

## GREAT BEGINNINGS...

### MUSSELS al FRESCO

*Farm raised mussels with smoky bacon, roma tomatoes, scallions, garlic, peppers, and feta cheese. 9.50*

### SANTA FE QUESADILLAS

*Mild flavored duck with black beans, cilantro, queso cheese, and spices. Wrapped into flour tortillas and fried. Served with fire-roasted black bean and corn salsa. 8.75*

### MERMAID BRUSCHETTA

*Fresh basil, garlic, roma tomatoes, parmesan & feta cheese served with homemade crostini 9.00*

### PORTABELLA FRIES

*Nice thick sliced portabella mushrooms dredged in a seasoned flour. Served crispy with a salsa-ranch dipping sauce 8.50*

### BEER BATTERED ONION RINGS

*A basket of mild, sweet onions, lightly breaded and fried to a golden brown. 6.75*

### SMOKED WHITEFISH DIP

*Big O's famous recipe for this creamy spread served with fresh vegetables and pita chips. 9.00*

### MOZZARELLA STICKS

*Fried to a golden brown, served with marinara sauce. 6.50*

### CALAMARI

*Tender rings and tentacles lightly seasoned and fried. Served with marinara dipping sauce. 9.00*



### SPICY BUFFALO WINGS

*Plump, tender chicken wings SPICY – served with celery sticks and a bleu cheese dip. 9.00*

### ROASTED RED PEPPER HUMMUS

*Served with fresh vegetables and pitas. 8.50*

### SHRIMP COCKTAIL

*Large select shrimp, served chilled with cocktail sauce. 8.50*

### FRESH SALSA & TORTILLA CHIPS 5.50

### AHI TUNA

*Red Ahi tuna lightly dusted with Cajun spice and seared to rare. Served chilled with fresh vegetables and a cucumber-wasabi sauce 12.00*

### SPECIALTY SOUP

New England Clam Chowder  
Southwestern Chicken Chili.  
Soup du Jour

*Cup 4.00*

*Bowl 5.50*



We accept VISA, Discover, and MasterCard. No personal checks.  
Parties of 6 or more will be on one check with an 18% gratuity.

## SEA WORTHY SALADS...

### BLACK & BLEU SALAD

*Crisp head of iceberg lettuce with Cajun dusted beef tenderloin, smoky bacon, roma tomatoes, crumbled bleu cheese and topped with creamy bleu cheese dressing 15.00*

### CRUNCHY CHICKEN SALAD

*Mixed organic greens, southern style crunchy chicken breast, smoky bacon, roma tomatoes, scallions, bleu cheese crumbles and rice noodles tossed with a honey-bleu cheese dressing. 11.50*

### GRILLED CHICKEN SALAD

*Assorted organic gourmet greens, topped with grilled chicken breast, shredded cheddar cheese, crispy tortilla strips, tomato, onion and black olives, tossed with our salsa ranch dressing. 11.00*

### JUNGLE SHRIMP SALAD

*Marinated shrimp served on organic greens tossed with a tangy citrus vinaigrette, red onions, roma tomatoes, mangos, avocados, fresh basil, and BBQ almonds 15.00*

### MERMAID SALAD

*A blackened Ahi Tuna steak seared to rare in Cajun spices and served atop mixed organic greens, roma tomatoes, red onions, cucumbers, and a honey-lime vinaigrette. 16.00*

### TRADITIONAL CAESAR SALAD

*Crisp romaine lettuce, croutons and angel hair parmesan cheese. Anchovy upon request .25*

*Small 4.50                      Large 7.50*

*Grilled Chicken 11.50*

*Grilled Salmon 16.00*

*Blackened Ahi Tuna steak 16.00*

### ORGANIC BABY GREEN SALAD

*Assorted fresh organic baby greens, romaine, tomato, red onions and savory croutons.*

*Small 4.50                      Large 7.50*

### CAPRÉSE SALAD

*Fresh mozzarella, basil, red onion, and tomatoes on organic greens with a balsamic vinegar reduction. 9.00*



