

# Mermaid

Waterfront Bar & Grill

## Burgers

served with hand-cut french fries and a pickle

### ODI BURGER M

bar cheese, extra thick-cut bacon and parsley,  
served on a toasted bloody mary bun **13**

### MR. FABULOUS

house-made olive spread, lettuce, tomato, and onion, topped with  
swiss cheese and served on a toasted brioche bun **13**

### SCHWARBURGER

american cheese, lettuce, tomato, onion, and mayonnaise,  
served on a toasted sesame seed bun **12**

### MUSHROOM GOAT CHEESE BURGER M

goat cheese fondue and sautéed mushrooms,  
served on a toasted brioche bun **14**

### FAROE ISLAND SALMON BURGER

tzatziki sauce, tomato, cucumber, and red onion,  
served on a toasted brioche bun **14**

## Salads

### MERMAID HOUSE SALAD V

hearts of palm, mixed greens, tomatoes, carrots, croutons,  
and green goddess dressing **9**

### GREEK SALAD gf V

mixed greens, tomatoes, cucumbers, pepperoncinis, red onions,  
feta cheese, kalamata olives, and greek dressing **9**

### LOBSTER WEDGE M gf

baby romaine wedge, fresh poached lobster and shrimp, tomatoes,  
avocado, red onion, watermelon radishes, and 1000 island dressing **17**

### SMOKED SALMON SALAD M gf

rapini, belgian endive, cured salmon, mixed greens, raspberries,  
and horseradish dressing **16**

### HOUSE ROASTED CHICKEN SALAD gf

mixed greens, fresh-made roasted chicken salad, mandarin oranges,  
strawberries, candied pecans, dried cranberries,  
and raspberry vinaigrette **15**

### CRAB & AVOCADO SALAD gf

jumbo lump king crab, avocado, shredded baby romaine,  
tomatoes, red onion, and citrus vinaigrette **18**

### CAPRESE BURRATA M V

fresh tomatoes, burrata, fresh basil, balsamic drizzle,  
cracked black pepper, and crackers **14**

### SPINACH SALAD gf V

spinach, roasted root vegetables, red onions, goat cheese, white  
beans, toasted pumpkin seeds, and balsamic vinaigrette **12**

## Sandwiches

served with hand-cut french fries and a pickle

### LOBSTA ROLL M

pulled maine cold water lobster, shrimp, celery salt, mayo,  
and paprika, served on a split new england roll **20**

### WHITEFISH REUBEN M

dusted and fried whitefish, slaw, swiss cheese, and  
thousand island dressing, served on polish rye **14**

### PO' BOY

lightly dusted and flash fried shrimp, cornichons and  
roasted garlic aioli, served on a split new england roll **13**

### MAHI MAHI TACOS M gf

tequila-chipotle-lime marinated mahi mahi, warm corn tortillas,  
red cabbage, corn, avocado, watermelon radish,  
and cilantro sour cream **18**

### CHAITIN'S MILE HIGH PASTRAMI

steamed pastrami and deli mustard, served on polish rye **12 | 18**

### CORNED BEEF REUBEN

corned beef, swiss cheese, sauerkraut, and thousand island dressing,  
served on toasted polish rye **12 | 18**

### TURKEY REUBEN

smoked turkey, swiss cheese, slaw, and thousand island dressing,  
served on toasted polish rye **12 | 18**

### MARTHA'S CLUB

smoked turkey, thick-cut bacon, cheddar cheese, swiss cheese,  
wilted spinach, tomato, mayonnaise, and red onion,  
served on toasted sourdough **12 | 18**

### MERMAID JERK CHICKEN SANDWICH M

jerk marinated pulled chicken breast, pepper jack cheese,  
garlic aioli, house-made pineapple chutney, crispy onions,  
and watermelon radishes, served on a toasted brioche bun **13**

## Soups

### TOMATO BASIL BISQUE gf V

4 | 6

### LOBSTER BISQUE M gf

6 | 8

### NEW ENGLAND CLAM CHOWDER gf

5 | 7

V - Vegetarian   gf - Gluten Free   M - Mermaid Favorite

Ask your server 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.

