

≡ Raw Bar ≡

1/2 dozen littleneck clams 12

chilled jumbo shrimp 4.50 ea

yellowtail ceviche 16

yuzu, pink grapefruit, ancho chili & toasted garlic

tuna crudo 17

jalapeño, avocado, lime & sea salt

baby grand platter 42

six clams, six oysters, tuna crudo

grand platter 79

twelve oysters, six clams, tuna crudo

shrimp cocktail & salmon tartare

≡ Today's Oysters ≡

oysters are beautiful & they taste good, too

≡ East Coast ≡

chunu (eastern shore, va) 3.00

slight brine, sweet & earthy finish

silver fox (green point harbor, ny) 3.25

petite, lite brine & robust

island creek (duxbury, ma) 3.50

zesty brine & plump firm meat

east beach blonde (ninigret, ri) 3.75

salt & peachy finish

≡ West Coast ≡

kusshi (deep bay, bc) 3.75

ultra plump & elegant

a fish story. . . mermaid chelsea is committed to purchasing and serving responsibly sourced seafood without compromising the future of our oceans.

≡ Appetizers ≡

new england clam chowder 12

bacon & fingerling potatoes

sugar snaps & ricotta 16

mint green goddess, ricotta & pine nuts

early summer corn risotto 16

queso fresco & guajillo chili oil

lobster knuckles "escargot style" 16

parsley garlic butter & grilled country bread

seared calamari salad 16

cremini, shiitake, frisée, feta, olive oil & lemon

shaved kale salad 14

house caesar, parmesan, garlic croutons & old bay chick peas

mermaid wedge salad 15

cherry tomato, red onions, maytag blue cheese,

apple smoked bacon & buttermilk dressing

≡ Entrees ≡

true north salmon 29

edamame, napa cabbage, hon-shimeji & dashi

mermaid fish tacos 27

beer batter, red cabbage, pickled jalapeño & pico de gallo

linguine & clams 27

arugula, meyer lemon & aleppo pepper

chatham cod 30

cauliflower puree, english peas & nueske's bacon brown butter

pan roasted free range chicken 28

broccoli rabe, fingerling potato & lemon thyme jus

wild yellowfin tuna tataki 32

hijiki, avocado, toasted sesame, diakon & ginger ponzu

"nearly famous" lobster roll 34

grilled brioche bun & old bay fries

16 oz new york strip steak 48

chimichurri, sea salt & fried potato

simply grilled fish

olive oil, sea salt, lemon

true north salmon 26

chatham cod 26

whole branzino 38

≡ Sides & Veggies ≡

asparagus shaved parmesan & garlic chips 12 · **hush puppies** corn & chili remoulade 9

crispy smashed fingerling salsa verde 9 · **shishito peppers** candied lemon & sea salt 12

smoked gouda mac & cheese 10 + veggies 3 + bacon 4 + lobster 7

old bay fries 8 · **sauteed broccoli rabe** chili flake & olive oil 9

house salad parmesan, carrot, red onion, radish & lemon citronette 13

≡ consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness. ≡

≡ Happy Hour ≡

* Mon - Sun 4:30 pm to 6:30 pm

**seasonal hours*

≡ **chef's choice oyster 1.25***

≡ **littleneck clams 1.25***

**minimum of 6*

mini new england clam chowder 3.00

salmon tartare 9.00

mini mermaid fish taco 3.00 ea

spinach & artichoke dip 8.00

fried calamari 10.25

grilled shrimp & avocado slider 7.50 ea

≡ Cocktails ≡

all happy hour cocktails 9.00

mermaid mule choose your spirit, ginger syrup, lime

the pink flamingo gin, strawberry, basil & lemon

hot & dirty vodka, olive juice, peppadew, hot sauce

margarita tequila, triple sec & lime

aperol spritz blanc de blancs, aperol

≡ Wine & Beer ≡

9

white • red • sparkling

by the glass

draft beers

6

mermaid pilsner

merman ipa

By the Glass

WHITE

- muscadet** oyster king 2020 (loire valley, france) 14
sauvignon blanc barker's arona 2020 (marlborough, new zealand) 15
sancerre domaine michel thomas et fils 2020 (loire, france) 18
petit chablis domaine alain geoffroy 2020 (burgundy, france) 18

