~The Mermaid Lunch Menu~

Soups & Appetízers	Sandwiches
	All sandwiches are accompanied by
with crispy zucchini, squash and cucumber in a	seasoned potato chips Gluten-free bread available.
zesty tomato broth	The Guacamole Dog \$15
Scottie's Black Bean Soup* \$	with crispy bacon, roasted peppers, sour cream and
with seasoned rice and diced onions	zesty guacamole
Israeli Couscous Tabbouleh and Hummus \$1	The Real Reuben \$17
couscous, cucumber, grape tomato, olive medley and	crispy toasted rye bread pressed together with
toasted bread	shaved corned beef, ale-infused sauerkraut,
Cubano Sliders \$1	Thousand Island dressing and Swiss cheese
relish honey mustard spread, Fontina cheese,	Smoked Turkey Club \$17
caramelized onions, pulled pork and slow roasted ham served on three mini brioche buns	two layers of sliced turkey, roasted garlic mayonnaise,
Broiled Vegetable Flatbread \$1	
marinated tomatoes, charred peppers, arugula, asparagu	apprevious sillored bacon and pepper jack enecse
local basil spread and melted mozzarella with	101010 Chined 101am Johnson 101a
marinated olive salad	stuffed with arugula, roasted tomatoes,
Seasoned Local Conch Fritters \$1	
over a bed of crisp greens with a citrus key lime aioli	Baby Back Ribs \$24
Caribbean Jerk Wings \$1	Tack of this with a Cambbean rub and tangg DDC sauce
tossed in housemade jerk sauce with bleu cheese dressin	Columbus Landing Chicken Sandwich \$17
Salads	char-grilled chicken breast, Swiss cheese, bacon and
Roasted Vegetable Quiche \$1	sautéed mushrooms served on a toasted bun with lettuce,
over artisan greens, vine-ripened grape tomatoes and	tomato, onion and pickle
shaved cucumbers	The Mermaid Burger \$17
Classic Caesar Salad * \$1	house-made 80z hamburger on a bríoche bun with
fresh Romaine hearts, shaved Parmesan, and crunchy her	b choice of cheese
croutons, tossed with house-made Caesar dressing	Barbeque Pulled Pork Sandwich \$17
Tropical Chicken Salad * \$1	g lightly smoked pulled pork and caramelized onions with a
Crisp mixed greens with bell pepper, carrots, cucumber,	zesty BBQ sauce, applewood smoked bacon and
red cabbage, sprouts and tomato served with almonds,	Swiss cheese on a toasted ciabatta roll
mandarin orange and toasted coconut topped with	Mermaid Panini \$16
grilled or crispy chicken Court Bouillon Poached Conch Salad * \$15	choice of prosciutto or roasted eggplant with basil pesto,
fresh local conch with crisp vegetables, fresh lime juice	goat cheese and fire roasted peppers on ciabatta bread
and cilantro, served over a bed of mixed greens	Fresh Catch of the Day \$26
Tropical Fresh Fruit Salad* \$1;	· · · · · · · · · · · · · · · · · · ·
a medley of tropical fruits accompanied by a	
cinnamon-honey and yogurt dressing, served with	sauce du jour
banana bread	Sídes \$5
Add protein to any salad: Chicken \$5 Daily Catch \$10	basket of seasoned fries
Wild Caught Shrimp \$11	fresh-cut fruit
*Denotes Gluten Free option Available	pasta salad du jour



Chillin' and Grillin' Menu

Starter

Local Greens, Roasted Tomato, Asparagus and Fresh Mozzarella with Balsamic Reduction

Entrée Selections

\$35

Frenched Airline Chicken Breast
Bone in Pork Chop
Fresh Local Mahi-Mahi
Miso Soy Sugar Cane Shrimp Skewer

\$45

Herb Crusted Lamb Doublets 8 oz Beef Tenderloin

\$MP

Whole Local Lobster

Choice of Starch

Creamy Parmesan Risotto
OR
Yukon Gold Baked Potato
with sour cream and chives

Choice of Vegetable

Grilled Asparagus OR Sautéed Spinach

Choice of Sauce

Caramelized Onions Red Wine Reduction, Gorgonzola Bacon Herb Butter, Citrus Herb Beurre Blanc or Mango Chutney

Automatic 18% gratuity is added to parties of five or more.