

SMALL PLATES



Orange Ginger Spring Rolls

Filled with napa cabbage, sprouts, carrots and ginger, fried and served with an Island peanut sauce 8.99

Bermuda Triangle Beef Patties

Shredded beef with chipotles, mango and coconut in empanada dough served with mango hot sauce 9.99

Crispy Calamari

Served with a tomato ancho dipping sauce 9.99

g Steamed PEI Mussels

Ask your server for our daily special 8.99



Wasabi Rangoons

Crispy wontons filled with a wasabi cream cheese that pack a punch with ginger-soy dipping sauce 7.99



Lobster Quesadilla

With roasted corn and fresh basil 12.99

Saddle Bags

Crispy wontons filled with chicken, jack cheese, herbs and spices, served with ginger-soy dipping sauce 9.99



Mermaid Fundito

Habanero and pumpkin seed pesto cheese dip with aged gouda, jack cheese and sweet onions served with crusty bread 8.99

Grilled Scallops on Crispy Wontons

With a roasted corn red pepper salsa and avocado vinaigrette 11.99

Tortilla Pizza

Smoked tomatoes, spinach, caramelized onions and jack cheese oven baked



In layers of flour tortillas 7.99

With Chicken 9.99

With Chipotle BBQ Pork 10.99

SOUPS

Lobster and Roasted Corn Chowder

Cup 5.50 Bowl 7.75

Creative Concoction Of The Day

Cup 4.25 Bowl 5.75



g Savory Three-Bean Soup

Cup 4.25 Bowl 5.75

SALADS

Chipotle Caesar

Crispy romaine, capers, shaved parmesan and house croutons tossed with chipotle caesar dressing 8.99



g Spinach Salad

Baby spinach, Bermuda onions, dried cranberries, goat cheese dressed with chipotle honey vinaigrette and candied pecans 8.99



g Blue Mermaid Salad

Mixed greens, banana, mango, onions and peppers with lemon pepper vinaigrette 7.99

Add your favorite protein to any salad

Chicken 6 Salmon 7 Shrimp 9 Scallops 10

SIDES

Small Green Salad 3.99

Plantain Fritters

With coconut cream sauce 5.99

Watercress Pesto infused Rice 2.99

Grilled Banana 2.99

Sautéed Green Beans 2.99

Sweet Potato Hash 3.99

Whipped Sweet Potatoes With Local Honey 2.99

Horseradish Mash Potatoes 2.99

Sweet Potato Fries

With papaya catsup 5.99

- Plan a Community Giving Day for your non profit organization.

Executive Chef

Terrance Remick

Sous Chef

Shannon Parent

MERMAID SPECIALTIES

g BBQ Mahi Mahi

With a chipotle bbq sauce and topped with yellow mole, served with a watercress pesto infused rice and chef's vegetable 19.99

Bimini Chicken

Pan roasted boneless breast of chicken sautéed with bananas and walnuts in a bourbon coconut sauce, served with chef's vegetable and sweet potato hash 17.99

g Ale Brined Pork Loin

Brined pork loin seared with blackening spices topped with Tobago mango chutney, served with whipped sweet potatoes and sautéed green beans 17.99

g Sizzling Sirloin Steak

Grilled sirloin with our cowboy steak rub and a wild mushroom glaze, served with horseradish mashed potatoes and chef's vegetable 23.99



Rasta Pasta

Penne pasta sautéed with caramelized onions, baby spinach and fire roasted tomatoes in a chili, pumpkin seed pesto cream sauce 15.99
Add Shrimp 19.99
Add Chicken 17.99



g Seafood Tagine

Salmon, cod and mahi mahi sautéed with curried tomatoes, onions and peppers in a rich coconut fish stew, served with foccacia and a side salad 17.99



Jamaican Jerk Chicken

Grilled boneless breast of chicken glazed with our hot and sweet jerk seasoning topped sunsplash salsa, served with whipped sweet potatoes and chef's vegetable 17.99

g Plantain Encrusted Cod

Fresh cod encrusted in plantain and chili's topped with mango vinaigrette, served with grilled banana and sweet potato hash 20.99

