

≡ Today's Oysters ≡

oysters are beautiful & they taste good, too

≡ East Coast ≡

barcat (chesapeake bay, va) 2.75

mild brine, clean, crisp finish

mermaid cove (prince edward island, canada) 3

classic maritime salt, elegant

blue point (great south bay, ny) 3

mild, high salinity, briny

hurricane island (new brunswick, canada) 3.25

small, delicate, fresh & salty finish

≡ West Coast ≡

totten inlet (southern puget sound, wa) 3

delicately balanced, fresh salinity

elkhorn (willapa bay, wa) 3.25

meaty, briny, mineraly

≡ 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!*

≡ Raw Bar ≡

½ dozen littleneck clams 10

classic shrimp cocktail 16

chilled ½ lobster MP

yellowfin tuna crudo 13
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

≡ Appetizers ≡

tomato-cantaloupe gazpacho 9
chives, sea salt & basil oil

classic mussels 13
white wine, crème fraîche, shallots, celery & bay leaf

kale caesar salad 13
white anchovies, capers, shaved parmesan & lemon dressing

charred portuguese octopus 15
orange preserves, guanciale, padrón peppers & oregano

watermelon salad 13
rocket arugula, pistachio, coach farm cheese & 30-year aged balsamic

seared calamari 14
cremini, shiitake, frisée & feta

jonah crab cake 16
baby gem lettuce, fennel confit, hazelnuts, grapefruit & avocado vinaigrette

seared sea scallops 15
summer corn chowder & peppadew pepper relish

≡ Entrees ≡

local skate wing 24
wilted kale, artichokes, cipollini onions & violet mustard emulsion

linguini & clams 24
manila clams, pancetta, chili & basil breadcrumbs

grilled red snapper 26
vine ripe tomato panzanella salad, basil oil & sherry vinaigrette

pan-roasted arctic char 26
harissa-marinated summer squash, snap peas, red quinoa & fava bean hummus

mermaid fish tacos 23
beer batter, red cabbage, pickled jalapeño & pico de gallo

“nearly famous” lobster roll 28
griddled brioche bun & old bay fries

grilled marinated hanger steak 26
yukon potato gratin, onion rings & cilantro salsa verde

≡ Sides & Veggies ≡

sautéed kale *garlic, olive oil & sea salt* 7 • **old bay fries** 7 • **mermaid house rolls** *drawn butter & sea salt* 5

grilled asparagus *tarragon, lemon oil & sea salt* 8 • **smoked gouda mac & cheese** 8

