

# THE MERMAID

## Thursday Lobster Night

### STARTERS

Classic Lobster Bisque \$12

Coconut Lobster \$22

Pina Colada Beurre Blanc, Grilled Pineapple,  
Sweet Chili Salsa

Lobster Sushi Roll \$21

Cucumbers, Tropical Mango, Edamame Guacamole

Traditional Caesar Salad \$15

Crisp Romaine Hearts - Shaved Parmesan - Croutons -  
Creamy Caesar Dressing

### ENTREES

Pan Seared Lobster \$42

Coconut Curry Reduction, Plantain, Steamed Jasmine Rice, Broccolini

Seafood Fra Diavolo \$53 (GF)

Sautéed Lobster, Wild-Caught Shrimp, Mussels,  
Lightly Spiced Tomato Sauce

Whole Caribbean Lobster

Small \$65 / Medium \$75/ Large \$85

Melted Butter, Seasonal Vegetables, Roasted Potatoes

Tuna Scampi \$39 (GF)

Garlic, White Wine and Lemon Butter over Linguini Pasta

Chicken Marsala \$28 (GF)

Pan-Fried Chicken Cutlets, Mushroom Fricassee, Marsala Reduction

Grass-Fed Ribeye Steak Au Poivre \$65

Boursin & Lobster Mac and Cheese, Myers Dark Rum Sauce,  
Grilled Asparagus

Gluten free options are available on menu items marked GF; please request with 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.