---

# Baskets

served with hand-cut french fries, slaw and a pickle

## PERCH **M**

hand-battered perch, house-made tartar sauce **21**

## FISH N' CHIPS **M**

hand-battered whitefish, house-made tartar and malt vinegar aioli **15**

## FRIED JUMBO SHRIMP **M**

hand-battered jumbo shrimp, house-made chunky cocktail sauce **20**

---

# Appetizers

## SHRIMP COCKTAIL **M gf**

five jumbo white shrimp, house-made chunky cocktail sauce and green goddess dressing **15**

## LOBSTER SALAD BOATS **M gf**

fresh poached lobster and shrimp, served in belgian endive leaf boats **18**

## CHICKEN SALAD BOATS **gf**

house-made roasted chicken salad served in belgian endive leaf boats, topped with candied pecans, dried cranberries, and raspberry vinaigrette **11**

## MATCHBOX DELI PLATTER

smoked salmon, pastrami, bacon jam, assorted cheeses, bar cheese, cornichons, kalamata olives, crackers, and deli mustard **20**

## SESAME CRUSTED WILD CAUGHT AHI TUNA **gf**

pickled cucumber salad, balsamic glaze and wasabi aioli **15**

## POUTINE

hand-cut fries, smothered with gravy made from short rib drippings, topped with pulled short ribs and goat cheese fondue **12**

## NATE'S SHRIMP & TUNA CEVICHE **M**

fresh squeezed lemon & lime juice, tomatoes, avocado, cilantro, watermelon radish, jalapeño, and crackers **15**

## BLACK MUSSELS

sautéed with white wine, cream, garlic, shallots, herbs de provence, and tomatoes, served with french bread **12**

## SMOKED WHITEFISH DIP

carrots, celery, cucumbers, and crackers **12**

## OBI FRIED MUSHROOMS **V**

hand-battered and flash fried, served with cilantro buttermilk dipping sauce **12**

---

Served After 4pm

# Surf

Our seafood is always fresh and flown in daily

## BROILED LAKE SUPERIOR WHITEFISH **gf**

lemon-caper butter sauce, mashed potatoes and roasted brussels sprouts tossed in bacon jam **23**

## PLANKED FAROE ISLAND SALMON **M**

farro with dried cherries, rapini sautéed with garlic and butter **26**

## SEARED WILD CAUGHT AHI TUNA **gf**

sashimi grade ahi tuna, wasabi mashed potatoes, saké beurre blanc, braised fennel, pickled ginger, and wild mushrooms **28**

## PECAN CRUSTED WALLEYE

lightly dusted and pan fried, roasted redskin potatoes, green beans, and lobster cream sauce **25**

## SEARED SEA SCALLOPS **gf**

asparagus-bacon risotto and wilted spinach **28**

## PAN SEARED CHILEAN SEA BASS **M gf**

roasted carrots, french lentils and asparagus, served in a light lobster broth **34**

## GIANT ALASKAN RED KING CRAB LEGS **M gf**

one pound, steamed, served with drawn butter, roasted redskin potatoes, and corn-on-the-cob **mkt**

## LINGUINE FRUTTI DI MARE

linguine, scallops, jumbo shrimp, mussels, salmon, rapini, fresh mozzarella, tossed in a light tomato-lobster broth **28**

# Turf

## CENTER-CUT FILET MIGNON **M gf**

eight ounces, usda choice, asparagus, wild mushroom risotto, shaved parmesan, and truffle oil **32**

## BRAISED SHORT RIBS **gf**

mashed potatoes with short rib gravy and roasted root vegetables **22**

## STEAK & FRITES **gf**

eight ounce flat iron, usda choice, compound butter, hand-cut french fries and green goddess dipping sauce **18**

## SMOKED CHICKEN **gf**

half chicken, brined and lightly smoked over hickory, mashed potatoes and asparagus **18**

## HICKORY SMOKED RIBS **M gf**

hand-cut fries, corn-on-the-cob and watermelon **18**

---

Add a small house salad or small greek salad to any entree **4**

**V** - Vegetarian   **gf** - Gluten Free   **M** - Mermaid Favorite

Ask your server 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.