

The Mermaid

DINNER MENU / 5:30PM - 7:30PM

APPETIZERS

JERK CHICKEN WINGS (GF) \$18

Island Jerk Sauce - Blue Cheese or Ranch Dressing

CONCH FRITTERS \$14

Radish Sprouts - Cilantro Garlic Aioli

VOLCANO ROLL FOR TWO \$32

Whole Tempura Fried Sushi Roll - Spicy Tuna - Crab - Cucumber - Mango - Topped with Wakame - Spicy Aioli - Sweet Soy Sauce

PEI MUSSELS \$20

Herb Butter - White Wine - Grilled Baguette

PAN SEARED CRAB CAKES \$19

Citrus Aioli - Sriracha Mayonnaise - Grilled Pineapple Salsa

SALADS

BUCCANEER SALAD (V) \$19

Local Hydro Mixed Greens - Dried Cranberries - Brandied Pecans - Goat Cheese - Tomato - Cucumbers - Balsamic Vinaigrette

TRADITIONAL CAESAR \$15

Crisp Romaine Hearts - Shaved Parmesan - Croutons - Creamy Caesar 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

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.

ENTREES

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

BEYOND BURGER (V) \$19

Char-Grilled Vegetarian Patty - Avocado - AI Aioli - Brioche Bun
Choice of: Cheddar - Swiss - American

GRILLED LOCAL WILD-CAUGHT MAHI (GF) \$29

Traditional Creole Sauce - Seasoned Rice - Plantains

ISLAND RIBS (GF) \$27

Tangy BBQ Glaze - Seasoned Rice - Plantains

CRISPY THAI CHICKEN \$29

Asian Noodles - Julienned Vegetables - Sweet & Spicy Red Chili Sauce - Radish Sprouts

GRILLED WILD-CAUGHT SALMON \$32

Ginger Soy Beurre Blanc - Jasmine Rice -
Pickled Cucumbers & Pepper Salad

PAN ROASTED SEMI-BONELESS CHICKEN BREAST \$26

Caper Jus - Herb Roasted Fingerling Potatoes - Grilled Vegetables - Blistered Tomato

DESSERTS

RUM CAKE \$12

Traditional yellow cake soaked in Cruzan Rum, drizzled with homemade caramel sauce

ISLAND DEEP DISH KEY LIME PIE \$12

Light and refreshing custard made with traditional sweet key lime juice, topped with whipped cream in a graham cracker crust

GUAVA - PASSION FRUIT CHEESECAKE TOWER \$12

Creamy, smooth cheesecake garnished with mango fruit sauce

TRIPLE CHOCOLE MOUSSE CAKE \$12

Decadent chocolate cake layered with chocolate mousse, coated with smooth chocolate ganache. Served with strawberry sauce and toasted almonds

ICE CREAM SCOOP \$6 EACH

Chocolate or vanilla bean / Ask your server for daily options

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