

THE MERMAID

LUNCH MENU

SALADS

APPETIZERS

CARIBBEAN BLACK BEAN SOUP (GF/V) \$8

Seasoned Rice - Diced Red Onion

PAN-SEARED CRAB CAKES \$19

Grilled Pineapple Salsa

CONCH FRITTERS \$14

Radish Sprouts - Cilantro Garlic Aioli

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

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

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 - Mushrooms - Onions - Jalapenos - Fried Egg

COLUMBUS LANDING CHICKEN SANDWICH \$18

Char-grilled Chicken - Swiss Cheese - Bacon - Sautéed Mushrooms, Lettuce - Tomato - Pickle

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 - A1 Aioli - Brioche Bun
Choice of: Cheddar - Swiss - American

WILD-CAUGHT MAHI SANDWICH \$20

Char-Grilled - Key Lime Aioli - Asian Slaw - Tomato - Brioche Bun

SMOKED BRISKET PANINI MELT \$20*

Sliced Brisket - Slaw - Thai BBQ Sauce - Cheddar Cheese - Buttered Texas Toast

ISLAND FAVORITES

JERK CHICKEN WINGS (GF) \$18

Island Jerk Sauce- Blue Cheese or Ranch Dressing

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


Traditional Creole Sauce - Seasoned Rice - Plantains

ISLAND RIBS (GF) \$27

Tangy BBQ Glaze - Seasoned Rice - Plantains

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.



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Dessert Menu

Rum Cake

\$12

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

Island Deep Dish

\$10

Key Lime Pie

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

Guava-Passion Fruit

\$12

Cheesecake

Creamy, smooth cheesecake garnished with mango fruit sauce

Triple Chocolate

\$12

Mousse Cake

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

Ice Cream Scoop

\$6

Chocolate or vanilla bean

Ask your server for additional daily options