

The background of the entire page is a close-up photograph of green palm fronds. The fronds are long, slender, and pointed, with a vibrant green color. They are arranged in a way that creates a sense of depth and movement, with some fronds in sharp focus and others blurred in the background. The lighting is bright, highlighting the texture of the leaves.

# The Mermaid Lunch Menu

11:30am - 3:30 pm



## APPETIZERS

### **CARIBBEAN BLACK BEAN SOUP (GF/V) \$12**

Seasoned Rice - Diced Onion

### **CONCH FRITTERS \$18**

Radish Sprouts - Cilantro Garlic Aioli

### **CEVICHE \$22**

A chilled salad of marinated mahi - shrimp - lobster and calamari with cilantro - onion - pineapple and lime juice. Served with homemade plantain chips

### **JERK CHICKEN WINGS (GF) \$22**

Island Jerk Sauce - French Fries - Blue Cheese or Ranch Dressing

## SALADS

### **BUCCANEER SALAD (V) \$21**

Local Hydro mixed greens - dried cranberries - candied pecans - goat cheese - tomato - cucumbers - signature mango vinaigrette

### **WATERMELON SALAD \$16**

Grilled watermelon cubes with crumbled feta cheese tossed in a key lime candy glaze and topped with fresh chopped mint leaves

### **HEIRLOOM TOMATO CAPRESE SALAD \$18**

Sliced heirloom tomatoes with fresh mozzarella cheese, bright green basil leaves and a balsamic reduction drizzle, with extra virgin olive oil & coarse sea salt

### **CHARRED CAESAR SALAD \$19**

Flame-kissed split whole romaine heart drizzled with house-made Caesar dressing covered with shaved parmesan, crispy croutons and anchovies

### **HUMMUS & TABBOULEH \$19**

Roasted garlic hummus topped with a heavy scoop of bulgur wheat tabbouleh drizzled with extra virgin olive oil, served with pita chips

**18% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE**

Gluten free options are available on menu items marked GF and vegan options are marked V. Please advise your server if you prefer this option. Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker. WE invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.



# HANDHELDS

All sandwiches include choice of French fries, fresh fruit or sweet potato fries  
Add truffle parmesan fries for an additional \$3

## **BUILD YOUR OWN "PRIME" BURGER \$21**

House-made half-pound patty, char-grilled served on a brioche bun. choice of:  
cheddar - Swiss - American

Add for \$3 each: Applewood smoked bacon - mushrooms - onions - jalapenos - fried egg

## **IMPOSSIBLE BEYOND BURGER (V) \$21**

Char-grilled vegetarian patty - A1 aioli - brioche bun / choice of: cheddar - Swiss - American

## **BLACKENED BEEF TIP SANDWICH \$24**

Cajun beef tips on a hoagie roll with creamy coleslaw, horseradish cream sauce and topped with fried onion strings

## **ISLAND CHICKEN SANDWICH \$21**

Mango-marinated chicken breast, grilled pineapple and citrus aioli on a brioche bun with lettuce - tomato - onion

## **CRAB CAKE SLIDERS (3) \$28**

House made crab cakes on mini brioche buns with mango tartar sauce, tropical salsa and onion grass.

## **CRUCIAN RUBEN \$19**

Grilled rye bread with melted Swiss cheese stacked high with shaved turkey breast - creamy coleslaw - Caribbean Island dressing

## **MAHI TACOS (3) \$21**

Jerk-spiced mahi in flour tortillas with shaved red cabbage - citrus aioli - tropical salsa - scallion / pepper salad

## **FRIED GROUPER SANDWICH \$26**

Crispy fried grouper filet with mango sauce on a brioche bun with lettuce - tomato - onion

## **BEACH CLUB \$19**

Grilled wheat berry bread with melted Swiss cheese - shaved turkey breast - lettuce - tomato - crispy bacon - avocado - chipotle ranch dressing

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## ENTREES

### **GRILLED SALMON \$32**

Adobo spiced wild-caught grilled salmon served with seasoned rice and grilled asparagus drizzled with key lime syrup and topped with green onion slaw

### **SEAFOOD LINGUINE \$32**

Shrimp - crab - clams served over a bed of linguine, tossed with our house marinara and topped with parmesano reggiano and fresh basil

### **JERK ROASTED CHICKEN \$28**

Jerk Seasoned half chicken, roasted and served with seasoned rice - fried plantains and topped with house creole sauce

### **ISLAND RIBS \$34**

Slow roasted baby back pork ribs topped with spicy BBQ sauce served with French fries and coleslaw

## DESSERTS

### **RUM CAKE \$14**

Traditional yellow cake soaked in Cruzan rum, drizzled with homemade caramel sauce

### **ISLAND DEEP-DISH KEY LIME PIE \$14**

Light & refreshing custard made with traditional sweet key lime juice, topped with whipped cream in a graham cracker crust

### **GUAVA -PASSION FRUIT CHEESECAKE \$14**

Creamy, smooth cheesecake garnished with mango fruit sauce

### **TRIPLE CHOCOLATE MOUSSE CAKE \$14**

Decadent chocolate cake layered with chocolate mousse, coated with smooth chocolate ganache served with strawberry sauce & toasted almonds

### **ICE CREAM SCOOP \$7**

Chocolate or vanilla bean - ask your server for additional daily options.

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