

≡ Today's Oysters ≡

oysters are beautiful and they taste good, too

≡ East Coast ≡

≡ hurricane island (little shemogue bay, ny) 3.50
small, delicate flesh & salty finish

≡ blue point (great south bay, ny) 3.25
mild, high salinity & briny

≡ wellfleet (wellfleet harbor, ma) 3.50
firm, petite & juicy brine

≡ mermaid cove (prince edward island, ca) 3.25
classic maritime salt & elegant

≡ barcat (chesapeake bay, va) 3.00
mild brine, clean & crisp

≡ West Coast ≡

≡ totten inlet (pickering passage, wa) 3.50
delicately balanced & fresh salinity

≡ 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 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

≡ portuguese octopus ceviche 16
sweet potatoes, cherry tomato & spiced citrus

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

≡ Small Plates ≡

new england clam chowder 11
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 tartare 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, pickled cauliflower & malt vinegar aioli

grilled marinated hanger steak 27
yukon potato gratin, onion rings & cilantro salsa verde

miso glazed faroe island salmon 27
baby bok choy, roasted tomato & yuzu butter

"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 1.25

≡ 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

cisco grey lady wheat ale

fire island brewing co. red wagon ipa

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 12

ca' furlan nv (veneto, italy)

cava 13

la vida al camp nv (catalonia, spain)

WHITE

muscadet 13

"les roches blanches" vigneron du pallet 2016 (loire, france)

chardonnay 13

domaine antugnac, haute valée de l'aude 2016 (france)

sauvignon blanc 14

arona 2016 (marlborough, new zealand)

ROSÉ

provencal blend 13

l'etoile de mer 2016 (provence, france)

RED

pinot noir 14

karine lauverjat, sancerre rouge 2016 (loire, france)

malbec 12

tilia 2016 (mendoza, argentina)

bordeaux 13

chateau loumelat 2014 (bordeaux, france)

Sparkling

BOTTLE

champagne 45 (1/2 bottle)

autreau de champillon nv (champagne, france)

champagne 75

ployez-jacquemart extra quality brut nv (champagne, france)

cremant 36

bailly lapierre nv (burgundy, france)

blanc de blanc 39

gruet winery nv (new mexico)

White Wine

BOTTLE

sancerre 60

"cave de la bouquette" thierry veron 2016 (loire, france)

albarino 38

bodegas la cana 2016 (galicia, spain)

chardonnay 82

chassagne-montrachet blanc, domaine bader mimeur 2013 (burgundy, france)

vermentino 44

terenzuola, colli di luni 2015 (liguria, italy)

pinot gris 40

spindrift cellars 2015 (willamette valley, oregon)

sauvignon blanc 40

chasing venus 2017 (marlborough, new zealand)

riesling halbtrocken 42

selbach-oster 2016 (mosel, germany)

chardonnay 38

bourcier-martinot 2015 (burgundy, france)

chateauf-neuf-du-pape blanc 70

domaine de naly's 2015 (rhone, france)

gruner veltliner 38

"gobelsburger" gobelsburg 2016 (kamptal, austria)

txakolina 34

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

verdejo 36

nisia 2016 (rueda, spain)

chablis 50

domaine nathalie & gilles févre 2016 (burgundy, france)

pinot grigio 36

alois lageder 2016 (alto adige, italy)

chardonnay 50

stephen ross 2014 (edna valley, california)

malvasia 48

ronco dei tassi 2016 (friuli, italy)

Red Wine

BOTTLE

chinon 40

pierre et bertrand couly 2015 (loire, france)

bourgogne pinot noir 44

"clos de la combe" domaine jean chartron 2015 (burgundy, france)

malbec 46

tikal, "natural" 2014 (mendoza, argentina)

cotes du rhone 50

domaine de font-sane, gigondas tradition 2014 (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 "farrar" 2014 (lodi, california)

monastrell 38

la tremenda 2014 (valencia, spain)

bourgogne pinot fin 76

arnoux-lachaux 2014 (burgundy, france)

bordeaux 68

saint-estephe, chateau de come 2012 (bordeaux, france)

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

life preserver 14

titos vodka, allspice infused cranberry compote & lemon

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

coney island the plunge belgian style ale 8

malty with full spice & citrus (brooklyn, ny)

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)

Features

Every Sunday Night!

lobsterpalooza 32

a pound & a quarter lobster,
red bliss potatoes, & corn on the cob

Every Monday Night!

happy hour all night!

5:00pm-10:00pm

On Tap

coney island mermaid pilsner 8

cisco grey lady wheat ale 8

fire island brewing co. red wagon ipa 8