



BLUE MERMAID

RESTAURANT & BAR

SAN FRANCISCO



LUNCH

SMALL PLATES

Baked Crab Dip crabmeat, three cheeses, green onion, toasted sourdough	13
Crispy Calamari asparagus, fennel, spicy tomato sauce	14
Ahi Tuna Tataki* avocado, nori, sesame seeds, wasabi sauce, soy glaze**	15
Popcorn Shrimp crispy rock shrimp, cocktail sauce	15
Oysters Rockefeller local oysters, spinach, brandy, parmesan, panko	16
Chilled Shrimp Cocktail cocktail sauce**	16
Oysters* half dozen oysters, cocktail sauce**, mignonette	18

HOUSE-MADE CHOWDERS

cup / bowl / bread bowl / sampler trio	7 / 10 / 13 / 12
New England Clam • Crab & Corn • Manhattan Clam	
California Clam • Mussel & Sausage	
Shrimp & Red Pepper <i>(pork-free)</i>	

SALAD

add to any salad - chicken +9, salmon +11, shrimp +13	
Blue Mermaid House field greens, tomato, cucumber, herb vinaigrette	10
Classic Caesar romaine, croutons, parmesan cheese, creamy dressing	11
Salmon Waldorf butter lettuce, apples, walnuts, lemon dressing	19
Crab Louie butter lettuce, dungeness crab, cucumber, tomato, avocado, egg, classic dressing	28

WHARF FAVORITES

Linguine & Manila Clams white wine, garlic, basil	20
Fish & Chips anchor steam beer-battered, garlic-parmesan fries	19
Mahi Mahi macadamia nut-crust, coconut rice, ginger bok choy, fried plantain, rum butter	28
Seared Salmon* peewee potatoes, snap peas, frisée, orange zest-citrus beurre blanc, salmon caviar	27
Dungeness Crab Cakes succotash, bacon, basil-pea purée, popcorn sauce	28
Cioppino dungeness crab, mussels, clams, calamari, prawns, salmon, tomato broth, toast points**	30
Roasted Garlic Crab roasted garlic butter	MP

SANDWICHES

choice of side salad or fries	
Blue Mermaid Burger* brioche bun, lettuce, tomato, onion, pickle spear add cheese +1 / avocado +1.5 / mushrooms +1.5 / applewood-smoked bacon +2 / fried egg +2	14
Grilled Chicken Club applewood-smoked bacon, avocado, dijon aioli	14
Reuben angus corned beef, sauerkraut, swiss cheese, marbled rye, 1000 island dressing	15
Grilled Ahi Tuna BLT* applewood-smoked bacon, lettuce, tomato, black pepper aioli	16

CHOWDA' & SALAD COMBO

choice of chowder	13
small house or caesar salad	

BRUNCH

saturday & sunday 12pm-3pm	
Cinnamon-Raisin French Toast mixed berry butter, maple syrup	10
American Breakfast* two eggs any style, breakfast potatoes choice of ham, bacon, or sausage choice of sourdough or wheat toast	14
Smoked Salmon Plate bagel, tomato, caper, red onion	14
Corned Beef Hash* diced corned beef, potatoes, onions, peppers, sunny side-up eggs	14
Eggs Benedict* poached eggs, english muffin, canadian bacon, hollandaise, breakfast potatoes	15

HAVE A PARTY...SAILOR-STYLE

Book Your Next Event with Us in the Restaurant or the Hotel.
for more information, email catering@argonauthotel.com or call 415.345.5552

WEEKLY HAPPENINGS AFTER 5PM

mon	Monday Mussels <i>with pommes frites</i> 18.
tue	Fish Tacos 15.
wed	Wine Flight Wednesday <i>flight of 3 wines</i> 10.
thur	Paella Party 22.
fri	Fresh Catch Friday <i>market price</i>
sat	Seafood Tower for 2 48
sun	Noodles & Vines <i>chef's pasta special with a glass of wine</i> 18.

Gluten-free | **Gluten-free upon request

*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.