

## Happy Hour

4:30 PM to 6:30 PM

**chef's choice oyster 1.25\***

**littleneck clams 1.25\***

*\*minimum of 6*

**salmon tartare 8.00**

**mini mermaid fish taco 3.00 ea.**

**crab & spinach dip 8.00**

**fried calamari 8.75**

**grilled shrimp & avocado slider 7.50 ea.**

**mini buttered lobster roll 9.00**

## Cocktails

9

**dark & stormy** dark rum & ginger beer

**regular or pomegranate margarita**

**the pink flamingo** gin, strawberry, basil & lemon

**hot & dirty** vodka, olive juice, peppadew & hot sauce

**aperol spritz** blanc de blancs & aperol aperitivo

## Wine & Beer

**white • red • sparkling 9**  
by the glass

**draft beer 6**  
montauk pilsner  
greenport harbor otherside ipa  
flagship metropolitan amber

## Appetizers

**new england clam chowder 12**  
bacon & fingerling potatoes

**lobster knuckles "escargot style" 16**  
parsley garlic butter & grilled country bread

**shaved kale salad 14**  
house ceasar, parmesan, garlic croutons & old bay chickpeas

**mermaid wedge salad 15**  
cherry tomato, red onion, maytag blue cheese,  
apple-smoked bacon, buttermilk dressing & chives

**point judith calamari 16**  
frisée, feta cheese, cremini & shiitake

**maryland jumbo lump crab cake 18**  
cucumber "kimchi", ranch yogurt & sprouts

### simply grilled fish

**salmon 25**

**cod 26**

**tuna 26**

olive oil, parsley & charred lemon

## Sides & Veggies

**old bay fries 8 • buttered hot rolls** old bay & sea salt 7

**hush puppies** corn & chile remoulade 7 • **house salad** parmesan, red onion, carrot, radish & lemon citronette 10  
**smoked gouda mac & cheese 10** + **veggies 3**, + **bacon 4**, + **lobster 5** • **shishito peppers** candied lemon & sea salt 9  
**brussels sprouts** spiced pecans & maple 9 • **sautéed broccoli rabe** chili flake & olive oil 8

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Entrees

**true north salmon 28**  
edamame, napa cabbage, hon-shimeji & dashi

**pan-roasted chatham cod 29**  
chorizo crust, broccoli rabe & lemon pepper aioli

**seared yellowfin tuna 28**  
cauliflower "fried rice," lemongrass caramel,  
togarashi peanuts & basil oil

**mermaid fish tacos 26**  
beer batter, red cabbage, pickled jalapeño & pico de gallo

**fire roasted ny strip steak 32**  
parmesan smashed fingerling potatoes & salsa verde

**"nearly famous" lobster roll 30**  
griddled brioche bun & old bay fries

## Raw Bar

**½ dozen littleneck clams 12**

**chilled jumbo shrimp 4.50 ea.**

**tuna crudo 16**  
jalapeño, avocado, lime & sea salt

**baby grand platter 35**  
six clams, six oysters, tuna crudo

**grand platter 75**  
twelve oysters, six clams, tuna crudo  
shrimp cocktail & salmon tartare

**oyster shooter 5**  
chef's choice oyster, old bay spiced mary mix,  
vodka or tequila

## Today's Oysters

oysters are beautiful & they taste good, too

## East Coast

**chunu (eastern shore, va) 3.00**  
slight brine, sweet & earthy finish

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

**east beach blondes (ninigret, ri) 3.75**  
salt & peachy finish

## West Coast

**kusshi (deep bay, bc) 3.75**  
ultra plump & elegant

## By the Glass

### WHITE

- albariño** bodegas adega pombal's mytilus 2018 (galicia, spain) 14  
**sauvignon blanc** barker's arona 2019 (marlborough, new zealand) 14  
**sancerre** domaine michel thomas et fils 2018 (loire, france) 16  
**petit chablis** domaine alain geoffroy 2018 (burgundy, france) 16

### RED

- barbera d'asti** vietti 2018 (piedmont, italy) 14  
**pinot noir** planet oregon 2018 (willamette valley, oregon) 16  
**zinfandel** acre 2017 (napa valley, california) 16

### SPARKLING

- prosecco** ca' furlan nv (veneto, italy) 13  
**cava** conquilla nv (catalunya, spain) 13  
**champagne** jean laurent blanc de noir brut nv (france) 18