**SHARED PLATE CHARGE 2.50**

Ask your server about menu items that are cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DOCKSIDE FAVORITES

## MERMAID BURGER

*1/2 lb. Fresh Black Angus ground beef, grilled to medium well with cheddar cheese. Served with mayo, lettuce, tomato, and onion. Served with crispy fries. 9.00*

## VEGETARIAN GARDEN BURGER

*98% fat free grilled vegetable and soy burger, with pesto mayo, tomato, and lettuce on a fresh whole-wheat roll. Served with a European green salad. 8.50*

## TURKEY BURGER

*Seasoned ground white meat turkey grilled and topped with sautéed mushrooms & Swiss cheese. Served deluxe with crispy fries 8.75*

## GRILLED CHICKEN SANDWICH

*Tender skinless breast with lettuce, tomato, mayo and French fries. 8.50*



## BUFFALO CHICKEN SANDWICH

*Breaded chicken breast, lightly fried until crispy, then dipped into **SPICY** buffalo sauce. Served with tomato, lettuce, and bleu cheese dressing on the side. Served with fries. 8.75*

## SMOKED TURKEY ROLL-UP

*Turkey breast, provolone cheese, smoky bacon, baby greens, tomatoes, and a roasted red pepper mayonnaise in a sun-dried tomato tortilla with potato chips. 8.50*

## SUMMER VEGGIE WRAP

*Marinated portabellas, fresh veggies artichoke hearts, organic greens, feta cheese, and balsamic vinaigrette in a spinach tortilla wrap. Served with chips. 9.25*

## RODEO CHICKEN WRAP

*Grilled chicken breast, cheddar cheese, crispy onion straws, romaine, and a creamy chipotle-BBQ sauce wrapped in a cheddar tortilla. Served with chips. 8.50*

## SHRIMP PO'BOY SANDWICH

*Tender shrimp lightly fried and served on a ciabatta roll with lettuce, tomato, and a chipotle-ranch sauce. Served with fries. 10.50*

## PORTABELLA & MOZZARELLA MELT

*Marinated portabella mushroom grilled and served in a ciabatta roll with a pesto mayonnaise, fresh mozzarella cheese, lettuce, and tomato with crispy fries. 11.00*

## PHILLY CHEESE STEAK SANDWICH

*Thinly sliced prime rib with Swiss Cheese, smothered in sweet & bell peppers, onions, and chipotle ranch on ciabatta bread. Served with crispy fries. 12.00*

## CHICKEN TENDERS PLATTER

*Tender natural chicken breast tenderloin, fried in a seasoned country style batter, served with fries and coleslaw. 10.00*

## FISH AND CHIPS

*Beer battered tavern style mild fish fillets served with crispy fries and fresh coleslaw. 12.00*

## NOT YOUR MAMA'S MEATLOAF

*A generous serving of a mildly spicy blend of ground turkey, lean beef, and chorizo sausage with mashed potatoes & gravy, vegetables. 12.00*

## MARGARITA CHICKEN

*Tequila seared chicken breast sautéed with a roasted corn & black bean salsa, cilantro, sweet & bell peppers, and onions. Served over baby greens with cheddar cheese in a cilantro tortilla shell with garden rice. (available vegetarian) 14.50*

## CHICKEN SANTE FE

*Grilled chicken breast brushed with BBQ sauce, crispy tortillas strips, cheddar cheese, roma tomatoes, and scallions. Served on baby greens with rice. Garnished with chipotle ranch. 14.00*

## BARBECUE BABY BACK RIBS

*A full rack of our knife & fork version of the traditional favorite. Finished with our special BBQ sauce. Served with crispy fries. 19.00*

SHARED PLATE CHARGE 2.50



# WATERFRONT SPECIALITIES

## CHICKEN SICILIAN PASTA

*Tender chicken breast sautéed in a garlic-basil olive oil with fresh vegetables, peppers, mushrooms, tomatoes, onions, artichoke hearts, feta & parmesan cheese, tossed in fresh pasta. (available vegetarian) 16.00*

