

THE MERMAID

Tuesday Seafood Night

Buccaneer Salad \$19

Local Hydro Mixed Greens, Dried Cranberries, Brandied Pecans, Goat Cheese, Tomato, Cucumbers, Balsamic Reduction / Add protein: Wild-Caught Prosciutto Wrapped Shrimp \$7 each or Grilled Wild-Caught Tuna \$13

Wild-Caught Gulf Shrimp \$25

Wrapped in Prosciutto, with Fried Shallots, Habanero Vinaigrette

Grilled Calamari \$22

Chorizo, Fingerling Potatoes, Cherry Tomatoes, Chimichurri, Lemon Beurre Blanc

Caribbean Bouillabaisse \$52

Local Snapper, Grouper, Wild-Caught Gulf Shrimp, Clams, Fennel, Saffron, San Marzano Tomato Broth

Whole Roasted Snapper \$47

House-Dried Tomatoes, Purple Potatoes, Shaved Fennel Salad, Citrus Vinaigrette

Pecan-Crusted Grouper \$41

Tropical Quinoa, Pineapple, Mango, Bell Peppers, Caribbean Succotash, Toasted Coconut

Chicken Marsala \$29 (GF)

Pan-Fried Chicken Cutlets, Mushroom Fricassee, Marsala Reduction

Grilled Wild-Caught Salmon \$39

Sweet Plantain Cake, Citrus Beurre Blanc

Grass-Fed Ribeye Steak Au Poivre \$65

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

18% gratuity is added to parties of six or more.

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.