

THE MERMAID

DINNER MENU

APPETIZERS

CARIBBEAN BLACK BEAN SOUP (GF/V) \$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

TUNA POKE \$22

wonton chips, wakame salad, sesame ginger marinade

SALADS

BABY SPINACH \$19

Cherry tomato, blue cheese dressing, bacon, red onion

Traditional Caesar \$19

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

BUCCANEER SALAD (V) \$21

Local hydro mixed greens - Dried Cranberries - Candied Pecans -
Goat Cheese - Tomato - Cucumbers - Signature Mango Vinaigrette

ADD PROTEIN TO ANY SALAD:

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

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

Enhance your handheld with the following:

Applewood Smoked Bacon - Mushrooms - Fried Egg \$3 each

Onions - Jalapenos \$2 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 under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

GRILLED WILD-CAUGHT ATLANTIC SALMON \$32

Teriyaki butter sauce, Jasmine rice, tropical salsa

ISLAND RIBS \$34

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

FILET MIGNON \$52

Peppercorn, blackstrap steak sauce, pomme puree

CREOLE CHICKEN \$28

Seasoned 1/2 chicken roasted and served with seasoned rice, topped with house creole sauce

LOCAL CATCH \$48

Mango chutney, passion fruit beurre blanc, jasmine rice

DESSERTS

RUM CAKE \$14

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

KEY LIME CREAM PIE \$14

Layered key lime and coconut cream pie topped with toasted coconut, key lime juice, whipped cream in a graham cracker crust

MANGO 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

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