



THE MERMAID GRILL NIGHT MENU

MONDAY 6:00PM -8:30PM

SALAD

Local Greens, Roasted Tomato,
Asparagus, and Fresh Mozzarella
with Balsamic Reduction

CHOICE OF VEGETABLE

Grilled Asparagus
or
Sweet Corn Succotash

ENTREE SELECTIONS

\$41

Frenched Airline Chicken Breast
Bone-in Pork Chop
Fresh Local Mahi Mahi
Wild-Caught Gulf Shrimp Skewer

\$49

8 oz Beef Tenderloin

CHOICE OF SAUCE

Red Wine Reduction
Demi-Glace, Gorgonzola
Bacon Herb Butter,
Citrus Sweet Chili Beurre Blanc,
or Mango Chutney

CHOICE OF STARCH

Creamy Tomato &
Parmesan Risotto
or
Baked Potato

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

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 EACH

Chocolate or vanilla bean / Ask your server for daily options

18% gratuity is added to parties of six or more.

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