3.50**

meaty & briny

⇒ **kusshi (deep bay, bc) 3.75**

ultra plump & elegant

≡ Brunch Cocktails ≡

mermaid mary 13

tito's vodka & old bay spiced mary mix

pink flamingo 13

gin, strawberry, lemon & basil syrup

pomegranate margarita 13

herradura tequila, pama liquor, lemon & lime

bellini 12

prosecco & white peach

the fresca 13

hangar one mandarin, st. germain, lemon & soda

≡ 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

⇒ **montauk fluke ceviche 14**
blood orange, fresno chili & lemon

⇒ **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 14**

garlic croutons, spiced chickpeas & house caesar

mermaid black angus burger 15

*grifton 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

beer battered shrimp po' boy 17

*griddled brioche, lettuce, tomato, matchstick potatoes
& mesquite tartar sauce*

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

grifton 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)* 12

cava nv, *La Vida al Camp (Catalonia)* 13

WHITE

sauvignon blanc 2016, *Barker's "Arona" (Marlborough)* 14

chardonnay 2016, *Antugnac (Languedoc-Roussillon)* 13

muscadet 2016, *"Les Roches Blanc" Vigneruns du Pallet (Loire)* 13

ROSÉ

provençal blend 2016, *Domaine de L'Olivette (Provence)* 13

RED

bordeaux 2014, *Chateau Loumelat (Bordeaux)* 13

pinot noir 2015, *Karine Lauverjat (Loire)* 14

malbec 2016, *Tilia (Mendoza)* 12

≡ Sparkling ≡

blanc de blancs nv, *Gruet (New Mexico)* 39

cremant nv, *Bailly Lapierre (Burgundy)* 36

rosé lambrusco nv, *Lini "In Correggio" (Emilia-Romagna)* 39

champagne, *Ployez-Jacquemart Extra Quality Brut NV (Champagne)* 75

champagne, *Autreau Extra Brut Premier Cru NV (half-bottle)(Champagne)* 45

≡ White Wine ≡

chablis 2016, *Domaine Nathalie & Gilles Fèvre (Burgundy)* 50

vermentino 2015, *Terenzuola (Liguria)* 44

albariño 2015, *La Caña (Rias Baixas)* 38

pinot grigio 2016, *Alois Lageder (Trentino-Alto Adige)* 36

sauvignon blanc 2017, *Chasing Venus (Marlborough)* 40

riesling 2015, *Selbach-Oster (Mosel)* 42

gruner veltliner 2016, *Gobelsburg (Österreich)* 38

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

chardonnay 2015, *Macon Bourcier-Martinot (Burgundy)* 38

sancerre 2016, *"Cave de la Bouquette" Thierry Vernon (Loire)* 60

chardonnay 2014, *Stephen Ross (Edna Valley)* 50

pinot gris 2015, *Spindrift Cellars (Oregon)* 40

malvasia 2016, *Ronco dei Tassi (Friuli)* 48

verdejo 2016, *Nisia (Rueda)* 36

chateauneuf-du-pape blanc 2015
Domaine de Nalys (Rhône) 70

chassagne-montrachet blanc 2013
Domaine Bader Mimeur (Burgundy) 82

≡ Red Wine ≡

côtes du rhône 2014, *Domaine de Font-Sane, Gigondas Tradition (Rhône)* 50

bourgogne pinot noir 2015, *"Clos de la Combe" (Burgundy)* 44

malbec 2014, *Tikal "Natural" (Mendoza)* 46

cabernet, *"Armé -Lot 3" Marietta Cellars (Sonoma-Mendocino)* 50

pinot noir 2015, *King Estate (Oregon)* 60

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

barberi d'asti 2015, *Vietti (Piedmont)* 50

chinon 2015, *Pierre et Bertrand Couly (Loire)* 40

monastrell 2014, *La Tremenda (Valencia)* 38

syrah 2014, *Klinker Brick "Farrah" (California)* 44

bourgogne pinot fin 2014, *Arnoux-Lachaux (Burgundy)* 76

saint-estephe 2012, *Chateau de Come (Bordeaux)* 68

≡ Rosé ≡

provençal blend 2016, *Domaine de L'Olivette (Provence)* 48

Features

Every Sunday Night!

lobsterpalooza 32

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 ≡

14

jalapeño hospitality

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

cranberry frost

greenhook gin, white cranberry, st germain & lime

pomegranate moscow mule

tito's vodka, pomegranate, cranberry, lime, pama & ginger beer

anne bonny

cruzan aged rum, simple syrup, lime, & mint

poseidon's punch

tito's vodka, strawberry, guava, lime & grapefruit

bourbon thyme

maker's mark bourbon, maple syrup, lemon, thyme & soda

≡ Beer ≡

8

allagash white (5.0%)

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

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

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

flagship metropolitan lager (5.6%)

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

black duck porter (4.7%)

english porter, mild hop with cocoa and coffee (greenport, ny)

≡ On Tap ≡

8

coney island mermaid pilsner (5.2%)

barrier simple lager (5.2%)

coney island merman ipa (5.8%)