### ROSÉ

- cabernet franc** kiwi cuvée 2019 (loire, france) 13

## Beer

8

### ON TAP

- montauk pilsner** (montauk, ny) 5.4%  
**greenport harbor otherside ipa** (long island, ny) 6.8%  
**flagship metropolitan amber** (staten island, ny) 5.6%

### BOTTLES/CANS

- five boroughs hoppy lager** (6%)  
tropical fruit aromas & nice punch of clean bitterness (brooklyn, ny)  
**dogfish head seaquench sour ale** (4.9%)  
tart, crisp flavors of lime & a touch of salt (milton, de)  
**allagash white** (5.1%)  
hazy malt, orange peel and coriander (portland, me)  
**austin eastciders original dry cider** (5%)  
crisp, bitter sweet apples (austin, tx)  
**founder's porter** (6.5%)  
sweet nose, strong chocolate & caramel malt (detroit, mi)

## White Wine

### chenin blanc 42

husch vineyards 2018 (mendocino, california)

### pinot grigio 42

abazzia di novacella 2018 (alto adige, italy)

### vermentino 44

terenzuola, vinge basse 2018 (liguria, italy)

### pouilly-fumé 46

domaine marcel langoux 2019 (loire, france)

### sauvignon blanc 48

marine dubard, coeur du mont 2019 (loire, france)

### muscadet 48

domaine de l'ecu, granite 2018 (loire, france)

### etna bianco 50

murgo, tenuta san michele 2017 (sicily, italy)

### verdejo 52

nisia, las suertes 2017 (castila y león, spain)

### grüner veltliner 54

tatomer, meeresboden 2018 (santa barbara, california)

### vijariego blanco 54

bodegas viñatigo 2018 (canary islands, spain)

### albariño 58

bodegas la caña navia 2017 (galicia, spain)

### priorat 60

buil and giné 2017 (catalunya, spain)

### godello 60

bodegas valdesil, sobre lías 2018 (galicia, spain)

### crozes-hermitage 62

alain graillot 2018 (rhône, france)

### chardonnay 68

ghostwriter 2018 (santa cruz, california)

## Rosé

### sancerre rosé 58

domaine sautereau 2019 (loire, france)

### grenache rosé 42

château de la deidière 2019 (provence, france)

## Red Wine

### sancerre rouge 44

karine lauverjat 2018 (loire, france)

### frappato 45

valle del'acate 2018 (sicily, italy)

### valpolicella ripasso 48

antolini 2017 (veneto, italy)

### malbec 48

traslapiedra, paraje altamira 2018 (mendoza, argentina)

### malbec 52

château de haute - serre 2015 (cahors, france)

### chianti classico 54

castell'in villa 2015 (tuscany, italy)

### grenache 54

orr 2018 (columbia valley, washington)

### nebbiolo 56

oddero 2018 (piedmont, italy)

### tempranillo 58

sierra de toloño 2018 (rioja, spain)

### zinfandel 62

acre 2017 (napa valley, california)

### pinot noir 65

domaine arlaud, hautes-côtes du nuits 2017 (burgundy, france)

### pinot noir 66

timbre, supergroup 2016 (santa maria valley, california)

### bordeaux 70

château laplagnotte-bellevue, st-émillion grand cru 2016 (france)

### cabernet sauvignon 74

obsidian ridge 2017 (lake county, california)

## Sparkling

### crémant 42

bailly lapierre nv (burgundy, france)

### blanc de blanc brut 49

onabay vineyards 2017 (north fork, new york)

### champagne 70

gatinois äy grand cru nv (champagne, france)

### rosé champagne 90

joseph perrier cuvée royale nv (champagne, france)

## Cocktails

14.50

### SPECIALITY COCKTAILS

#### blood orange hospitality

jalapeño-infused tequila, blood orange, agave, lime

#### moon over manhattan

rye whiskey, noveis amaro, laphroig, orange

#### mermaid vesper

gin, vodka, lillet rose, orange blossom water

#### south sea pearl

vodka, absinthe, cucumber, lemon

#### perennial smoke

mezcal, chocolate bitters, orange, lime

#### tidal wave

aged rum, passionfruit, ginger, lemon

#### whiksey harvest

bourbon, apricot brandy, allspice, lemon

### COZY COCKTAILS

\*served warm\*

#### meadows toddy

empress 1908 indigo gin, rosemary, lemon

#### blackberry daze

brandied blackberry mulled wine

#### phoenix

spiced apple cider, your choice of bourbon, rum, or brandy

topped with whipped cream

## Features

### HAPPY HOUR

Every day!

4:30 pm - 6:30 pm

### BRUNCH

Saturday and Sunday

11:30 am - 2:30 pm