

# The Mermaid

## DINNER MENU

### APPETIZERS

#### JERK CHICKEN WINGS (GF) \$18

Island Jerk Sauce - Blue Cheese or Ranch Dressing

#### PEI MUSSELS \$20

Herb Butter - White Wine - Grilled Baguette

#### PAN SEARED CRAB CAKES \$19

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 -  
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 - Mushrooms - Onions - Jalapenos - Fried Egg

### BEYOND BURGER (V) \$19

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

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

Traditional Creole Sauce - Seasoned Rice - Plantains

### 8 OZ. BLACK ANGUS FILET MIGNON \$45

Roasted Potatoes - Asparagus - Red Wine Demi

### 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 \$35

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 \$10

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

### GUAVA - PASSION FRUIT CHEESECAKE \$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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