

Mermaids Brunch Menu

APPETIZERS

Fried Green Tomatoes

Pickled and fried, served with goat cheese florets & roasted red pepper vinaigrette. 8.50

Calamari

Parmesan crusted calamari served with our homemade marinara. 8.95

Sriracha Shrimp Lettuce Wraps

Spicy popcorn shrimp tossed in a honey sriracha sauce, served with boston bibb lettuce leaves, bleu cheese crumbles and Asian slaw. 9.50

Shrimp Cocktail

Large shrimp served cold with our spicy cocktail sauce. 11.25 

Crab Stuffed Mushrooms

Mushrooms stuffed with our crab mix, battered, fried and served with ranch. 8.95

Spinach and Artichoke Dip

Served with hot tortilla chips. 8.95 

Fried Mozzarella

Lightly breaded and fried. Served on tomato ragu and finished with a balsamic drizzle. 7.95

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 

BRUNCH SELECTIONS

Bloody Mary

A brunch cocktail favorite. 6.00

Mermaids' Eggs Benedict

Served with grilled black forest ham. 10.95

Eggs Atlantis

Served with mini crab cakes. 12.95

Endless Mimosas

The only thing better than a mimosa is an endless mimosa. 12.00

Eggs Florentine

Served with creamed spinach. 10.95

Omelette of the Day

Chef Todd's daily creation. 9.95 

SALADS

Salmon Spinach Salad

Grilled Norwegian salmon served on a wilted spinach salad with warm bacon vinaigrette. 9.95

Small House Salad

Served with your choice of dressing. 4.75 Add to any entree. 3.50 Dressing choices: ranch, bleu cheese, caesar, vinaigrette, honey mustard.

Blackened Chicken Salad

Mixed greens with roma tomatoes, grated Cheddar and Jack Cheese and applewood-smoked bacon with ranch. 9.25 

Spring Chicken Salad

Marinated and grilled chicken with candied pecans, cran-raisins, mixed greens and a raspberry vinaigrette. 9.50 

Tuscan Salad

Fresh mixed greens topped with feta cheese, capers, olives, cold shrimp, grilled chicken, and our signature Tuscan vinaigrette. 9.95 

Calamari Caesar Salad

Parmesan crusted and served over mixed greens with tomatoes, grated parmesan and caesar dressing. 9.50

SANDWICHES & WRAPS

All sandwiches and wraps are served with fries.

Fish Tacos

Blackened or fried tilapia served in a flour tortilla with asian slaw, grated white queso, and a mango salsa. 9.95

Blackened Chicken Wrap

Blackened chicken tossed with mixed greens, roma tomatoes, ranch dressing, bleu cheese crumbles and crispy fried onions. 8.95

Pesto Chicken Sandwich

Grilled chicken with pesto cream, plum tomatoes and melted mozzarella, served open faced on a toasted hoagie. 8.95

The “Big Nasty”

Blackened, grilled burger with bacon, caramelized onions, BBQ sauce and sharp cheddar. 8.95

Nick’s Chicken Sandwich

Marinated and grilled chicken breast with melted cheddar and jack cheese, apple-wood-smoked bacon and honey mustard. 8.95

Patty Melt

Voted “Best in Town” is our version of the classic melt with sautéed onions and spicy cheese on jewish rye. 8.95

Ribeye Steak Sandwich

Chef Todd’s Favorite! Ribeye smothered with sautéed onions, mushrooms, a brandy sauce and melted Swiss, served open face on a hoagie bun. 11.95

ENTREES

Add a house salad to any entree for 3.50.

Mermaids’ Fish of the Day

Chef Todd’s daily inspiration. 9.95

Cajun Pasta

Grilled chicken and shrimp, tomatoes, mushrooms and bowtie pasta tossed in a spicy alfredo sauce. 9.50 

Sautéed Shrimp and Scallop Pasta

Shrimp and scallops sautéed in olive oil with sun-dried tomatoes, black olives and basil served over fettuccine. 9.95

Gorgonzola Shrimp

Shrimp tossed with tomatoes and spinach, served on fettuccine. 10.00

Tortellini

Spinach and cheese tortellini in an alfredo sauce with shaved prosciutto, artichoke hearts and mushrooms. 9.25

Chicken Marie

Sautéed chicken medallions served on risotto with a mushroom marsala reduction. 9.50 

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



Ask your server about our Gluten Free options.