hush puppies *gouda & chili remoulade* 7

≡ Happy Hour ≡

Mon ALL NIGHT

Tues–Fri 5:00 PM to 7 PM

Sat & Sun 4:00 PM to 7 PM

east coast oyster 1.00

littleneck clams 1.00

fried oyster 3.50

fried calamari 7.50

mermaid fish taco 3

shrimp & avocado slider 7.50

fried clam slider 6.50

shrimp corndog 3

mini gazpacho 3.50

≡ Cocktails ≡

all happy hour cocktails 8

aperol spritz *blanc de blanc, aperol, orange twist*

mermaid mary *old bay spiced bloody mary*

gone with the gin *gin, grapefruit, rosemary, lemon*

strawberry daiquiri *strawberry purée, rum, lime juice*

≡ Wine & Beer ≡

white • red • sparkling 7
by the glass

draft beers 5
*mermaid pilsner
bell's oberon*

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'Fulran (Veneto) 11

blanc de blancs nv, Gruet (New Mexico) 12

WHITE

falanghina 2014, Cantina del Taburno (Campania) 12

sauvignon blanc 2014, Arona (Marlborough) 12

chardonnay 2013, Antugnac (Languedoc-Roussillon) 12

RED

malbec 2013, Alfredo Roca (Mendoza) 11

cabernet blend 2011, Domaine Houchart (Provence) 12

pinot noir 2013, Boutinot "Le Fou" (Languedoc) 11

ROSÉ

niellucciu 2014 Clos Alivu (Corsica) 11

rosado mencia 2014, Palacio de Canedo (Bierzo) 11

≡ Sparkling ≡

cremant nv, Bailly Lapierre (Burgundy) 4.5

brut nv, Graham Beck (Western Cape) 3.2

≡ White Wine ≡

riesling 2013, Red Tail (Finger Lakes) 3.8

sauvignon blanc 2013, Chasing Venus (Marlborough) 3.8

sancerre 2014, Bailly-Reverdy (Loire) 5.2

albariño 2013, La Caña (Rias Baixas) 3.8

verdejo 2012, Martinsancho (Rueda) 4.1

arneis 2013, Vietti (Piedmont) 4.2

pinot grigio 2012, Castello di Stefanago (Lombardy) 5.6

chablis 2012, DRB "Broc de Bique" (Burgundy) 5.4

vouvray sec 2012, Domaine Sebastien Brunet (Loire) 4.5

txakolina 2013, Uno "Arabako" (Spain) 4.1

chardonnay 2013, Heitz (Napa) 6.2

muscadet 2014, Domaine de la Pepiere (Loire) 3.8

pinot bianco 2014, Weissburgunder (Alto Adige) 3.6

pinot gris 2014, Cristom (Willamette) 4.2

≡ Red Wine ≡

sancerre rouge 2009, Fournier (Loire) 4.2

cabernet-syrah 2011, Triennes St. Auguste (Provence) 4.1

malbec 2013, Durigutti (Mendoza) 4.2

mencia 2012, Losada "El Pájaro" (Bierzo) 3.8

zweigelt 2012, Pittnauer "Pitti" (Austria) 3.8

syrah blend 2013, Folk Machine "Parts & Labor" (Sonoma) 4.3

cabernet sauvignon 2013, Camp (Sonoma) 4.5

malbec 2011, Chateau Lamartine (Cahors) 4.3

chinon 2011, Pallus "Pensees de Pallus" (Loire) 5.4

chianti 2011, Casina di Cornia (Tuscany) 4.9

merlot 2013, Charles Smith "The Velvet Devil" (Columbia Valley) 3.8

gamay 2013, Chateau Cambon (Beaujolais) 4.0

≡ Rose ≡

cotes de provence rose, Chateau St. Honore (Provence) 4.0

≡ Cocktails ≡

blue bulldog 13

bulldog gin, blueberries, basil syrup

passion fruit margarita 12

herradura tequila, passion fruit, lime

aperol spritz 12

prosecco, aperol

dark & stormy 12

gosling's rum, ginger beer

kentucky green 12

maker's mark, apricot liqueur, green tea

mermaid mary 12

tito's vodka, old bay spiced mary mix

hot & dirty 12

tito's vodka, olive juice, hot sauce, peppadew

seaside cocktail 13

ketel one, pernod, grapefruit

≡ Beer ≡

red wagon ipa

crisp with floral, fruity hops (fire island, ny) 7

blue point toasted lager

warm toasted flavor, copper color (long island, ny) 7

narragansett lager (16 oz. can)

a refreshingly sweet, mild lager (providence, ri) 5

victory prima pils

robust hops with a dry finish (downington, pa) 7

left hand milk stout

creamy, with balanced coffee and roasted malt (longmont, co) 7

southampton double white

full body with lively citrus (long island, ny) 7

≡ On Tap ≡

mermaid pilsner 7

light, crisp and refreshing

bell's oberon 7

summer wheat ale, spicy hops, fruity aromas

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

Every Tuesday Night!

taco tuesday

dive in to see what the chef

has cooked up for the

weekly taco selection!

Every Wednesday Night!

old-fashioned crab boil 28

maryland blue crabs, red bliss

potatoes, grilled corn on the cob

& jalapeño cornbread

(limited availability)