

Soups & Salads

Crab & Shrimp Bisque Cup 11.95 Bowl 13.95
lobster stock, old bay, cream & herbs

Garlic Bruschetta 6.95
half loaf of toasted semolina bread
served with tomato confit, olive oil & olives
20% of bread sales are donated to City Harvest

Mixed Greens Salad 9.75 **GF**
with seasonal vegetables, choice of dressing

Mermaid Cobb 18.95 **GF**
turkey, bacon, cheddar, tomatoes, asparagus, avocado

Kale Caesar 17.95
romaine, tomatoes, focaccia croutons, parmesan

Beet Salad 16.75 **GF**
red & golden beets, goat cheese, Asian pears,
white balsamic vinaigrette

Add to any salad

CALAMARI 6.00 - GRILLED CHICKEN 7.00 - CHEESE 2.00 - CRABMEAT 8.00 - SHRIMP 9.00

Appetizers

Chicken Fingers 15.50
honey mustard dipping sauce

Clams on the Half Shell 12.95 **GF**
6 little neck clams served
with lemon & cocktail sauce

Fried Calamari 18.95
spicy red wine & almond tomato sauce

Crispy Crab "Tots" 23.75
jumbo lump crab, roasted red peppers,
scallions, red onion tartar sauce

Chicken Wings 15.50
buffalo sauce, gorgonzola dip, veggie sticks

Jumbo Shrimp Cocktail 20.95 **GF**
served with cocktail sauce

Steamed Shellfish Pot 19.50
clams & mussels, roasted garlic, herb butter, white wine broth

Wraps & Sandwiches

Served with choice of curly fries or side salad
these items available until 4pm

Chunky Chicken Salad Wrap 16.95
made with Dijon mayonnaise

Tuna Salad Wrap 16.95
chunk white meat, mayonnaise

Turkey Ranch Club 17.50
bacon, cheddar, tomato, ranch dressing, sourdough

Fried Chicken Sandwich 17.50
pretzel crusted, pimiento cheese, pickled jalapeño relish

Quesadilla 16.95
Monterey jack cheese with salsa, sour cream & guacamole

Chicken Quesadilla 19.95
grilled chicken breast, salsa, sour cream & guacamole

Black Bean Burger 16.75
house made patty, smoked paprika aioli

Smoked Gouda Grilled Cheese 16.25
Vermont cheddar, tomato confit, herb aioli

Fried Flounder Sandwich 21.95
cracker coated flounder, house made tartar sauce, malt vinegar slaw

Kids Menu

Age 11 & Under Only

Hamburger or Cheeseburger - Grilled Cheese on a Roll
Pasta with Sauce or Butter

Chicken Fingers - Mac 'N Cheese
Soda, Juice or Milk Included Served with Fries, except for Pastas
13.95

Kids Grilled Chicken Dinner
Soda, Juice or Milk Included Served with Mashed Potato & Veggies
15.95

Entrées

Mezze Plate 24.75
roasted vegetables, hummus, tzatziki, olives, toasted pita

Lobster Roll 36.95
classic lobster salad, XL Brioche bun, served with curly fries

Gourmet Burger 23.95
8oz. Pat LaFrieda burger, bacon, caramelized onion,
Vermont cheddar, garlic mashed potatoes & side salad

Grilled Wild Steelhead Salmon 35.95 **GF**
crispy Brussel sprouts, fingerling potatoes,
roasted tomato & olive tapenade, shallot vinaigrette

Sautéed Flounder 35.75
herbed orzo, white balsamic soaked tomatoes, buerre blanc

Pan Roasted Sea Scallops 35.95 **GF**
fingerling potatoes, truffle creamed corn, pistachio pesto, arugula salad

Orecchiette Ragu 29.75
orecchiette pasta, short rib Italian sausage,
broccolini, shaved parmesan & citrus ricotta

Thai Shrimp 33.75
noodles, sautéed shrimp, stir fry vegetables, peanut sauce

Roasted Chicken 28.95
carrots, cauliflower, wild mushrooms, Cipollini onions,
chicken a jus, cauliflower puree

Organic Skirt Steak 41.75
chimichurri sauce, garlic mashed potatoes, grilled asparagus

New York Strip 46.95
12oz steak, gorgonzola mac n cheese, grilled asparagus

Sides:

Jasmine rice - Garlic mashed potatoes
Gorgonzola macaroni & cheese
Crispy Brussel sprouts - Herbed orzo - Asparagus
Seasonal vegetables - Curly fries - Truffle creamed corn
7.50 individual - 14.00 family style

Executive Chef – Joseph Rago

Sous Chef – Kevin Manning

A 3% 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*

I S L A N D



M E R M A I D

ocean beach, fire island