Braised Beef Short Ribs

Island rubbed and braised in a guava-soy reduction, served with horseradish mashed potatoes and sautéed green beans 18.99



g Polenta Napoleon

Layers of grilled polenta, goat cheese, smoked tomatoes, topped with yellow pepper mole, served with sautéed green beans and chef's vegetable 16.99

g New World Paella

Chicken, shrimp, sausage and mussels sautéed with curried rice 19.99
Vegetarian option available 15.99



WOOD-GRILLED SELECTIONS

Simple, yet deliciously prepared with the choice of sauce and two sides

Salmon
18.99

Shrimp
19.99

Sea Scallops
20.99

Mahi Mahi
19.99

Yellow Fin Tuna
Market Price

Sirloin Steak
23.99

Sauce Selection

Yellow Pepper Mole ■ Grilled Mango Vinaigrette ■ Avocado Vinaigrette ■ Mango Chutney

Chipotle BBQ ■ Wasabi Vinaigrette ■ Horseradish Cream ■ Sunsplash Salsa

■ Experience the Blue Mermaid ... Here or There.

Full Service Food & Beverage Catering Private Dining Pick-Up Drop-Off

■ Take home a pint of our award-winning Fire Roasted Salsa.



■ VEGETARIAN

g ■ GLUTEN FREE




■ SPICY HOT

SOUPS


**Lobster and Roasted
Corn Chowder**
Cup 5.50 Bowl 7.75


**Creative Concoction
Of The Day**
Cup 4.25 Bowl 5.75

 **Savory Three-Bean Soup**
Cup 4.25 Bowl 5.75
g

SALADS

Chipotle Caesar
Crispy romaine, capers, shaved
parmesan and house croutons tossed
with chipotle caesar dressing 8.99

 **Spinach Salad**
g Baby spinach, Bermuda onions,
dried cranberries, goat cheese
dressed with chipotle honey vinaigrette
and candied pecans 8.99

 **Blue Mermaid Salad**
g Mixed greens, banana, mango,
onions and peppers with lemon
pepper vinaigrette 7.99

Add your favorite protein to any salad


Chicken 4 Salmon 6 Shrimp 7 Scallops 8

SANDWICHES

Served with our house made seasoned yucca chips

 **Jamaican Jerk Chicken**
Sautéed chicken breast in our hot and
sweet jerk sauce with sunsplash salsa
and baby greens 8.99

Salmon Club
Grilled salmon with avocado, bacon,
lettuce, tomato and sage mayo on
toasted herb foccacia 9.99

 **Pesto Portobello Sandwich**
Grilled portobello with watercress pesto,
roasted red pepper, baby spinach and
goat cheese on wheat foccacia 8.99

Mermaid Ham and Cheese
Jerked ham, caramelized onion and
aged gouda on toasted texas toast 8.99

Chipotle BBQ Pork Burrito
House smoked pork with a chipotle bbq
sauce, avocado, diced tomato, diced
onion, seasoned rice, baby greens and
jack cheese grilled in a flour tortilla 9.99

Toasted Chicken and Swiss Melt
House roasted chicken with mango hot sauce
on a toasted cibatta 8.99

Sesame Encrusted Seared Cod
With baby spinach, roasted red pepper and
wasabi mayo on herb foccacia 9.99

CUP & A HALF
Choose any sandwich
& cup of soup 9.99


Available 11:30-5:00 only

QUESDILLAS

Served with our fire roasted salsa and sour cream

Lobster Quesadilla
With roasted corn and fresh basil 12.99

**House Roasted Chicken
Quesadilla**
With chipotle honey glaze, roasted
corn red pepper salsa and
jack cheese 8.99

 **Sweet Potato Quesadilla**
Sweet potatoes, chic peas, onion,
cilantro and jack cheese 8.99

■ Take home a pint of our award-winning Fire Roasted Salsa.