## CHICKEN ALFREDO

*Tender chicken breast sautéed with sugar snap peas and fresh mushrooms in a garlic-parmesan cream sauce over fresh pasta. 16.50*

## MEDITERRANEAN HERB ROASTED CHICKEN

*1/2 savory roasted chicken served with fresh spinach, red onions, artichoke hearts, imported olives, Italian tomatoes, potato gnocchi and fresh goat cheese. 16.50*

## SHRIMP & GOAT CHEESE PASTA

*Large select shrimp sautéed with artichoke hearts, sun dried tomatoes, onions & sweet peppers. Served over fresh pasta with a roasted red pepper cream sauce. Topped with fresh goat cheese. 18.50*



## NEW ORLEANS GUMBO

*Mildly spiced sautéed blend of chicken, shrimp, andouille sausage, sweet peppers, onions, & okra. In a sweet & tangy tomato sauce with white rice. 18.00*

## PECAN CRUSTED WALLEYE

*Mild fillet dusted in a seasoned pecan flour, and pan-fried. With a seafood cream sauce, house potatoes, and vegetable. 19.00*

## AHI TUNA

*Beautiful Red Ahi Tuna steak grilled to rare and glazed with toasted sesame-ginger teriyaki, served with garden rice and a vegetable. 17.50*

## DIVER SEA SCALLOPS

*Hand harvested giant sea scallops pan seared with a pesto crust served on a bed of fresh spinach, flavored fettuccini, roma tomatoes, and angel hair parmesan cheese with a lemon-wine reduction. 23.00*

## OLD HARBOR CRAB & SHRIMP CAKES

*Lump crabmeat & shrimp, peppers, onions, and herbs sautéed and topped with an herbed seafood sauce. Served with garden rice and vegetable. 17.50*

## GRILLED SALMON

*Served on fresh spinach with a sautéed blend of potato gnocchi, sun-dried tomatoes, artichoke hearts, sweet and bell peppers, onions, scallions and a lemon wine reduction. 18.00*

## MAHI MAHI FISH TACOS

*Southwestern seasoned Mahi fillets served in flour tortillas with organic greens, fresh avocado, mangos, red onion, tomatoes, and cheddar cheese. Served with Cuban yellow rice. 14.00*

## IDAHO RAINBOW TROUT

*Boneless mild fillets lightly dusted and served with a sauté of Andouille sausage, artichoke hearts, marinated tomatoes, sweet peppers, redskin potatoes, and fresh basil. 14.50*

## PORK LOIN MARSALA

*Slow roasted pork served with forest mushrooms, portabella and button mushrooms in a Marsala demi glace. Served with smashed potatoes and vegetable. 17.00*

## TOP SIRLOIN STEAK

*A fresh 8-ounce top butt sirloin steak grilled and topped with crispy onion straws. Served with smashed redskins and fresh vegetable. 16.00*

## FILET MIGNON

*A fresh, 8 ounce top quality center cut beef tenderloin grilled & served with house potatoes & fresh vegetables. \*MARKET*

## TUSCANY NEW YORK STRIP STEAK

*A fresh, hand cut 12 ounce center cut strip lightly seasoned & grilled. Topped with a grilled portabella mushrooms. Served with a fresh basil, mozzarella, red onion, and tomato salad drizzled with a balsamic vinegar reduction. \*MARKET*