RED

- montepulciano** prope 2019 (abruzzo, italy) 15
pinot noir planet oregon 2018 (willamette valley, oregon) 16
cabernet sauvignon sailor's grave 2019 (napa valley, california) 21

SPARKLING

- prosecco** ca' furlan nv (veneto, italy) 14
cava conquilla nv (catalunya, spain) 14
champagne jean laurent blanc de noirs brut nv (france) 20
rose prosecco ca' furlan nv (veneto, italy) 14

ROSÉ

- provence blend** château peyrassol 2019 (france) 16

Beer

8

ON TAP

- mermaid pilsner** (brooklyn, ny) 5.2%
merman ipa (brooklyn, ny) 5.8%

BOTTLES/CANS

- austin eastciders original dry cider** (austin, tx) 5%
dogfish head seaquench sour ale (milton, de) 4.9%
clearwater kolsh (westchester, ny) 4.8%
allagash white (portland, or) 5.1%

White Wine

muscadet 48

domaine de l'ecu, granite 2019 (loire, france)

etna bianco 50

murgo tenuta san michele 2018 (siciliane, italy)

bordeaux blanc 62

chateau mille anges 2018 (bordeaux, france)

pouilly-fumé 58

domaine chauveau 2019 (loire, france)

sauvignon blanc 48

marine dubard, coeur du mont 2020 (loire, france)

pinot grigio 44

abazzia di novacella 2020 (alto adige, italy)

vermentino 48

terenzuola, vinge basse 2019 (liguria, italy)

côtes du rhone 56

m chapoutier 2019 (rhone valley, france)

albariño 58

bodegas la caña navia 2018 (galicia, spain)

chardonnay 68

ghostwriter 2018 (santa cruz, california)

chenin blanc 56

husch vineyards 2020 (mendocino, california)

chardonnay 62

mâcon-villages 2020 (naudin, varrault)

Red Wine

merlot 62

château auguste (bordeaux, france)

chianti classico 64

felsina 2019 (tuscany, italy)

malbec 52

traslapiedra, paraje altamira 2018 (mendoza, argentina)

châteauneuf-du-pape 80

patrick galant 2019 (rhône, france)

cabernet sauvignon 68

hardin 2019 (napa valley, california)

nebbiolo 88

silvio grasso, barolo 2017 (piedmont, italy)

merlot 82

trefethen 2018 (napa valley, california)

sangiovese 59

bibi graetz (tuscany, valley california)

barbera d'asti 62

vietti 2019 (piedmont, italy)

gamay 58

julienas, magali mathray 2016 (burgundy, france)

côtes du rhône 42

ferraton père et fils, plan de dieu 2020 (rhône, france)

Rosé

sancerre rosé 58

domaine sautereau 2020 (loire, france)

Sparkling

crémant 42

bailly lapierre nv (burgundy, france)

champagne 76

gatinois äy grand cru nv (champagne, france)

rosé champagne 90

joseph perrier cuvée royale nv (champagne, france)

blanc de blanc brut 52

onabay vineyards 2018 (north fork, new york)

Cocktails

16

emerald island

vodka, lime juice, celery, ginger bear

blondie

gin, lillet blanc, germain liqueur, grapefruit juice

blood orange hospitality

jalapeño-infused tequila, blood orange, agave, lime

walk the plank

vodka, rum, yuzu, ramazzoti, green tea

jc mezcalita

mezcal, chartreuse, pineapple, lime

mr. percy

bourbon, honey syrup, persimmon liqueur, muddled lemon

tidal wave

rum, passionfruit, ginger, lemon

luna viola

empress indigo gin, rosemary, lemon

life is a beach

hendrick's gin, vodka, st germain, pink grapefruit, muddled cucumber

Features

SWIM BY. GET HAPPY.

HAPPY HOUR DAILY

4:30 pm - 6:30 pm