SMALL PLATES



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Filled with napa cabbage, sprouts, carrots and ginger, fried and served with an Island peanut sauce 8.99

Steamed PEI Mussels

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New World Paella

Chicken, shrimp, sausage and mussels sautéed with curried rice 12.99

Vegetarian option available 9.99

Bermuda Triangle Beef Patties

Shredded beef with chipotles, mango and coconut in empanada dough served with mango hot sauce 9.99

Saddle Bags

Crispy wontons filled with chicken, jack cheese, herbs and spices, served with ginger-soy dipping sauce 9.99

Crispy Calamari

Served with a tomato ancho dipping sauce 9.99

Grilled Scallops on Crispy Wontons

With a roasted corn red pepper salsa and avocado vinaigrette 11.99



WOOD-GRILLED SEAFOOD

Simple, yet deliciously prepared with the choice of sauce and two sides

Salmon 9.99

Shrimp 10.99

Sea Scallops 11.99

Sauce Selection ■ Grilled Mango Vinaigrette ■ Wasabi Vinaigrette ■ Chipotle BBQ ■ Sunsplash Salsa

WOOD-GRILLED BURGERS AND FRIES



Rasta Burger

Grilled black bean and rice cakes, lettuce, tomato and tomato ancho mayo on a toasted burger bun 8.99

Bacon Burger

With swiss, jack or gouda 9.99



Jerk Burger

With jerk seasoning and jack cheese 9.99

Hamburger

Just the beef, bun, lettuce, tomato and onion 8.99

Cheese Burger

With swiss, jack or gouda 9.99

TORTILLA PIZZA

Smoked tomatoes, spinach, caramelized onions and jack cheese, oven baked in layers of flour tortillas



Veggies Only

7.99

Roasted Chicken

8.99

Chipotle BBQ Pork

9.99

SIDES

Small Green Salad 3.99

Plantain Fritters

With coconut cream sauce 5.99

Grilled Banana 2.99

Sautéed Green Beans 2.99

Sweet Potato Hash 3.99

Sweet Potato Fries

With papaya catsup 5.99

Watercress Pesto infused Rice 2.99



■ VEGETARIAN

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■ SPICY HOT

MERMAID MARGARITAS

Mermaid

Gold tequila, blue curacao, sour mix 6.95

Typhoon

Cuervo Gold, Cointreau, sour mix, splash of oj, & Grand Marnier 8.50

Fire & Ice

Jalapeno infused tequila, triple sec, sour mix and a splash of cranberry 7.95

Horny

Sauza Hornitos tequila, triple sec, sour mix 7.95

Merman

Gold tequila, blue curacao, lime juice 6.95

Patron Silver

Patron Silver tequila, Cointreau, a splash of sour, splash of lime, float of Grand Marnier 10.95

Island

Gold tequila, triple sec, lime juice 6.95

Palermo

Gold tequila, triple sec, lime juice, grapefruit and Sierra Mist 7.50

Calypso

Gold tequila, triple sec, sour mix, oj, cranberry and pineapple 7.95

TROPICAL COOLERS

Sangria Roja

Red wine, brandy, triple sec, fresh fruit and juices 7.95

Hot Summer Breeze

Leblon cachaca rum, turbinado sugar, fresh cucumber and jalapeno 9.95

Caipirinha

Leblon cachaca rum, turbinado sugar, fresh limes 9.95

Painkiller

Light & dark rum, pineapple juice, oj, and coconut with fresh nutmeg 7.95

Mango Ice Tea

Bacardi Silver, mango puree, ice tea 7.95

White Peach Sangria

Bacardi peach rum, brandy, reisling, Sierra Mist, pineapple and oj, with a ginger sugar rim 8.95

