

# 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

**Fried Calamari** 18.95  
spicy red wine & almond tomato sauce

**Chicken Wings** 15.50  
buffalo sauce, gorgonzola dip, veggie sticks

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

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

**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

# 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, beurre 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

# 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**

**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*