

≡ By the Glass ≡

WHITE

- gavi** stefano massone massera 2020 (piedmont, italy) 13/44
sauvignon blanc barker's arona 2020 (marlborough, new zealand) 14/56
sancerre domaine michel thomas et fils 2020 (loire, france) 16/64
chablis domaine alain geoffroy 2020 (burgundy, france) 16/64

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) 14/52
champagne jean laurent blanc de noirs brut nv (france) 18/76

ROSÉ

- cabernet franc** kiwi cuvée 2020 (loire, france) 14/52

≡ Sparkling ≡

- cremant 42**
bailly lapierre nv (burgundy, france)

- rose champagne 90**
joseph perrier cuvée royale nv (champagne, france)

FULL WINE LIST AVAILABLE UPON REQUEST

≡ 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%

≡ Brunch Cocktails ≡

14

- mermaid mary**
vodka, old bay spiced mary mix

- nutty by nature**
bourbon, hazelnut liqueur, iced coffee

- the caspian**
vodka, curaçao, lemonade, blanc de blanc

- long weekend**
peanut butter whiskey, raspberry liqueur, demerara

- sandía spritz**
aperol, watermelon, blanc de blanc

- on holiday**
gin, cucumber, pimm's, strawberry puree, lemon

≡ Cocktails ≡

15

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

- luna viola**
empress indigo gin, rosemary, lemon

- moon wind**
cognac, lillet rouge, peach, laphroaig, lemon

- jonagold**
rye, calvados, cherry liqueur, apple slice

- mr. percy**
bourbon, honey syrup, persimmon liqueur, muddled lemon

- tidal wave**
rum, passionfruit, ginger, lemon

- fireside**
gin, walnut liqueur, campari

≡ Brunch ≡

baked eggs shakshuka 16

*sunny side eggs, roasted peppers, tomato,
spinach, feta & olive oil*

greek yogurt pancakes 14

pennsylvania maple syrup, sliced bananas & strawberries

farmers market 15

*poached farm eggs, market vegetables, basil pesto,
arugula & sourdough soldiers*

classic eggs benedict 12

*lyonnaise potatoes, english muffin & old bay hollandaise
with ham 15 / with smoked salmon 16*

poached egg avocado toast 12

seven grain toast, micro cilantro, red radish & sea salt

three eggs any style 14

*lyonnaise potatoes
choice of applewood smoked bacon or chicken & apple sausage*

≡ Salads & Sandwiches ≡

mermaid black angus burger 16

*graston cheddar, pretzel bun, mesquite ketchup & old bay fries
add sunny egg, avocado or bacon \$2 each*

shaved kale salad 14

house caesar, parmesan, garlic croutons & old bay chickpeas

beer battered shrimp po boy 19

*griddled brioche, lettuce, tomato, old bay fries
& mesquite tartar sauce*

mermaid fish tacos 26

beer batter, red cabbage, pickled jalapeño & pico de gallo

nearly famous lobster roll 34

griddled brioche bun & old bay fries

≡ Sides ≡

apple smoked bacon 5 chicken & apple sausage 5 old bay fries 8

seasonal fruit bowl 5 english muffin 3 seven grain toast 2

mixed mesclun salad 10 lyonnaise potatoes 6

two or three eggs any style 5/10

≡ Raw Bar ≡

dozen littleneck clams 12

chilled jumbo shrimp 4.50 ea.

≡ **baby grand platter 42**

six clams, chef's choice of six oysters & salmon tartare

≡ **grand platter 79**

*chef's choice of 12 oysters, six clams,
shrimp cocktail, salmon tartare & tuna crudo*

≡ **tuna crudo 17**

jalapeño, avocado & lime

≡ 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 & smokey finish

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