

Mermaids Italian Dinner Menu

Appetizers

Tuscan Dip

A ragu of artichoke hearts, roasted red bell peppers, plum tomatoes in olive oil, balsamic reduction and fresh basil served with parmesan toast points. 8.95

Calamari

Parmesan crusted calamari served with our homemade pesto vinaigrette. 9.50

Shrimp Cocktail

Large shrimp served cold with our spicy cocktail sauce. 11.25

Shrimp Parmesan

Sauteed shrimp in a garlic, tomato, lemon and fresh herbs white wine sauce, topped with mozzarella. 9.50

Fried Mozzarella

Lightly breaded and fried. Served on a bed of tomato ragu and finished with a balsamic drizzle. 8.95

Gorgonzola Arancini

Crispy bleu cheese risotto balls stuffed with a spicy andouille sausage. 8.95

Crispy Maryland Style Crab Cakes

Served our way with red pepper mayonnaise. 9.95

Salads

Salmon Spinach Salad

Grilled Norwegian salmon served on a wilted spinach salad with our warm bacon vinaigrette. 11.95

Tuscan Salad

Fresh mixed greens topped with feta cheese, capers, olives, cold shrimp, grilled chicken and our signature Tuscan vinaigrette. 11.95

Soups

Mermaids' Soup Du Jour

Cup 3.50 Bowl 4.95

Chef Todd's Classic Swiss Onion Soup

Cup 4.50 Bowl 5.95

Beverages

Soft Drinks 2.50

Coffee 2.25

Iced Tea 2.25

Pasta

All entrées are served with a house salad and your choice of dressing:
Ranch, Bleu Cheese, Caesar, Vinaigrette, or Honey Mustard

Zitti

Tubular pasta sauteed with Italian sausage, sun-dried tomatoes and basil, in extra virgin olive oil and garlic, with basil ricotta. 16.95

Classic Mermaids Carbonara

Mermaids alfredo sauce with applewood smoked bacon, caramelized onions tossed with angel hair pasta. 15.95 Add chicken 2.50 Add shrimp 4.00

Tortellini

Spinach and cheese tortellini in an alfredo sauce with shaved prosciutto, artichoke hearts and mushrooms. 16.50 Add chicken. 2.50 Add shrimp. 4.00

Tortellini Pesto

Spinach and cheese tortellini tossed in a pesto cream sauce with plum tomatoes. 16.50 Add chicken. 2.50 Add shrimp. 4.00

Tortellini Pink Cream

Tortellini simmered in a creamy tomato sauce with prosciutto, artichoke hearts, mushrooms, fresh basil and parmesan. 16.50 Add chicken. 2.50 Add shrimp 4.00

Fettucine Bolognese

Traditional meat sauce with grated Romano cheese. 15.95

Grilled Chicken Gnocchi

Potato dumplings tossed in a roasted garlic alfredo with tomatoes and basil. 18.50

Lasagna

Multiple layers of pasta, ricotta, mozzarella cheese and meat sauce. 16.95

Grilled Norwegian Salmon

Grilled salmon topped with pesto, olive oil, shallots and plum tomatoes served over fettuccine. 22.95

Cannelloni

Pasta stuffed with veal, spinach and ricotta cheese, then baked in a light garlic cream sauce. 17.95

Shrimp Al Basil

Sautéed shrimp in olive oil with garlic and fresh basil tossed in angel hair pasta. 19.95

Steak & Chicken

Veal Piccata

Sautéed veal tenderloin medallions served with a flavorful lemon butter caper sauce, with a choice of either pasta or vegetables and potatoes. 22.95

Chicken Cacciatore

Chicken tenders simmered in a port wine marinara sauce with black olives, peppers and mushrooms, served on a bed of bowtie pasta. 15.95

Chicken Parmesan

Lightly breaded chicken breast baked with marinara sauce and melted mozzarella cheese. 15.95

Chicken Marsala

Double boneless chicken breast simmered in a creamy marsala mushroom sauce. 15.95

Veal Parmesan & Shrimp Fettucine Combo

An Italian classic of Veal Parmesan and Shrimp Fettucine on alfredo sauce. 22.00

Mermaids' Filet

Two four-ounce medallions, with spinach, mashed potatoes, one with bernaise sauce and the other a marsala mushroom sauce. Market Price

NY Strip

Grilled, sliced, and served on pizzaiola sauce. 28.95