MARTINIS

Tini Bikini

Vanilla vodka, triple sec, Malibu rum and pineapple juice 8.95

Espresso

Patron XO coffee liqueur, vanilla vodka and Irish cream 8.95

Basil Berry

Bacardi Razz, fresh-squeezed lime, fresh basil and a splash of cranberry 9.95

Key Lime Pie

Vanilla vodka, triple sec, oj, pineapple juice, lime juice and a splash of cream, garnished with a graham cracker rim 8.95

Thai Tini

Bacardi Limon, triple sec, ginger simple syrup, fresh cilantro and lime juice with a ginger sugar rim 9.95

Tall Tales

Leblon cachaca rum, grapefruit juice and St. Germain elderflower 10.95

Blueberry Pancake

Stoli blueberry vodka, Flag Hill maple liqueur and Irish cream 8.95

Pineapple Spritzer

Bacardi Silver, pineapple juice, lime juice and a splash of ginger ale 8.95

BEERS

Amstel

Budweiser

Bud Light

Coors Light

Corona

Heineken

Miller Light

Newcastle

Pacifico

Red Stripe

Samuel Adams Boston Lager

Sierra Nevada Pale Ale

20% gratuity added to parties of six or more.

Sign up for our monthly mailings and e-mail promotions @ www.blumermaid.com.

WINE LIST

WHITE

Stella Pinot Grigio, Italy

A zesty, citrusy quintessentially Italian varietal
Glass 7.00 Bottle 28.00

J. Lohr Sauvignon Blanc, California

Carol's vineyard. Floral and fruity with hints of
vanilla and butter
Glass 9.00 Bottle 36.00

Casa Julia Manta Sauvignon Blanc, Chile

A bright, vibrant wine with no oak just crisp,
tropical flavors. Zippy on the palate, with hints of lemon zest,
kiwi and grapefruit
Glass 7.00 Bottle 28.00

RK Kesselstat Qba Riesling, Mosel Germany

A perfect balance of sweetness and acidity
with a dry finish
Glass 9.00 Bottle 36.00

J. Lohr Riverstone Chardonnay, California

Peach, nectarine and citrus with subtle butter and
vanilla toastiness
Glass 8.00 Bottle 32.00

Telmo Rodriguez Basa, Rueda Spain

Zesty lemon lime, and slightly grassy
Glass 9.00 Bottle 36.00

King Estate Pinot Gris, Oregon

Honey, pineapple, grapefruit and orange
blossom. Lively tropical fruit, balanced acid
and nice texture
Glass 9.00 Bottle 36.00

Codorniu Cava, Spain

This is a crisp sparkling cava
Bottle 28.00

RED

Five Rivers Pinot Noir, California

Bright cherry and raspberry fruit with hints of spice,
leather and cedar
Glass 8.00 Bottle 32.00

J. Lohr Monterey Valdiguie, California

Cranberry, cinnamon, blackberry and
black pepper
Glass 8.00 Bottle 32.00

Fourteen Hands Merlot, Washington

Blackberries, cherries and spice,
soft and luxurious
Glass 7.00 Bottle 28.00

J. Lohr South Ridge Syrah, California

Lots of dark fruit, anise and vanilla from
Paso Robles
Glass 9.00 Bottle 36.00

Toad Hollow Erik's The Red, California

This is a wonderful blend of EIGHTEEN different varietals of
grapes from the beautiful Paso Robles area of California
Glass 8.00 Bottle 32.00

Falesco Sangiovese, Umbria Italy

Excellent balance between fruit and acidity,
a little spicy
Glass 8.00 Bottle 32.00

King Fish Shiraz, California

Well-balanced and medium-bodied with notes of
blueberry and spice. Concentrated layers of plums
and black cherries lead to a lingering, spicy finish
Glass 7.00 Bottle 28.00

Cline Zinfandel, California

A wide array of dark berry fruit including black cherry and
raspberry
Glass 7.00 Bottle 28.00

De Loach Cabernet Sauvignon, California

Lush berry and black cherry flavors
Glass 8.00 Bottle 32.00