

## Raw Bar

⇒ 1/2 dozen littleneck clams 12

⇒ tuna crudo 17  
jalapeño, avocado & lime

⇒ yellowfin tuna taquitos 16  
red radish, cilantro & lemon-chili

jumbo shrimp cocktail 4.50 ea

⇒ baby grand platter 42  
six clams, six oysters & salmon tartare

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

## Today's Oysters

### East Coast

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

⇒ island creek (duxbury, ma) 3.75  
zesty brine & plump firm meat

⇒ fire island (great south bay, ny) 3.75  
high salinity & sweet crisp

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

### West Coast

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

⇒ shibumi (henderson inlet, wa) 3.75  
plump, sweet & smoky finish

## For The Table

shishito peppers 12  
sea salt & candied lemon

lobster fritters 16  
truffle maple syrup & sea salt

green bean tempura 13  
spicy mustard & honey

## Appetizers

new england clam chowder 12  
bacon & fingerling potatoes

seared calamari salad 16  
cremini, shiitake, frisée & feta, olive oil, lemon

lobster knuckles "escargot style" 17  
parsley garlic butter & grilled country bread

grilled portuegese octopus 19  
cauliflower puree, taylor ham crunch, oven dried black olives & herbs

shrimp tostada 18  
avocado, serrano chili, cilantro & red radish

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

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

## Entrees

roasted true north salmon 29  
roasted pumpkin & black bean salsa, pepita seeds,  
tortilla crisps & guajillo chili butter

fire roasted hanger steak 28  
warm green bean salad, crispy onions & chimichurri

striped bass a la plancha 29  
salt roasted heirloom beets, toasted pistachio, & dill crème fraiche

mermaid fish tacos 27  
marinated red cabbage, pickled jalapeño,  
cilantro crema & pico de gallo

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

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

linguine & clams 27  
arugula, meyer lemon & aleppo pepper

## Sides & Veggie

brussels sprouts 11  
sherry & apple smoked bacon

old bay fries 8

sauteed broccoli rabe 8  
chili flake & olive oil

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

buttered hot rolls 7  
old bay & sea salt

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

## Happy Hour

4:30 pm to 6:30 pm

chef's choice oyster · littleneck clams  
1.25 / minimum of 6

salmon tartare 9.00

mini mermaid fish taco 3.00 ea.

artichoke & spinach dip 8.00

fried calamari 10.25

grilled shrimp & avocado slider 7.50 ea.

mini new england clam chowder 3.00

## Cocktails, Wine & Beer

9

the pink flamingo  
gin, strawberry, basil & lemon

margarita  
tequila, triple sec & lime

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

mermaid mule  
choose your spirit, ginger syrup, lime juice

aperol spritz  
blanc de blancs & aperol aperitivo

mermaid mary  
vodka & house bloody mary mix

white · red · sparkling 9  
draft beer 6

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

## ≡ By the Glass ≡

### WHITE

**sauvignon blanc** *barker's arona 2020 (marlborough, new zealand)* 14/56

**sancerre** *domaine michel thomas et fils 2020 (loire, france)* 16/64

**petit chablis** *domaine alain geoffroy 2020 (burgundy, france)* 16/64

**gavi** *stefano massone massera 2020 (piedmont, italy)* 13/44

### RED

**barbera d'asti** *vietti 2019 (piedmont, italy)* 14/56

**pinot noir** *planet oregon 2019 (willamette valley, oregon)* 16/64

**cabernet sauvignon** *nelms road 2018 (walla walla, washington)* 18/72

### SPARKLING

**prosecco** *ca' furlan nv (veneto, italy)* 13/52

**champagne** *jean laurent blanc de noirs brut nv (france)* 18/76

### ROSÉ

**cabernet franc** *kiwi cuvée 2019 (loire, france)* 13/52

## ≡ Beer ≡

8

### ON TAP

**montauk pilsner** *(montauk, ny)* 5.4%

**sixpoint bengali ipa** *(brooklyn, ny)* 6.6%

**bell's amber lager** *(kalamazoo, mi)* 5.8%

### BOTTLES/CANS

**five boroughs hoppy lager** *(brooklyn, ny)* 6%

**ebbs brewing co. gose no.1** *(queens, ny)* 4.2%

**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 ≡

**pouilly-fumé 50**

*domaine marcel langoux 2020 (loire, france)*

**sauvignon blanc 48**

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

**pinot grigio 44**

*abazzia di novacella 2020 (alto adige, italy)*

**vermentino 46**

*terenzuola, vinge basse 2019 (liguria, italy)*

**chardonnay 68**

*ghostwriter 2018 (santa cruz, california)*

**chenin blanc 44**

*husch vineyards 2020 (mendocino, california)*

**grüner veltliner 54**

*tatomer, meeresboden 2018 (santa barbara, california)*

## ≡ Sparkling ≡

**crémant 42**

*bailly lapierre nv (burgundy, france)*

**rosé champagne 90**

*joseph perrier cuvée royale nv (champagne, france)*

## ≡ Red Wine ≡

**sancerre rouge 44**

*karine lauverjat 2019 (loire, france)*

**pinot noir 65**

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

**malbec 48**

*traslapiedra, paraje altamira 2019 (mendoza, argentina)*

**gamay 44**

*domain paul durdilly, beaujolais 2021 (burgundy, france)*

**tempranillo 44**

*sierra de tolo ño 2019 (rioja, spain)*

**nebbiolo 88**

*silvio grasso, barolo 2017 (piedmont, italy)*

## ≡ Rosé ≡

**provence rosé 48**

*château de la deidière 2020 (provence, france)*

**sancerre rosé 58**

*domaine sautereau 2020 (loire, france)*

## ≡ Cocktails ≡

15

### blood orange hospitality

*jalapeño-infused tequila, blood orange, agave, lime*

### ≡ black pearl

*bourbon, black raspberry liqueur, lemon, egg white*

### luna viola

*empress indigo gin, rosemary, lemon*

### moon wind

*cognac, lillet rouge, peach, laphroaig, lemon*

### jonagold

*rye, calvados, cherry liqueur, apple slice*

### eclipse

*mezcal, citrus beet and berry juice, ginger syrup*

### mr. percy

*bourbon, honey syrup, persimmon liqueur, muddled lemon*

### tidal wave

*rum, passionfruit, ginger, lemon*

### fireside

*gin, walnut liqueur, campari*

## ≡ Features ≡

### HAPPY HOUR

every day 4:30 pm - 6:30 pm

see reverse side for happy hour menu

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