

# Mermaid

Waterfront Bar & Grill

## Dinner Menu

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### Appetizers

#### CALAMARI

hand-battered and flash fried, served with house-made chunky cocktail sauce **15.3**

#### LOBSTER SALAD BOATS <sup>GF</sup>

fresh poached lobster and shrimp, served in endive boats **18.7**

#### SEARED AHI TUNA <sup>GF</sup>

wild caught, sesame crusted, pickled cucumber salad, balsamic glaze and wasabi aioli **16.5**

#### SHRIMP COCKTAIL <sup>GF</sup>

five jumbo white shrimp, house-made chunky cocktail sauce and green goddess dressing **15.4**

#### CHICKEN SALAD BOATS <sup>GF</sup>

house-made roasted chicken salad served in endive boats, topped with candied pecans, dried cranberries, and raspberry vinaigrette **11.9**

#### DELI PLATTER

smoked salmon, whitefish dip, bacon jam, assorted cheeses, cornichons, kalamata olives, crackers and mustard **20.4**

#### BLACK MUSSELS

sautéed with white wine, cream, garlic, shallots, herbs de provence, and tomatoes, served with french bread **14.5**

#### SMOKED WHITEFISH DIP

carrots, celery, cucumbers, and crackers **12.2**

#### FRIED MUSHROOMS <sup>VG</sup>

hand-battered and fried, served with cilantro buttermilk dressing **13.9**

### Surf

*Our seafood is always fresh and flown in daily*

#### PECAN CRUSTED WALLEYE

lightly dusted and pan-fried, roasted tri-colored potatoes, asparagus and lobster cream sauce **27.3**

#### PAN SEARED CHILEAN SEA BASS <sup>GF</sup>

roasted carrots, french lentils and asparagus, served in a light lobster broth **36.5**

#### PLANKED FAROE ISLAND SALMON

farro with dried cherries, seasonal vegetables sautéed with garlic butter **26.3**

#### SEARED SEA SCALLOPS <sup>GF</sup>

dry-packed, asparagus-bacon risotto **30.4**

#### BROILED LAKE SUPERIOR WHITEFISH <sup>GF</sup>

lemon-caper butter sauce, mashed potatoes and roasted brussels sprouts tossed in bacon jam **25.2**

#### LINGUINE FRUTTI DI MARE

linguine, scallops, jumbo shrimp, mussels, salmon, asparagus, fresh mozzarella, tossed in a light tomato-lobster broth **29.7**

#### GIANT ALASKAN RED KING CRAB LEGS <sup>GF</sup>

steamed, served with drawn butter, roasted tri-colored potatoes, and corn-on-the-cob **MKT**

### Turf

#### CENTER-CUT FILET MIGNON <sup>GF</sup>

eight ounces, usda choice, asparagus, wild mushroom risotto, shaved parmesan, and truffle oil **34.6**

#### HICKORY SMOKED RIBS <sup>GF</sup>

hand-cut french fries, corn-on-the-cob and watermelon **24.3**

#### STEAK & FRITES <sup>GF</sup>

eight ounce flat iron, usda choice, compound butter, hand-cut french fries **21.2**

#### ROASTED CHICKEN <sup>GF</sup>

skin-on airline chicken breast, roasted carrots, french lentils cooked in lobster stock, served with asparagus **18.7**

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*Add a small house salad or small caesar salad to any entree **3.9***

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## Baskets

served with hand-cut french fries

### FISH N' CHIPS

hand-battered whitefish, house-made tarter sauce **15.3**

### SMOKED CHICKEN WINGS

tossed in Blis Hot Sauce, served with cilantro buttermilk **15.3**

## Salads

### CRAB & AVOCADO SALAD GF

jumbo lump crab, avocado, romaine, tomatoes, red onion, and citrus vinaigrette **18.5**

### LOBSTER WEDGE GF

baby romaine wedge, fresh poached lobster and shrimp, tomatoes, avocado, red onion, watermelon radish and thousand island dressing **17.7**

### SMOKED SALMON SALAD GF

asparagus, cured salmon, mixed greens, raspberries, and horseradish dressing **16.3**

### HOUSE ROASTED CHICKEN SALAD GF

mixed greens, and scoop of our fresh-made chicken salad, mandarin oranges, strawberries, candied pecans, dried cranberries, and raspberry vinaigrette **15.3**

### CAPRESE BURRATA VG

fresh tomatoes, burrata, fresh basil, balsamic drizzle and crackers **14.4**

### CAESAR SALAD

romaine, parmesan cheese, croutons **9.2**

### SPINACH & FARRO SALAD VG

spinach, farro, dried cherries, asparagus, kalamata olives, feta, balsamic vinaigrette **12.7**

### SALAD ADD ONS

*Ahi Tuna +11 Burger +3 Chicken +3 Chicken Salad +3  
Crab +9 Filet Mignon (4oz) +15 Flat Iron (4oz) +5  
Jumbo Shrimp +4 Lobster Salad +9 Salmon (4oz) +6  
Smoked Salmon +5 Turkey +3*

## Burgers

served with hand-cut french fries and a pickle  
\*\*substitute a black bean chipotle patty on any burger\*\*

### SCHWARBURGER

american cheese, lettuce, tomato, onion, and mayonnaise, served on a toasted brioche bun **12.3**

### FAROE ISLAND SALMON BURGER

tzatziki sauce, tomato, cucumber, and red onion, served on a toasted brioche bun **14.6**

## Sandwiches

served with hand-cut french fries and a pickle

### LOBSTA ROLL

pulled maine cold water lobster, shrimp, celery salt, mayonnaise and paprika, served on a new england roll **20.3**

### MERMAID TACOS

seared fresh hawaiian catch, shrimp, warm tortillas, red cabbage, corn, watermelon radish, guacamole, and cilantro buttermilk sauce **18.2**

### WHITEFISH REUBEN

dusted and fried whitefish, slaw, swiss cheese, and thousand island dressing, served on polish rye **14.7**

### JERK CHICKEN SANDWICH

jerk marinated pulled chicken, pepper jack cheese, garlic aioli, house-made pineapple chutney, and watermelon radishes, served on a toasted brioche bun **14.2**

## Soups

TOMATO BASIL BISQUE GF VG **4.9**

NEW ENGLAND CLAM CHOWDER GF **6.2**

SOUP OF THE DAY **MKT**

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GF - Gluten Free    VG - Vegetarian

Ask your served about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.  
An automatic gratuity of 20% may be applied to parties of 6 or more paying with one check.  
An automatic gratuity of 25% may be applied to parties of 6 or more paying with separate checks.