



BLUE MERMAID

RESTAURANT & BAR
SAN FRANCISCO

D I N N E R

SMALL PLATES

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| Baked Crab Dip dungeness & rock crab, cream cheese, celery, toasted sourdough | 13 |
| Cheese & Charcuterie Plate toasted bread, dried fruit, nuts, honey | 21 |
| Calamari Fritto Misto tempura-fried, asparagus, shiitake mushroom, dashi-ponzu aioli | 14 |
| Ahi Tuna Tacos* guacamole, sriracha aioli, micro cilantro | 15 |
| 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 | 10 |

HOUSE MADE CHOWDERS

cup 8 | bowl 10 | bread bowl 13 | sampler trio 13

Crab & Corn
New England Clam
Manhattan Clam

SALADS

ADD to any salad
chicken 9 | salmon 11 | shrimp 13

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|---|----|
| Blue Mermaid House field greens, tomato, cucumber, carrots, herb vinaigrette | 10 |
| Kale & Romaine Caesar crouton crumble, parmesan cheese, classic dressing | 11 |
| Iceberg Wedge Salad blue cheese crumble, applewood-smoked bacon, cherry tomato | 12 |

FROM THE LAND

house salad or fries

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|---|----|
| Blue Mermaid Burger* brioche bun, crispy onions, bacon, lettuce, tomato, cheddar cheese ADD avocado / +1.5 | 16 |
| Herb-Brined Mary's Chicken parmesan-rosemary farro risotto, asparagus, chicken demi | 24 |
| Bone-In NY Steak* potato gratin, red wine jus | 30 |
| Grilled Pork Loin* white cheddar polenta, broccolini, apricot-pork jus | 28 |

FROM THE SEA

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|--|----|
| Linguine & Manila Clams <i>(Available Vegetarian)</i> garlic, tomato, basil, marinara sauce, garlic toast | 20 |
| Fish & Chips anchor steam beer-battered, garlic fries, lemon, tartar sauce | 19 |
| Dungeness Crab Cakes fennel/arugula/citrus salad, lemon oil, pine nuts, whole grain mustard sauce | 28 |
| Local Halibut* sautéed pea shoots, green garlic purée, parmesan gnocchi | 25 |
| Cioppino dungeness crab, mussels, clams, calamari, prawns, tomato broth, garlic toast | 30 |
| Dungeness Crab Boil chorizo, corn on-the-cob, red potatoes | MP |
| Moules Frites mussels, fries, garlic butter sauce | 22 |

SIDES / 6

Asparagus / olive oil, balsamic glaze
Polenta / white cheddar, herbs
Farro Risotto / parmesan, rosemary
Roasted Marble Potatoes
Blistered Shishito Peppers / smoked sea salt, lemon
Fried Brussels Sprouts

WEEKLY HAPPENINGS

MONDAY Manhattan Monday

TUESDAY Taco Tuesday

WEDNESDAY Wharf Wednesday
Enjoy a "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
Our 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 food borne 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 can 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.