Oysters (6)* ..................................... 18
  mignonette, cocktail sauce, lemon
Jumbo Shrimp Cocktail* ........... 16
  cocktail sauce, lemon
Ahi Tuna Tacos* ......................... 16
  guacamole, sriracha aioli, toasted sesame seeds, micro cilantro
Baked Crab Dip ......................... 17
  cream cheese, toasted sourdough
Calamari Fritto Misto .......... 15
  lemon aioli

Parmesan-Truffle Fries .......... 8
  aioli, ketchup
Bacon-Wrapped Dates .......... 11
  chive goat cheese, maple glaze
Charcuterie & Cheese ........... 21
  toasted bread, dried fruit, nuts, honey
Buffalo Chicken Wings .......... 16
  carrots, celery, blue cheese dressing

*CConsuming 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 not listed above can be accommodated for an additional $3.

A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to p65warnings.ca.gov/restaurant.
WINE BY THE GLASS

Prosecco ......................................................... 11
mionetto brut | treviso, italy

Sparkling ....................................................... 13
chandon brut rosé | california

Chardonnay ..................................................... 11
drumheller | columbia valley, washington

Chardonnay ..................................................... 13
meiomi | california

Sauvignon Blanc .............................................. 11
justin | central coast, california

Rosé ............................................................... 12
gerard bertrand “cote des roses” | languedoc, france

Cabernet Sauvignon ........................................ 17
robert mondavi | napa valley, california

Cabernet Sauvignon ......................................... 13
seven falls | wahluke slope, washington

Malbec ............................................................ 16
terrazas “reserva” | mendoza, argentina

Pinot Noir ......................................................... 15
böen | russian river, california

Zinfandel ......................................................... 13
beran | sonoma county, california

BEER

Budweiser ........................................................ 7
adjunct lager | st. louis, missouri

Corona ............................................................ 7
lager | mexico city, mexico

Stella Artois ..................................................... 7
lager | leuven, belgium

Anchor Brewing “Steam” ................................. 8
lager | san francisco, california

Coronado “Mermaid’s Red” ......................... 7
red ale | coronado, california

Lagunitas “Maximus” ................................. 8
imperial ipa | petaluma, california

Blue Mermaid has a full bar. If it’s a cocktail that suits you, please ask your server, who can also inform you of other beer and wine availability.