

Today's Oysters

oysters are beautiful and they taste good, too

East Coast

⇒ **montauk pearl (montauk, ny) 3.25**
clean, salty & crisp

⇒ **point lookout (chesapeake bay, md) 3.00**
mild brine & sweet finish

⇒ **black duck salts (hog island bay, va) 3.00**
medium salinity & firm meat

⇒ **thatch island (great south bay, ny) 3.25**
balance of sweetness & mild brine

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

West Coast

⇒ **pebble beach (hood canal, wa) 3.25**
plump & briny finish

⇒ **kusshi (deep bay, bc) 3.50**
clean, mild & delicate meat

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

⇒ **atlantic salmon ceviche 14**
crispy corn, radish, tomato
& lemongrass

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

Small Plates

new england clam chowder 11
bacon & fingerling potatoes

grilled portugese octopus 16
sweet pea puree, mint, peashoots & sun dried chili pepper

mermaid wedge salad 13
cherry tomato, onion, maytag blue cheese, smoked bacon & buttermilk dressing
add chilled shrimp 8

thai red curry mussels 14
coconut milk, lime leaf, baby bok choy & cilantro

blue crab tostada 14
black bean, radish, avocado, queso fresco & smoked jalapeño

little gem caesar salad 13
white anchovies, capers, shaved pecorino & lemon dressing

seared calamari 15
frisée, feta cheese, cremini & shiitake mushrooms

lobster & corn fritters 12
maple truffle honey

lobster knuckles "escargot" style 15
parsley garlic butter & grilled country bread

⇒ **mini tuna tartar tacos 3.50 ea**
frisée, radish & cilantro

Large Plates

crispy shrimp po' boy 25
waffle fries, apple kimchi & sriracha-lemon aioli

mermaid fish tacos 25
beer batter, red cabbage, pickled jalapeño & pico de gallo

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

pan roasted atlantic salmon 26
asparagus, enoki mushroom, daikon-sesame slaw & tangerine ponzu

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

blackened yellowfin tuna 27
roasted fennel, arugula, watermelon radish & jalapeño-miso

Sides

smoked gouda mac & cheese 9 • **old bay fries 8** • **shishito peppers candied lemon & sea salt 9**

hush puppies gouda & chile remoulade 7 • **fire roasted asparagus lemon & sea salt 9**

sauteed kale garlic, olive oil & sea salt 7 • **seasoned waffle fries 9**

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

pama sparkler blanc de blanc, pomegranate liquor

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

fire island red wagon 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 12

naveran 2014, penedés (spain)

WHITE

muscadet 13

"les roches blanches" vigneron du pallet 2014 (loire, france)

chardonnay 12

domaine antugnac 2014, haute valée de l'aude (france)

sauvignon blanc 12

arona 2015, 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 12

"le fou" boutinot 2014, pays d'oc, languedoc-roussillon (france)

gamay 12

barbet, "beau!" 2015 (beaujolais, france)

cabernet sauvignon 11

castle rock 2011, columbia valley (washington)

≡ 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 2015, galicia (spain)

vermentino 44

terenzuola 2015, colli di luni liguria (italy)

pinot gris 40

spindrift cellars 2014, willamette valley (oregon)

sauvignon blanc 38

chasing venus 2015, marlborough (new zealand)

riesling halbtrocken 42

selbach-oster 2014, mosel (germany)

chardonnay 38

bourcier-martinot 2014, burgundy (france)

gruner veltliner 38

"gobelsburger" gobelsburg 2014, kamptal (austria)

txakolina 34

"antxiola" bodegas zudugarai 2015, basques county (spain)

chablis 50

domaine nathalie & gilles fevre 2014, burgundy (france)

vouvray sec 45

"arpent" domaine sebastian brunet 2014, loire (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 2013, burgundy (france)

malbec 46

tikal, "natural" 2013 (mendoza, argentina)

cotes du rhone 50

domaine de font-sane, gigondas tradition 2012 (rhone, france)

rioja 57

lopez de heredia, cubillo crianza 2008 (rioja, spain)

zweigelt-blaufrankisch 36

"pitti" gerhard pittnauer 2014, burgenland (austria)

sancerre rouge 42

domaine fournier 2010, loire (france)

pinot noir 60

king estate 2014 (oregon, us)

cabernet blend 50

"arme-lot 2" marietta cellars, sonoma-mendocino (california)

barbera d'asti 50

vietti 2014 (piedmont, italy)

≡ Cocktails ≡

oyster shooter 5

chef's choice oyster, old bay spiced mary mix, vodka or tequila

don't mez with the zarro 13

jalapeno infused herradura, mezcal, lime & grapefruit

gin blossom 14

greenhook gin, lillet rose, grapefruit, lavender bitters

tarty for the party 13

thai chili infused vodka, passion fruit, lime

buckle up 13

four roses bourbon, muddled strawberries, ginger beer

hibiscus margarita 13

herradura tequila, hibiscus syrup, agave, & lime juice

≡ Beer & Cider ≡

peak organic fresh cut

dry-hopped pilsner, grassy & spiced (portland, me) 7

coney island overpass ipa

bright bitterness, juicy citrus & tropical hop aroma (brooklyn, ny) 8

keegan ales mother's milk

dark, creamy, oatmeal, coffee (kingston, ny) 7

cisco whale's tale pale ale

herbal hops, bready malt, lemon & citrus (nantucket, ma) 7

blue point toasted lager

light caramel malt, lemony hop (long island, ny) 7

bad seed dry hard cider

extremely dry, apple champagne (highland, ny) 7

≡ On Tap ≡

coney island mermaid pilsner 7

fire island red wagon ipa 7

cisco grey lady wheat ale 7

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