The Mermaid
Lunch menu
Available 11am - 3pm

Soup

Caribbean Black Bean (GF/V) $8
Seasoned Rice - Diced Red Onion

Sliders

Two Per Order / Choice of French fries, fresh fruit or sweet potato fries / Add truffle parmesan fries for an additional $3

Crab Cakes $19*
Key Lime Aioli - Lettuce - Tomato

Ahi Tuna (GF) $19*
Wasabi Sauce - Balsamic - Asian Slaw

Local Lobster (GF) $24*
Fresh Local Lobster Salad - Bacon - Asian Slaw - Tomato

Paninis

Choice of French fries, fresh fruit or sweet potato fries / Add truffle parmesan fries for an additional $3

Traditional Cuban $19*
Smoked Ham - Pulled Pork - Swiss Cheese - Pickles - Yellow Mustard - Cuban Roll - Brushed with Herb Butter

Smoked Brisket Melt $20*
Sliced Brisket - Slaw - Thai BBQ Sauce - Cheddar Cheese - Buttered Texas Toast

Island Favorites

Conch Fritters $14
Radish Sprouts - Cilantro Garlic Aioli

Jerk Chicken Wings (GF) $18
Island Jerk Sauce- Blue Cheese or Ranch Dressing

Volcano Roll For Two $32
Whole Tempura Fried Sushi Roll - Spicy Tuna - Crab - Cucumber - Mango - Topped with Wakame - Spicy Aioli - Sweet Soy Sauce

Grilled Local Wild-Caught Mahi (GF) $29
Traditional Creole Sauce - Seasoned Rice - Plantains

Island Ribs (GF) $27
Tangy BBQ Glaze - Seasoned Rice - Plantains

Salads

Tropical Fruit Plate (V) $18
Fresh Sliced Seasonal Fruit - Berries - Raspberry Yogurt

Buccaneer Salad (V) $19
Local Hydro Mixed Greens - Dried Cranberries - Brandied Pecans - Goat Cheese - Tomato - Cucumbers - Signature Mango Vinaigrette

Traditional Caesar $15
Crisp Romaine Hearts - Shaved Parmesan - Croutons - Creamy Caesar Dressing

Mermaid Cobb Salad (V) $19
Local Hydro Mixed Greens - Aged Cheddar - Swiss Cheese - Sweet Ham - Roasted Turkey - Avocado - Black Olives - Hard Boiled Egg - Smoked Bacon - Cucumbers - Grape Tomatoes - Ranch Dressing

Tropical Salad (V) $14
Local Hydro Mixed Greens - Bell Peppers - Carrots - Cucumbers - Red Cabbage - Sprouts - Tomato - Almonds - Mandarin Oranges - Toasted Coconut - Mango Vinaigrette

Veggie Rice Bowl (V) $16
Sushi Rice - Local Sprouts - Local Lettuce - Cucumber - Carrots - Avocado - Edamame - Bell Pepper - Coconut Sweet Chili Sauce

Add protein: Chicken $9 / Wild-Caught Mahi $11 / Wild-Caught Salmon $13 / Wild-Caught Shrimp $4 each

Classic Sandwiches

All sandwiches include choice of French fries, fresh fruit or sweet potato fries / Add truffle parmesan fries for an additional $3

The Club (GF) $19*
Smoked Turkey - Roasted Garlic Aioli - Applewood Smoked Bacon - Lettuce - Tomato - Pepper Jack Cheese - Wheat Bread

Build Your Own "Prime" Burger $19
House-Made Half-Pound Patty, Char-Grilled served on a Brioche Bun. Choice of: Cheddar - Swiss - American
Add for $3 each: Applewood Smoked Bacon - Avocado - Mushrooms - Onions - Jalapenos - Fried Egg

Chicken and Bacon Wrap $18
Julienned Tomato - BBQ Aioli - Herbed Grilled Chicken - Cheddar Cheese - Smoked Bacon - Local Hydro Butter Bibb Lettuce - Sun-Dried Tomato Wrap

Soup & Half Sandwich $18*
Your Choice of Half Sandwich - Paired with House-Made Soup
Sandwich options are marked with an asterisk

Old Fashioned Reuben $19*
Corned Beef - Sauerkraut - 1000 Island Dressing - Swiss Cheese - Grilled Thick-Cut Rye Bread

Impossible Beyond Burger (V) $19
Char-Grilled Vegetarian Patty - Avocado - A1 Aioli - Brioche Bun
Choice of: Cheddar - Swiss - American

Wild-Caught Mahi Sandwich $20
Char-Grilled - Key Lime Aioli - Asian Slaw - Tomato - Brioche Bun

***Sandwiches marked with asterisks are available for our half sandwich / soup option.**

Gluten free options are available on menu items marked GF and Vegan options are marked V. Please advise your server if you prefer this option. Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker. We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.