

Raw Bar

½ dozen littleneck clams 12

chilled jumbo shrimp 4.50 ea.

tuna crudo 16
jalapeño, avocado & lime

yellowtail ceviche 16
yuzu, pink grapefruit, ancho chili, toasted garlic

baby grand platter 39
six clams, six oysters & tuna crudo

grand platter 79
twelve oysters, six clams, tuna crudo
shrimp cocktail & salmon tartare

Today's Oysters

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

Appetizers

new england clam chowder 12
bacon & fingerling potatoes

roasted pumpkin salad 15
pickled grapes, toasted almonds, pomegranate
& sherry brown butter vinaigrette

charred portuguese octopus 18
yukon potato salad, summer corn & oregano vinaigrette

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

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

point judith calamari salad 16
frisée, feta, cremini, shiitake

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

Entrees

roasted true north salmon 29
brussels sprouts, shiitake, sweet potato mash & miso butter

seared yellowfin tuna 30
cauliflower "fried rice," lemongrass caramel,
togarashi peanuts & basil oil

berkshire pork chop 28
roasted apples, cipolini onions, spinach & black garlic jus

mermaid fish tacos 27
beer batter, red cabbage, pickled jalapeño & pico de gallo

pan-roasted chatham cod 30
chorizo crust, broccoli rabe & lemon pepper aioli

linguine & clams 27
arugula, meyer lemon & aleppo pepper

"nearly famous" lobster roll 34
griddled brioche bun & old bay fries

simply grilled fish
olive oil, parsley & charred lemon
salmon 26 cod 26 tuna 26

Wood Fired Oven

cast iron buttered shrimp 34
burst tomatoes, garbanzo beans,
kalamata olives & smoked paprika

whole mediterranean branzino 38
charred lemon, olive oil & sea salt

shrimp stuffed "half baked" lobster 39
panko, dill, charred corn & herb butter

16 oz ny strip steak 42
roasted garlic, charred rapini, smoked sea salt & chimichurri

Sides & Veggies

hush puppies corn & chile remoulade 7

buttered hot rolls old bay & sea salt 7

old bay fries 8

smoked gouda mac & cheese 10
+ veggies 3, + bacon 4, + lobster 7

shishito peppers candied lemon & sea salt 12

brussels sprouts spiced labneh & pine nuts 10

sauteed broccoli rabe chili flake & olive oil 8

house salad parmesan, red onion, carrot, radish
& lemon citronette 13

Happy Hour

4:30 PM to 6:30 PM

chef's choice oyster · 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, Wine & Beer

9

the pink flamingo gin, strawberry, basil & lemon
margarita tequila, triple sec & lime

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

dark & stormy dark rum & ginger beer

aperol spritz blanc de blancs & aperol aperitivo

white · red · sparkling 9

draft beer 6

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

By the Glass

WHITE

- alvarinho** nortico 2020 (minho, portugal) 14
sauvignon blanc barker's arona 2020 (marlborough, new zealand) 14
sancerre domaine michel thomas et fils 2020 (loire, france) 16
petit chablis domaine alain geoffroy 2020 (burgundy, france) 16

RED

- barbera d'asti** vietti 2019 (piedmont, italy) 14
pinot noir planet oregon 2018 (willamette valley, oregon) 16
cabernet sauvignon donati 2018 (paso robles, california) 18

SPARKLING

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

ROSÉ

- cabernet franc** kiwi cuvée 2020 (loire, france) 13
provence blend château peyrassol 2019 (provence, france) 16

Beer

8

ON TAP

- montauk pilsner** (montauk, ny) 5.4%
sixpoint bengali ipa (brooklyn, ny) 6.6%

BOTTLES/CANS

- five boroughs hoppy lager** (brooklyn, ny) 6%
ommegang rosetta (cooperstown, ny) 5.6%
allagash white (portland, me) 5.1%
austin eastciders original dry cider (austin, tx) 5%
flagship metropolitan amber lager (staten island, ny) 5.6%

White Wine

muscadet 48

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

crozes-hermitage 70

alain graillot 2019 (rhône, france)

pouilly-fumé 50

domaine marcel langoux 2019 (loire, france)

sauvignon blanc 48

marine dubard, coeur du mont 2020 (loire, france)

pouilly-fuissé 65

domaine du chalet 2020 (burgundy, france)

pinot grigio 44

abazzia di novacella 2019 (alto adige, italy)

vermentino 46

terenzuola, vinge basse 2019 (liguria, italy)

vijariego blanco 56

bodegas viñátigo 2019 (canary islands, spain)

albariño 58

bodegas la caña navia 2018 (galicia, spain)

chardonnay 68

ghostwriter 2018 (santa cruz, california)

chenin blanc 44

husch vineyards 2019 (mendocino, california)

grüner veltliner 54

tatomer, meeresboden 2018 (santa barbara, california)

Red Wine

sancerre rouge 44

karine lauverjat 2018 (loire, france)

pinot noir 65

domaine devaux, hautes-côtes de beaune 2019 (burgundy, france)

bordeaux 70

chateau haut-brisson 2016 (saint émillion, france)

pelaverga 52

castello di verduno, basadone 2019 (piedmont, italy)

nebbiolo 58

oddero 2018 (piedmont, italy)

frappato 44

valle del'acate 2019 (sicily, italy)

chianti classico 58

castell'in villa 2017 (tuscany, italy)

sangiovese 54

tenuta mara, guiry, 2019 (emilia-romagna, italy)

malbec 48

traslapiedra, paraje altamira 2018 (mendoza, argentina)

tempranillo 44

sierra de toloño 2019 (rioja, spain)

cabernet sauvignon 68

hardin 2019 (napa valley, california)

grenache 54

pennrose 2018 (amador county, california)

Rosé

pannonica rosé 42

höppler 2020 (burgenland, austria)

provence rosé 48

château de la deidière 2020 (provence, france)

sancerre rosé 58

domaine sautereau 2020 (loire, france)

Sparkling

crémant 42

bailly lapierre nv (burgundy, france)

champagne 76

gatinois äy grand cru nv (champagne, france)

rosé champagne 90

joseph perrier cuvée royale nv (champagne, france)

blanc de blanc brut 49

onabay vineyards 2017 (north fork, new york)

Cocktails

15

blood orange hospitality

jalapeño-infused tequila, blood orange, agave, lime

fireside

gin, walnut, campari

sirena

mezcal, coffee-infused cynar, luxardo

mr. percy

bourbon, persimmon, lemon

tidal wave

rum, passionfruit, ginger, lemon

luna viola

empress indigo gin, rosemary, lemon

sundowner

scotch, benedictine, amaro, orange

Features

HAPPY HOUR

Every day 4:30 pm - 6:30 pm

BRUNCH

Saturday and Sunday 11:00 am - 2:30 pm