



# THE MERMAID

## LUNCH MENU

11:30am - 3:30pm

### APPETIZERS

CARIBBEAN BLACK BEAN SOUP (GF/V) \$12  
Seasoned Rice - Diced Onion

CONCH FRITTERS \$18  
Radish Sprouts - Cilantro Garlic Aioli

JERK CHICKEN WINGS (GF) \$22  
Island Jerk Sauce - French Fries - Blue Cheese or Ranch Dressing

BATTERED ONION RINGS \$18  
Jumbo Battered Onion Rings - Honey and Fresh Thyme Drizzle -  
Horseradish Bistro Sauce

CRAB CAKES \$26  
Meaty Crab Cakes - Peppers - Scallions - Citrus Aioli - Tropical Salsa

### SALADS

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

ADD PROTEIN TO ANY SALAD:  
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. 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, Char-grilled Patty - 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 - Citrus Aioli - Brioche Bun -

Lettuce - Tomato - Onion

### MAHI TACOS (3) \$21

Jerk-spiced Local Mahi - Flour Tortillas - Shaved Red Cabbage - Citrus Aioli -

Tropical Salsa - Scallion-Pepper Salad

### FRIED GROUPER SANDWICH \$26

Crispy Fried Grouper Filet - Mango Sauce - Brioche Bun - 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 WILD-CAUGHT ATLANTIC SALMON \$32

Adobo Spiced - Wild-Caught Grilled Salmon - Seasoned Rice - Grilled Asparagus - Key Lime Drizzle - Green Onion Slaw

JERK ROASTED CHICKEN \$28

Jerk Seasoned, Roasted Half Chicken - Seasoned Rice - Fried Plantains - House Creole Sauce

ISLAND RIBS \$34

Slow Roasted Baby Back Pork Ribs - Spicy BBQ Sauce - French Fries - Coleslaw

FISH & CHIPS \$28

Local Leatherback Beer Battered Fish - French Fries - Citrus Tartar Sauce

NY STRIP \$38

12oz NY Strip Steak - Roasted Potatoes - Grilled Asparagus - Garlic Compound Butter

## DESSERTS

ISLAND RUM CAKE \$14

Vanilla Genoise Cake - Butter Rum Syrup

KEY LIME CREAM PIE \$14

Graham Cracker Crust - Light & Airy Key Lime Filling - Whipped Cream & Toasted Coconut Topping

PASSION FRUIT CHEESECAKE \$14

New York Style Cheesecake - Graham Cracker Brown Sugar Crust - Passion Fruit Center - Passion Fruit Gelee

CHOCOLATE GANACHE LAYER CAKE \$14

Dark Chocolate Ganache - Chocolate Shavings

ICE CREAM SCOOP \$7

Chocolate or Vanilla Bean - ask your server for additional daily options

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