

~The Mermaid Dinner Menu~

5:30pm - 8:30pm

Soups & Appetizers

Refreshing Vegetable Gazpacho* \$8

with crispy zucchini, squash and cucumber in a zesty tomato broth

Scottie's Black Bean Soup* \$8

with seasoned rice and diced onions

Israeli Couscous Tabbouleh and Hummus \$16

couscous, cucumber, grape tomato, olive medley and toasted bread

Fresh Black Mussels and French Bread* \$15/\$30

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, and crunchy herb croutons, tossed with house-made Caesar dressing

Tropical Chicken Salad* \$17

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 \$4

Fish \$7

Shrimp \$10

**Denotes Gluten Free Option Available*

Sandwiches

All sandwiches are accompanied by French fries, cole slaw, fruit medley or pasta salad.

Gluten-free bread available.

Broiled Vegetable Flatbread \$14

marinated tomatoes, charred peppers, arugula, asparagus, local basil spread and melted mozzarella with marinated olive salad

Mojo Grilled Mahi-Mahi Spinach Wrap \$16

stuffed with arugula, roasted tomatoes, caramelized onions and citrus aioli

The Mermaid Burger \$14

house-made 8oz hamburger on a brioche bun with choice of cheese

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* \$26

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* \$23

seasoned black bean rice, mango chutney, wilted spinach and fried plantains

Grilled Surf and Turf \$45

petit Certified Angus Beef filet and half lobster topped with citrus-herb butter over parmesan polenta cake and sautéed vegetables

Creamy Chicken Pappardelle \$23

with crisp peas, julienned zucchini, squash, red onion and roasted corn