



BLUE MERMAID

RESTAURANT & BAR
SAN FRANCISCO

D I N N E R

SMALL PLATES

Baked Crab Dip dungeness & rock crab, cream cheese, celery, toasted sourdough	16
Cheese & Charcuterie toasted bread, dried fruit, nuts, honey	21
Calamari Fritto Misto asparagus, shiitake mushroom, dashi-ponzu aioli	15
Ahi Tuna Tacos* guacamole, sriracha aioli, micro cilantro	16
Popcorn Shrimp cocktail sauce	15
Jumbo Shrimp Cocktail cocktail sauce, lemon	16
Oysters on the Half Shell* half dozen, cocktail sauce, mignonette	18
Grilled Asparagus & Prosciutto shaved pecorino, aged balsamic	11

HOUSE-MADE CHOWDERS

cup 8 | bowl 10 | bread bowl 13

Crab & Corn
New England Clam
Manhattan Clam

SALADS

add to any salad
chicken 9 | salmon 12 | shrimp 13 | crab cake 14

Yellow Peach & Farro field greens, candied walnuts, herb vinaigrette	12
Kale & Romaine Caesar crouton crumble, parmesan cheese, classic dressing	12
Iceberg Wedge Salad bleu cheese, applewood-smoked bacon, cherry tomato	12

FROM THE LAND

Blue Mermaid Burger* crispy onions, bacon, lettuce, tomato, cheddar cheese, aioli, brioche bun, house salad or fries <i>add avocado / 1.5</i>	16
Herb-Brined Mary's Chicken parmesan-rosemary farro risotto, asparagus, chicken demi	24
Bone-In NY Steak* potato gratin, red wine jus	32
Grilled Pork Loin* white cheddar polenta, broccolini, apricot-pork jus	28

FROM THE SEA

Linguini & Manila Clams <i>(Available Vegetarian)</i> garlic, tomato, basil, marinara, garlic toast	21
Fish & Chips anchor steam beer-battered, garlic fries, lemon, tartar sauce	19
Dungeness Crab Cakes fennel & arugula salad, lemon oil, pine nuts, whole grain mustard sauce	28
Local Halibut* sautéed kale, parmesan gnocchi, english pea puree	28
Cioppino dungeness crab, mussels, clams, calamari, prawns, tomato broth, garlic toast	32
Dungeness Crab Boil	MP
Moules Frites mussels, fries, garlic butter sauce	23

SIDES / 6

Asparagus olive oil, balsamic glaze
Polenta white cheddar, herbs
Farro Risotto parmesan, rosemary
Marble Potato Gratin
Fried Brussels Sprouts

WEEKLY HAPPENINGS

MONDAY *Manhattan Monday*
TUESDAY *Taco Tuesday*
WEDNESDAY *Wharf Wednesday*
Enjoy the "Mermaid Mixed Grill"
THURSDAY *Team Spirit Thursday*
10% discount for wearing
Bay Area Team Apparel
FRIDAY *Fresh Catch Friday*
SATURDAY *Assorted Seafood Tower Saturday**
Enjoy for two: Crab, Clams, Mussels, Jumbo Shrimp,
Accompaniments
SUNDAY *Wine, Cheese & Charcuterie Sunday*
Featured Wine-of-the-Week served with
every Cheese & Charcuterie Board

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions will be accommodated for an additional \$3. Bread and butter is served upon request.
There is a maximum of two checks per table. Checks can be split up to 3 ways.
A 5% San Francisco Employer Mandate will be added to checks.