



Valentine's Day Dinner

AT THE MERMAID

STARTERS

FEATURED STARTER

SEAFOOD CEVICHE \$23

Wild-Caught Shrimp - Alaskan Crab -
Pickled Habanero Peppers - Citrus Juice -
Sweet Potato - Coriander - Shaved Red Onion



PEI MUSSELS \$20

Herb Butter - White Wine - Grilled Baguette

PAN SEARED CRAB CAKES \$19

Citrus Aioli - Sriracha Mayonnaise - Grilled
Pineapple Salsa

SALADS

FEATURED SALAD

ROASTED BABY BEET SALAD \$16

Goat Cheese - Pistachios - Belgian Endive -
Local Organic Honey Vinaigrette



TRADITIONAL CAESAR \$15

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

Add protein: Chicken \$9 / Wild-Caught Mahi \$11 /
Wild-Caught Salmon \$13 /
Wild-Caught Shrimp \$4 each

ENTREES

FEATURED ENTREES

PAN ROASTED SNAPPER \$38

Tostones - Chorizo - Saffron -
Caribbean Bouillabaisse

OXTAIL RAVIOLI \$45

Heirloom Baby Carrots - Black Truffle Emulsion



CRISPY THAI CHICKEN \$29

Asian Noodles - Julienned Vegetables - Sweet &
Spicy Red Chili Sauce - Radish Sprouts

GRILLED WILD-CAUGHT SALMON \$32

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

FEATURED DESSERT

CHOCOLATE FONDANT \$12



GUAVA - PASSION FRUIT

CHEESECAKE TOWER \$12

Creamy, smooth cheesecake garnished with
mango fruit sauce

TRIPLE CHOCOLE MOUSSE CAKE \$12

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

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.