

## SOUP

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

Seasoned Rice - Diced Red Onion

## SLIDERS

Two Per Order / Choice of French fries, fresh fruit or sweet potato fries / Add truffle parmesan fries for an additional \$3

### CRAB CAKES \$19\*

Key Lime Aioli - Lettuce - Tomato

### AHI TUNA (GF) \$19\*

Wasabi Sauce - Balsamic - Asian Slaw

### LOCAL LOBSTER (GF) \$24\*

Fresh Local Lobster Salad -  
Bacon - Asian Slaw - Tomato

## PANINIS

Choice of French fries, fresh fruit or sweet potato fries / Add truffle parmesan fries for an additional \$3

### TRADITIONAL CUBAN \$19\*

Smoked Ham - Pulled Pork - Swiss Cheese -  
Pickles - Yellow Mustard -  
Cuban Roll - Brushed with Herb Butter

### SMOKED BRISKET MELT \$20\*

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

## ISLAND FAVORITES

### CONCH FRITTERS \$14

Radish Sprouts - Cilantro Garlic Aioli

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

Island Jerk Sauce - Blue Cheese or  
Ranch Dressing

### VOLCANO ROLL FOR TWO \$32

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

### GRILLED LOCAL

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

Traditional Creole Sauce - Seasoned Rice -  
Plantains

### ISLAND RIBS (GF) \$27

Tangy BBQ Glaze - Seasoned Rice -  
Plantains

# THE MERMAID LUNCH MENU

Available 11:30am - 3:30pm

## SALADS

### TROPICAL FRUIT PLATE (V) \$18

Fresh Sliced Seasonal Fruit - Berries - Raspberry Yogurt

### 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

### MERMAID COBB SALAD (V) \$19

Local Hydro Mixed Greens - Aged Cheddar - Swiss Cheese - Sweet Ham -  
Roasted Turkey - Avocado - Black Olives - Hard Boiled Egg - Smoked Bacon -  
Cucumbers - Grape Tomatoes - Ranch 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

## 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 - Avocado - Mushrooms  
- Onions - Jalapenos - Fried Egg

### CHICKEN AND BACON WRAP \$18

Julienned Tomato - BBQ Aioli -  
Herbed Grilled Chicken -  
Cheddar Cheese - Smoked Bacon -  
Local Hydro Butter Bibb Lettuce -  
Sun-Dried Tomato Wrap

### SOUP & HALF SANDWICH \$18\*

Your Choice of Half Sandwich -  
Paired with House-Made Soup  
Sandwich options are marked with an asterisk

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

### WILD-CAUGHT MAHI SANDWICH \$20

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

**\*Sandwiches marked with asterisks are available for our half sandwich / soup option.**

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.



## THE MERMAID

# Dessert Menu

### *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*

\$12

### *Cheesecake Tower*

Creamy, smooth cheesecake garnished with mango fruit sauce

### *Triple Chocolate 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

Chocolate or vanilla bean

Ask your server for additional daily options