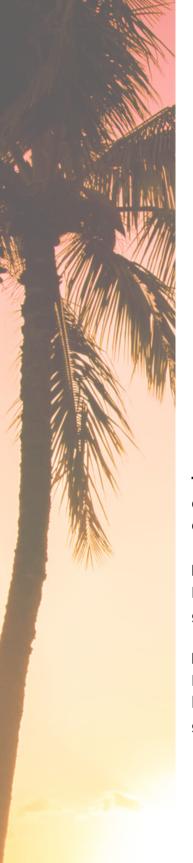
The Mermaid

DINNER MENU 6:00PM-8:30PM



APPETIZERS

CARIBBEAN BLACK BEAN SOUP \$12

Seasoned rice - diced onion

CONCH FRITTERS \$18

Radish sprouts, cilantro garlic Aioli

JERK CHICKEN WINGS \$22

Prepared with Island jerk seasoned sauce, served with French fries and your choice of bleu cheese or ranch dressing

SALADS

TRADITIONAL CAESAR \$19

Crisp Romaine Hearts - Shaved Parmesan - Croutons -Creamy Caesar Dressing

BUCCANEER SALAD (V) \$21

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

HUMMUS & TABBOULEH \$19

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

ENHANCE YOUR SALAD

Add: Chicken \$8 - Mahi \$12 - Shrimp \$4 each

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HANDHELDS

BUILD YOUR OWN "PRIME" BURGER \$21

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

IMPOSSIBLE BEYOND BURGER (V) \$21

Char-Grilled Vegetarian Patty, brioche bun Choice of: Cheddar - Swiss - American

ISLAND CHICKEN SANDWICH \$21

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

FRIED GROUPER SANDWICH \$26

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

ENHANCE YOUR HANDHELD

Add: Applewood smoked bacon – mushrooms – fried egg \$3 each: onions – jalapenos \$2 each

MAHI TACOS (3) \$21

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

ENTRÉES

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

JERK ROASTED CHICKEN \$29

Seasoned ½ chicken roasted and served with seasoned rice, fried plantains and topped with house creole sauce

SEAFOOD CHOWDER \$16

Manhattan style red chowder with local fish and crab, fennel, onion and celery drizzled with saffron cream and served with baguette

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8oz. angus tenderloin filet topped with red wine demi-glace along side baked potato with sour cream and grilled asparagus

ISLAND RIBS \$34

Slow-roasted baby back pork ribs topped with sweet and spicy BBQ sauce served with seasoned rice, fried plantains and coleslaw.

STEAK AND FRITES \$38

Grilled skirt steak served over crispy French fries drizzled with red wine demi and chimichurri.

FISH AND CHIPS \$28

Crispy fried Mahi with French fries and coleslaw with mango tartar sauce

DESSERTS

RUM CAKE \$14

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

ISLAND DEEP DISH KEY LIME PIE \$14

Light and 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 CHOCOLE MOUSSE CAKE \$14

Decadent chocolate cake layered with chocolate mousse, coated with smooth chocolate ganache. Served with strawberry sauce and toasted almonds

ICE CREAM SCOOP \$7 PER SCOOP

Chocolate, Vanilla Bean, Rum Raisin, Sour Sop Ice Cream or Nondairy Coconut Sorbet

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