

Soups & Salads

Lobster Bisque
Cup 13.95 Bowl 15.95
lobster stock, old bay, cream & herbs

Corn Chowder (V)
Cup 12.50 Bowl 14.50
whole corn kernels, potatoes, red peppers, onions, carrots, garnished with herbs

The Giant Hanging Pretzel 10.95
house made beer cheese and deli mustard
20% of bread sales are donated to City Harvest

Mixed Greens Salad 9.95
with seasonal vegetables, choice of dressing GF

Kale Caesar 18.95
romaine, tomatoes, fried capers, focaccia croutons, parmesan

Mermaid Cobb 22.75
turkey, bacon, cheddar, tomatoes, asparagus, avocado GF

Golden Beet Poke Bowl 22.95
sweet maui onions, edamame, jalapeño, toasted sesame seeds, rice fresh lime (V)

Add to any Salad: Calamari or Chicken \$10 Crabmeat or Shrimp \$14

Charcuterie Board For 2 \$36 or For 4 \$68
Iberico, prosciutto, pepper salami, spicy capocola, reggiano, manchego, stracciatella, olive & artichoke tapenade, fig jam, honey comb, marcona almonds, mini peppers and fresh crostini

Farm Fresh Vegetable/Cheese Board For 2 \$29
stracciatella cheese, parmesan reggiano, manchego, sweet peppers, olives, artichoke tapenade, marcona almonds, crostini, carrots, celery, roasted asparagus (V)

Appetizers

Chicken Fingers 19.95
honey mustard dipping

Fried Calamari 21.95
spicy ramesco dipping sauce

Chicken Wings 19.75
BBQ or Buffalo, gorgonzola dip, veggie sticks

Jumbo Shrimp Cocktail 24.50 GF
cocktail sauce, lemon

***Tuna Tartar Stack 26.75**
soy ginger marinade, mango, cucumber, avocado, grilled shrimp, sweet soy reduction, homemade tortilla chips

Mussels 20.95
mussels offered 3 ways white wine garlic, marinara, or coconut curry

Crispy Pork Belly 24.75
thai chili glaze, soy reduction, cucumber carrot scallion slaw, sesame seeds, peanuts, scallions

Long Island Steamers 23.95
soft shells steamed in beer, butter & garlic

Crab Cakes 26.25
red onion tartar, grilled lemon

***Ceviche 18.95**
calamari, cod, shrimp, lime coconut milk, red onion, cilantro, served with tortilla chips

Entrées

Eggplant Milanese 33.75 (V)
panko seasoned and fried, arugula, tomato, red onion salad, shaved parmesan, balsamic drizzle, fresh basil

Orchiette Putanesca 34.95 (V)
stewed cauliflower, olive caper tomato sauce, fresh basil

Lobster Roll 44.50
classic lobster salad, XL Brioche bun, served with curly fries

***Gourmet Burger 28.95**
8oz. Pat LaFrieda burger, bacon, caramelized onion, Vermont cheddar, garlic mashed potatoes & side salad

Linguini 35.95
Pistachio cream sauce, crumbled sausage, chopped prosciutto, fresh basil, parmesan, crispy prosciutto chip

Lobster Ravioli 38.75
pesto, shaved parmesan, lemon zest, chiffonade basil, lemon ricotta

Organic Roast Chicken 36.75 GF
Bell & Evans chicken with carrots, cauliflower, wild mushrooms, Cipollini onions, chicken a jus, cauliflower puree

Mezcal Glazed Shrimp 38.50 GF
mango cucumber salsa, mango puree, white rice, cilantro oil, plantain chip

Sautéed Flounder 39.75
herbed orzo, white balsamic soaked tomatoes, buerre blanc

Miso Cod 37.50 GF
seared bok choy, white rice, cucumber carrot scallion slaw, scallion oil, tamari reduction drizzle

Pan Roasted Sea Scallops 41.50
fingerling potatoes, truffle creamed corn, pistachio pesto, arugula salad

***Simple Fish 37.75** GF
grilled fish and served with seasonal roasted veg, jasmine rice

Crab Cakes 38.75
lump crab cakes, jasmine rice, seasonal veg, buerre blanc

***Steak Frites 49.75**
12 oz NY strip, sliced, shoe string parmesan fries, garlic herb butter, fresh herbs

***Organic Churrasco Skirt Steak 47.50** GF
chimichurri sauce, garlic mashed potatoes, grilled asparagus

Kids Menu

Age 11 & Under Please

Soda, Juice or Milk Included. Served with Fries, except for Pastas

Hamburger or Cheeseburger - Grilled Cheese on a Roll

Pasta with Sauce or Butter - Chicken Fingers - Mac 'N Cheese 15.50

Kids Grilled Chicken Dinner 16.95

Soda, Juice or Milk Included Served with Mashed Potato & Veggies GF

Sides

Individual \$11 Family \$15

Garlic Mashed - Herbed Orzo

Truffle Corn - Asparagus

Crispy Brussels Sprouts

Seasonal Veggies

Jasmine Rice

Executive Chef - Kevin Manning

  @islandmermaid.com

Before placing order, please inform us of any food allergy in your party

A 4% surcharge will be added to each bill to help cover increasing labor cost and in support of increased wages for all our dedicated team members

**these items may be served raw or not cooked a temperature to destroy harmful bacteria. Consuming raw or undercooked meats, shellfish or fish may increase your risk of food borne illness if you have certain medical conditions*