

# SMALL PLATES



## Orange Ginger Spring Rolls

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

## Bermuda Triangle Beef Patties

Shredded beef with chipotles, mango and coconut in empanada dough served with mango hot sauce 9.99

## Crispy Calamari

Served with a tomato ancho dipping sauce 9.99

## g Steamed PEI Mussels

Ask your server for our daily special 8.99



## Wasabi Rangoons

Crispy wontons filled with a wasabi cream cheese that pack a punch with ginger-soy dipping sauce 7.99



## Lobster Quesadilla

With roasted corn and fresh basil 12.99

## Saddle Bags

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



## Mermaid Fundito

Habanero and pumpkin seed pesto cheese dip with aged gouda, jack cheese and sweet onions served with crusty bread 8.99

## Grilled Scallops on Crispy Wontons

With a roasted corn red pepper salsa and avocado vinaigrette 11.99

## Tortilla Pizza

Smoked tomatoes, spinach, caramelized onions and jack cheese oven baked



In layers of flour tortillas 7.99

With Chicken 9.99

With Chipotle BBQ Pork 10.99

# SOUPS

## Lobster and Roasted Corn Chowder

Cup 5.50 Bowl 7.75

## Creative Concoction Of The Day

Cup 4.25 Bowl 5.75



## g Savory Three-Bean Soup

Cup 4.25 Bowl 5.75

# SALADS

## Chipotle Caesar

Crispy romaine, capers, shaved parmesan and house croutons tossed with chipotle caesar dressing 8.99



## g Spinach Salad

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



## g Blue Mermaid Salad

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

## Add your favorite protein to any salad

Chicken 6 Salmon 7 Shrimp 9 Scallops 10

# SIDES

Small Green Salad 3.99

## Plantain Fritters

With coconut cream sauce 5.99

Watercress Pesto infused Rice 2.99

Grilled Banana 2.99

Sautéed Green Beans 2.99

Sweet Potato Hash 3.99

Whipped Sweet Potatoes With Local Honey 2.99

Horseradish Mash Potatoes 2.99

Sweet Potato Fries

With papaya catsup 5.99

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

Executive Chef

Terrance Remick

Sous Chef

Shannon Parent

# MERMAID SPECIALTIES

## g BBQ Mahi Mahi

With a chipotle bbq sauce and topped with yellow mole, served with a watercress pesto infused rice and chef's vegetable 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

## g Ale Brined Pork Loin

Brined pork loin seared with blackening spices topped with Tobago mango chutney, served with whipped sweet potatoes and sautéed green beans 17.99

## g Sizzling Sirloin Steak

Grilled sirloin with our cowboy steak rub and a wild mushroom glaze, served with horseradish mashed potatoes and chef's vegetable 23.99



## Rasta Pasta

Penne pasta sautéed with caramelized onions, baby spinach and fire roasted tomatoes in a chili, pumpkin seed 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 17.99



## Jamaican Jerk Chicken

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 horseradish mashed potatoes and sautéed green beans 18.99



## g Polenta Napoleon

Layers of grilled polenta, goat cheese, smoked tomatoes, topped with yellow pepper mole, served with sautéed green beans and chef's vegetable 16.99

## 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

**Yellow Fin Tuna**  
Market Price

**Sirloin Steak**  
23.99

## Sauce Selection

Yellow Pepper Mole ■ Grilled Mango Vinaigrette ■ Avocado Vinaigrette ■ Mango Chutney

Chipotle BBQ ■ Wasabi Vinaigrette ■ Horseradish Cream ■ 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