



Happy Hour

4-6pm DAILY



Oven Roasted Chicken Wings

Chili Pineapple Glaze

Steamed PEI Mussels

Kaffir Lime Citrus, White Wine, Lemongrass

Mac and Cheese Croquette

Truffle Aioli

1/2 Dozen Apalachicola Oysters

Ceviche Du Jour

Pints of Mermaid Lager

\$2

Main Menu

RAW BAR

Ceviche du Jour	\$12	Jumbo Shrimp Cocktail	\$15	Mermaid Platter	\$32
Market Oysters	MP	Caviar Service	MP	6 oysters, 6 clams, ceviche	
1/2 Dozen Middleneck Clams	\$8			Mermaid Royale Platter	\$55
				12 oysters, 6 clams, shrimp cocktail, ceviche	

APPETIZERS

Clam Chowder	\$9	Fried Oysters	\$11	Oven Roasted Chicken Wings	\$13
maine lobster, corn, bacon		chipotle remoulade		chili pineapple glaze	
Green Gazpacho	\$8	Oysters Rockefeller	\$12	Yellowfin Tuna Carpaccio	\$15
blackened shrimp, creme fraiche				fried capers, red onion, meyer lemon olive oil	
Steamed Middleneck Clams	\$12	Steamed PEI Mussels	\$12	Hummus Platter	\$9
leeks, garlic, thyme, smoked bacon		kaffir lime, cilantro, coconut milk, lemongrass		grilled ciabatta	
Mac & Cheese Croquettes	\$11	Shrimp & Lobster Cake	\$16	Sautéed Bahamian Conch	\$15
truffle aioli		fennel citrus salad, tarragon aioli		marinated artichoke salad	

SALADS

Mixed Baby Greens cherry tomatoes, mango chipotle vinaigrette	\$9	Island Wedge iceberg lettuce, smoked bacon, cherry tomatoes, maytag blue cheese dressing	\$12	Crackling Calamari frisee, chili key lime miso vinaigrette	\$12
"Mermaid Caesar" sautéed shrimp, seared diver scallop, romaine, croutons	\$18			Seared Yellowfin Tuna baby greens, nappa cabbage, sesame ginger vinaigrette	\$17

SANDWICHES

choice of grandma velma's potato salad or housecut seasoned fries

Maine Lobster BLT dijon aioli	\$20	Local Snapper lettuce, tomato, onion, lemon caper tartar sauce	\$16	Grilled Cheese, cheddar, monterey jack, brie, smoked bacon, tomato	\$12
Fried Oysters lettuce, tomato, onion, chipotle remoulade	\$12	Poached Pear & Brie baby arugula, caramelized onions	\$12	Grilled Skirt Steak baby arugula, caramelized onions, horseradish mayo	\$16

BURGERS

(certified angus beef)

choice of grandma velma's potato salad or housecut seasoned fries

Italian crispy prosciutto, caramelized onions, sautéed mushrooms, arugula, sun dried tomato ricotta spread	\$16	Asian kimchi, sesame aioli	\$14	Good Ol' Boy cheddar, smoked bacon, onion & tomato	\$14
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MAIN COURSES

Grilled Certified Angus Skirt Steak chimichurri, house cut seasoned fries	\$26	Pan Sautéed Local Yellowtail Snapper over handcut fettuccine, roasted cherry tomatoes, citrus chive butter	\$25	Seared Diver Scallops fingerling potatoes, sweet corn relish, yuzu vinaigrette	\$32
Yellowfin Tuna togarashi spiced, jasmine rice, wok fried vegetables, lemon ginger aioli	\$32	Homemade Gnocchi spicy short rib ragu	\$19		