*Add a Diver Sea Scallop to any steak for 5.50*

**We do not guarantee well-done steak requests.**

**ALA CARTE DINNER SALAD 2.75**

**SHARED PLATE CHARGE 2.50**

## WHITE WINES

	Glass	Bottle
Guenoc Chardonnay ( <i>Lake County California</i> )	8.00	26.00
Kendall Jackson Chardonnay ( <i>Jackson Estates California</i> )	9.00	32.00
Beaulieu Vineyards Chardonnay ( <i>Coastal Estates California</i> )	—	23.00
Cakebread Chardonnay, ( <i>Napa Valley California</i> )	—	65.00
Beringer Chardonnay ( <i>Napa Valley California</i> )	—	34.00
Monkey Bay Sauvignon Blanc ( <i>Marlborough New Zealand</i> )	—	26.00
White Haven Sauvignon Blanc ( <i>Marlborough New Zealand</i> )	9.50	34.00
Babich Sauvignon Blanc ( <i>Marlborough New Zealand</i> )	8.50	34.00
Sirrius White Bordeaux Sauvignon et Muscadelle ( <i>France</i> )	9.50	32.00
Ecco Domani Pinot Grigio ( <i>Italy</i> )	7.50	23.00
Maso Canali Pinot Grigio ( <i>Italy</i> )	9.50	32.00
Leelanau Cellars Select Harvest Riesling ( <i>Leelanau Michigan</i> )	7.75	24.00
Grand Traverse Select Sweet Harvest Riesling ( <i>Traverse Bay Michigan</i> )	—	24.00
Le Grand Noir Viogner ( <i>France</i> )	8.50	26.00
Beringer California Collection White Zinfandel ( <i>California</i> )	6.00	18.00

## RED WINES

	Glass	Bottle
Penfold Rawson's Merlot ( <i>South Eastern Australia</i> )	7.75	26.00
Marchesi di Barbera Maráia Merlot ( <i>Italy</i> )	—	27.00
Red Rock Reserve Merlot ( <i>Napa Valley California</i> )	—	27.00
Alamos Malbec ( <i>Argentina</i> )	8.50	28.00
Gascon Malbec ( <i>Mendoza Argentina</i> )	—	30.00
Casillero del Diablo Carmeñere ( <i>Carmen Valley Chile</i> )	7.75	25.00
Robert Mondavi Private Selection Pinot Noir ( <i>California</i> )	8.75	29.00
La Crema Pinot Noir ( <i>Sonoma County California</i> )	—	36.00
Rodney Strong Pinot Noir Russian River Valley ( <i>Sonoma County California</i> )	—	36.00
Guenoc Petite Syrah ( <i>Lake County California</i> )	—	25.00
Rosemount Shiraz ( <i>Rosemount Estates Australia</i> )	8.50	26.00
Louis M. Martini Cabernet Sauvignon ( <i>Sonoma County California</i> )	9.50	34.00
Avalon Cabernet ( <i>Napa Valley California</i> )	—	33.00
Merryvale Starmont Cabernet Sauvignon ( <i>Napa Valley California</i> )	—	50.00
Rancho Zabaco SHV Zinfandel Select ( <i>Sonoma County California</i> )	8.50	33.00

## HOUSE WINES

By the Glass 5.75

Chardonnay

Pinot Grigio

Piesporter-Michaelsburg

Merlot

Cabernet

Pinot Noir

## CHAMPAGNE AND SPARKLING WINES

	Split	Bottle
Freixinet Cordon Negro Brut	8.25	22.00
Martini & Rossi Asti Spumante	8.25	24.00
Domaine Chandon Brut	—	34.00
Moet & Chandon White Star Gran Brut	—	70.00

## BEER SELECTIONS

Draft Dujour

Domestic — Imported — Microbrew Bottles

MARKET

MARKET

## BEVERAGES

Brewed Ice Tea or Raspberry Ice Tea with free refills	2.25
Soft Drinks with free refills	
Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Mt. Dew, Squirt and Lemonade	2.50
Juices (Orange, Cranberry or Grapefruit)	2.50
Milk	2.00
Perrier Sparkling Water	2.75
Brewed Regular or Decaffeinated Coffee	2.50

For your consideration, our dining areas are a smoke-free environment.

We Accept reservations! Off-site catering services available.

Visit us on the web at [www.mermaidofsaugatuck.com](http://www.mermaidofsaugatuck.com)