

SALADS

Lunch

Smoked Turkey Cobb

Crispy romaine, smoked turkey, sweet corn and bacon with house made ranch dressing topped with avocado tomato fresco 8.99



Spinach Salad

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



Blue Mermaid Salad

g 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

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 Soup

g Cup 4.25 Bowl 5.75

QUESADILLAS

Served with our fire roasted salsa and sour cream

Lobster Quesadilla

With roasted corn and fresh basil 12.99

Roasted Chicken Quesadilla

With chipotle honey glaze, roasted corn red pepper salsa and Jack cheese 8.99



Sweet Potato Quesadilla

Sweet potatoes, chickpeas, onion, cilantro and Jack cheese 8.99

SANDWICHES

Served with our freshly made sweet potato chips



Jamaican Jerk Chicken

Sautéed chicken breast in our hot and sweet jerk sauce with sunsplash salsa and baby greens 8.99

Sesame Encrusted Pan Seared Mahi Mahi Wrap

With ginger soy, wasabi cream and mango napa cabbage 10.99

Salmon Club

Grilled salmon with avocado, bacon, lettuce, tomato and sage mayo on toasted herb focaccia 9.99



Grilled Tomato & Goat Cheese

With baby spinach and jalapeno pesto on texas toast served with toasted couscous, fresh herbs and roasted tomato salad 8.99

WOOD-GRILLED BURGERS AND FRIES



Rasta Burger

Grilled black bean and rice cakes, lettuce, roasted poblano mayo 8.99

Bacon Burger

With Swiss, Jack or Gouda 9.99



Jerk Burger

With jerk seasoning and Jack cheese 9.99

Cheese Burger

With Swiss, Jack or Gouda 9.99



■ VEGETARIAN

g ■ GLUTEN FREE



■ SPICY HOT

SPECIALITIES

Brunch

Bimini French Toast

A flavorful mix of allspice and cardamom battered toast served with sautéed bananas and walnuts in a bourbon coconut sauce and your choice of two sides 10.99

Lobster Frittata

Three eggs, roasted tomato, goat cheese spinach and lobster with your choice of two sides 12.99



Morning Glory

Blue Mermaid's own granola, yogurt and your choice of two sides 8.99



New World Paella

Chicken, shrimp, mussels and sausage in a curried rice 12.99

Vegetarian version available 9.99

Eggs Frijoles

Poached eggs served over grilled tomatoes and black bean cakes topped with a pepper pesto hollandaise and your choice of two sides 10.99

Two Eggs Any Style

With your choice of two sides 8.99

Three Egg Omelet

Three egg omelet with Jack cheese served with your choice of two sides 7.99
Add-ins: goat cheese, avocado, smoked ham, andouille sausage 1.50 each
grilled salmon 2.00

Green Eggs and Ham

Three eggs scrambled with jack cheese, ham and jalapeno pesto in a grilled tortilla wrap and served with goat cheese potato cakes 9.99

Mr. T's Island Hash

House smoked fire-roasted pork hash topped with two poached eggs and a sriracha hollandaise 9.99

SIDES

Grilled Andouille Sausage 3.99
Sweet Potato Hash 2.99

Grilled Banana 2.99
Texas Toast 1.75

Goat Cheese Potato Cakes 3.99
Bacon 2.75
Smoked Ham 2.75 spice it up with jerk 3.75

**TAKE HOME A PINT OF OUR
FIRE ROASTED SALSA.**

Try it on eggs, chicken and fish or as a sauce for pizza.

WOOD-GRILLED SEAFOOD

Salmon 9.99

Shrimp 10.99

Sea Scallops 11.99

Simple, yet deliciously prepared with goat cheese potato cakes, small green salad and your choice of sauce

SAUCE SELECTIONS

Grilled Mango Vinaigrette ■ Wasabi Vinaigrette ■ Sunsplash Salsa ■ Chipotle Honey Glaze

■ Thank you for joining us. We hope you come back soon.

■ 20% gratuity will be added to parties of six and more.