

SMALL PLATES



Orange Ginger Spring Rolls

Filled with napa cabbage, sprouts, carrots and ginger, fried and served with an Island peanut sauce 8.99

Pork and Mango Tango

Chipotle BBQ shredded pork, jack cheese, roasted corn red pepper salsa and cilantro deep fried in a wheat wrap with a mango hot sauce 9.99

Lobster Quesadilla

With roasted corn and fresh basil 12.99

Cilantro Basil Cod Cakes

With a chipotle honey aioli 10.99

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Steamed PEI Mussels

Sautéed in fire-roasted tomatoes, white wine, garlic and herbs 9.99



Wasabi Rangoons

Crispy wontons filled with a wasabi cream cheese that pack a punch with ginger-soy dipping sauce 8.99



Tortilla Pizza

Smoked tomatoes, spinach, caramelized onions and jack cheese oven baked In layers of flour tortillas 8.99
With Chicken 9.99
With Chipotle BBQ Pork 10.99



Mermaid Fundito

Sharp cheddar, pale ale, fire-roasted tomatoes and chili dip served with crusty bread 8.99

Grilled Scallops on Crispy Wontons

With a roasted corn red pepper salsa and wasabi vinaigrette 11.99

Crispy Calamari

Served with a tomato roasted poblano aioli dipping sauce 9.99

Saddle Bags

Crispy wontons filled with chicken, jack cheese, herbs and spices, served with ginger-soy dipping sauce 9.99

SOUPS

Lobster and Roasted Corn Chowder

Cup 5.50 Bowl 7.75

Creative Concoction Of The Day

Cup 4.25 Bowl 5.75



Sweet Potato Coconut Curry

Cup 4.25 Bowl 5.75

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SALADS



Blue Mermaid Salad

Mixed greens, banana, mango, onions and peppers with lemon pepper vinaigrette 7.99

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Spinach Salad

Baby spinach, Bermuda onions, dried cranberries, goat cheese dressed with chipotle honey vinaigrette and candied pecans 8.99

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Couscous Salad

Toasted Israeli couscous, grape tomatoes, cucumber and baby greens in a Thai chili vinaigrette 9.99

Add your favorite protein to any salad

Chicken 6 Salmon 7 Shrimp 9 Scallops 10

SIDES

Small Green Salad 3.99

Sweet Corn Fritters

With coconut cream sauce 5.99

Curried Rice 2.99

Grilled Banana 2.99

Sautéed Green Beans 2.99

Sweet Potato Hash 3.99

Mango, Napa Cabbage &

Chili Slaw 2.99

Whipped Sweet Potatoes 2.99

Roasted Poblano Mash Potatoes 2.99

Sweet Potato Fries

With papaya catsup 5.99

Mermaid Mac & Cheese 5.99

- Plan a Community Giving Day for your non profit organization.

Executive Chef Terrance Remick

MERMAID SPECIALTIES

Pan Blackened Mahi Mahi

Served over couscous and a black bean and roasted corn waffle topped with mango napa cabbage and chili slaw 19.99

Bimini Chicken

Pan roasted boneless breast of chicken sautéed with bananas and walnuts in a bourbon coconut sauce, served with chef's vegetable and sweet potato hash 17.99


Polenta Cakes

g Polenta Cakes with roasted red tomatoes, poblanos & goat cheese, served with sautéed green beans and whipped sweet potatoes 16.99

g Sizzling Sirloin Steak

Chipotle honey marinated sirloin, grilled and served with Mermaid mac and cheese and chef's vegetable 24.99

Rasta Pasta

 Penne pasta sautéed with caramelized onions, baby spinach and fire roasted tomatoes in a chili pesto cream sauce 15.99
Add Shrimp 19.99
Add Chicken 17.99

g Seafood Tagine

Salmon, cod and mahi mahi sautéed with curried tomatoes, onions and peppers in a rich coconut fish stew, served with foccacia and a side salad 18.99

Jamaican Jerk Chicken

g Grilled boneless breast of chicken glazed with our hot and sweet jerk seasoning topped sunsplash salsa, served with whipped sweet potatoes and chef's vegetable 17.99

g Plantain Encrusted Cod

Fresh cod encrusted in plantain and chili's topped with mango vinaigrette, served with grilled banana and sweet potato hash 20.99


Braised Beef Short Ribs

Island rubbed and braised in a guava-soy reduction, served with roasted poblano mashed potatoes and sautéed green beans 19.99

Parmesan Panko Fried Chicken

Crispy encrusted boneless breast of chicken with a andouille cream sauce, served with seared spinach and roasted poblano mashed potatoes 18.99

g New World Paella

 Chicken, shrimp, sausage and mussels sautéed with curried rice 19.99
Vegetarian option available 15.99

WOOD-GRILLED SELECTIONS

Simple, yet deliciously prepared with the choice of sauce and two sides

Salmon
18.99

Shrimp
19.99

Sea Scallops
20.99

Mahi Mahi
19.99

Sirloin Steak
24.99

Sauce, Salsa and Slaw Selection

Roasted Corn Red Pepper Salsa ■ Grilled Mango Vinaigrette ■ Jalapeno Pesto ■ Mango Chutney

Chipotle Honey Glaze ■ Wasabi Vinaigrette ■ Mango, Napa Cabbage, Chili Slaw ■ Sunsplash Salsa

■ Experience the Blue Mermaid ... Here or There.

Full Service Food & Beverage Catering Private Dining Pick-Up Drop-Off

■ Take home a pint of our award-winning Fire Roasted Salsa.

 ■ VEGETARIAN

g ■ GLUTEN FREE

 ■ SPICY HOT