



The Mermaid

DINNER MENU
6:00PM - 8:30PM

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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

CEVICHE \$22

A chilled salad of marinated mahi, shrimp, lobster and calamari with cilantro, onion, pineapple and lime juice served with homemade plantain chips

SALADS

CHARRED CAESAR SALAD \$19

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

BUCCANEER SALAD (V) \$21

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

HUMMUS & TEBBULEH \$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

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

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



HANDHELDS

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 - AI Aioli - 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

MAHI TACOS (3) \$21

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

FRIED GROUPER SANDWICH \$26

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

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

SEAFOOD LINGUINI \$32

Shrimp, crab and clams served over a bed on linguine tossed with our house marinara, topped with parmesan Reggiano and fresh basil

JERK ROASTED CHICKEN \$28

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

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ENTREES - (cont'd)

ISLAND RIBS \$34

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

FILET MIGNON \$48

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

STEAK AND FRITES \$38

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

FISH AND CHIPS \$25

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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