

# The Mermaid Dinner Menu

## Soups & Appetizers

Scottie's Black Bean Soup\* \$9  
with seasoned rice and diced onions

Israeli Couscous Tabbouleh and Hummus \$17  
couscous, cucumber, grape tomato, olive medley  
and toasted bread

Fresh Black Mussels and French Bread\* \$17/\$34  
in moules meuniere with sautéed garlic, fresh parsley,  
white wine and butter. Choice of one pound or two  
pound serving.

## Salads

Classic Caesar Salad\* \$12  
fresh Romaine hearts, shaved Parmesan, a  
nd crunchy herb croutons, tossed with house-made  
Caesar dressing

Tropical Chicken Salad\* \$18  
Crisp mixed greens with bell pepper, carrots,  
cucumber, red cabbage, sprouts and tomato served  
with almonds, mandarin orange and toasted coconut  
topped with grilled or crispy chicken

Add protein to any salad:

Chicken \$5

Daily Catch \$9 Wild Caught Shrimp \$11

\*Denotes Gluten Free option available. Please  
inform your server of any food allergies

An 18% service charge will be added to your bill

## Sandwiches

All sandwiches are accompanied by seasoned  
potato chips

Gluten-free bread available.

Broiled Vegetable Flatbread \$15  
marinated tomatoes, charred peppers, arugula,  
asparagus, local basil spread and melted mozzarella  
with marinated olive salad

Mojo Grilled Mahi-Mahi Spinach Wrap \$18  
stuffed with arugula, roasted tomatoes, caramelized  
onions and citrus aioli

The Mermaid Burger \$17  
house-made 8oz hamburger on a brioche bun with  
choice of cheese and French fries

## Large Plates

Baby Back Ribs\* \$24  
lightly smoked with a tangy barbeque sauce, grilled  
garlic polenta and a Caribbean pineapple slaw

Grilled Catch of the Day\* \$38  
over a bed of seasoned rice with a fresh fennel and  
arugula salad tossed with roasted shallot vinaigrette  
and toasted almonds

Jerked Frenched Chicken Filet\* \$30  
with seasoned black bean rice, mango chutney, wilted  
spinach and fried plantains

Grilled Surf and Turf \$65  
petit Certified Angus Beef filet and half lobster  
topped with citrus-herb butter over parmesan polenta  
cake and sautéed vegetables

Creamy Chicken Pappardelle \$28  
with crisp peas, julienned zucchini, squash,  
red onion and roasted corn

## Sides \$5

basket of seasoned fries, pasta salad du jour,  
coleslaw or fresh-cut fruit