



Scan for today's specials

The Mermaid

Lunch Menu

11:30am - 3:30 pm

APPETIZERS

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

Seasoned Rice - Diced Onion

CHIPS & DIP \$13

Roasted tomato salsa

CONCH FRITTERS \$18

Radish Sprouts - Cilantro Garlic Aioli

JERK CHICKEN WINGS (GF) \$22

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

QUESADILLA \$18

Monterey & Cheddar Cheeses - Grilled Corn - Scallions - Roasted Tomato Salsa - Guacamole - Sour Cream

Enhance with the following : Jerk Chicken \$8 - Mahi \$12- Wild-Caught Grilled Gulf Shrimp \$4 each

SALADS

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

BUCCANEER SALAD (V) \$21

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

TRADITIONAL CAESAR \$19

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

TROPICAL SALAD (V) \$19

Local Hydro Mixed Greens - Bell Peppers - Carrots - Cucumbers - Red Cabbage - Sprouts - Tomato - Almonds - Mandarin Oranges - Toasted Coconut - Mango Vinaigrette

Enhance your salad with the following:

Chicken \$8 / Wild-Caught Mahi \$12 / Wild-Caught Salmon \$13 / Wild-Caught Shrimp \$4 each

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 out guests by refraining from having cell phone conversations in the dining room. consuming raw or under cooked 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

IMPOSSIBLE BEYOND BURGER (V) \$21

Char-grilled vegetarian patty - garlic 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 local 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 \$21

Wheat bread - pepper Jack cheese - smoked turkey - roasted garlic aioli- lettuce - tomato -
crispy bacon

OLD FASHIONED REUBEN \$21

Corned beef, sauerkraut, thousand island dressing, Swiss cheese, grilled thick-cut Rye Bread

Enhance your handheld with the following:

Applewood smoked bacon - mushrooms - fried egg **\$3 each**

Onions - jalapenos **\$2 each**

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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

JERK ROASTED CHICKEN \$29

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

FISH & CHIPS \$28

Local Leatherback Beer Battered Mahi - French Fries - Citrus 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 & 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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