

APPETIZERS

- PAN CRISP CRAB CAKES - 12**
served with fresh greens and drizzled with our "old bay" aioli
- FRIED GULF COAST CRAB CLAWS - 9**
served with a crystal remoulade sauce
- FRIED ONION RINGS - 8**
with crystal remoulade sauce
- BIG HOT WINGS - 9**
crispy jumbo chicken wings tossed in house made hot sauce and served with blue cheese dipping sauce
- CHICKEN QUESADILLA - 10**
with caramelized onion, pepper jack, salsa and sour cream

- SHRIMP & GRITS - 10**
"lazy magnolia" b.b.q'd shrimp with jalapeno-cheese grits
- FRIED CALAMARI - 9**
with crystal remoulade sauce
- CHICKEN HOT TAMALES - 10**
with a fresh tomato/chili sauce and sour cream
- CHEESE DIP - 9 (sm) - 12 (lg)**
smoked sausage, grilled onions, roasted poblanos and chopped fresh tomatoes in a melted jack cheese dip with Mermaid chips

Soups & Side Salads

- SEAFOOD GUMBO**
cup -5.5 bowl -6.5
- BRIE AND CRAB**
cup -5.5 bowl -6.5
- SIDE HOUSE - 4**
- SIDE CAESAR - 4**

Items with a  are new or have updated recipes

Salads

(ranch, comeback, blue cheese, vinegar/oil, caesar)

- MEDITERRANEAN CHICKEN PASTA - 11**
a bowtie pasta salad, filled with julienne fresh tomatoes, kalamatta olives, feta cheese, cucumbers, julienne sweet peppers and onions tossed in a homemade fresh oregano vinaigrette
sub **GRILLED SHRIMP -13**

CHOOSE YOUR CAESAR!

chunks of romaine and homemade croutons tossed with a homemade lemon/caesar dressing garnished with shaved parmesan cheese

- GRILLED CHICKEN - 9**
- GRILLED SHRIMP - 12**
- FRIED OYSTERS - 15**
- GRILLED TUNA* - 16**
- GRILLED SALMON* - 16**

CHOPPED CHICKEN COBB - 13

chopped romaine tossed with a light vinaigrette dressing topped with chicken, avocados, tomatoes, chopped egg, bacon and blue cheese

Visit our web site for recipes, specials, and more!
www.TheMermaidCafe.net

Pizza

- FOUR CHEESE PIZZA - 9**
with tomato sauce, fresh basil and a blend of provolone, mozzarella, parmesan and romano cheeses
- SOUTHWESTERN CHICKEN PIZZA - 11**
grilled chicken breast with roasted tomato, caramelized onion, roasted poblano pepper and jack cheese
- SMOKEY SHRIMP PIZZA - 12**
with smoked tomato sauce, green onions and a melted cheese blend
- CHICKEN & SPINACH PIZZA - 12**
with diced tomatoes, sautéed spinach and a white cheese sauce
- THE GREEK - 15**
with greek olives, artichokes, garlic, red onions, tomatoes, spinach, feta cheese and herbs
- SPICY ITALIAN PIZZA - 12**
with italian sausage, olives, melted cheeses and spicy marinara

Sandwiches & Po'Boys

served with Mermaid chips

- THE BURGER* - 9** on a soft flour roll with lettuce, tomato and dill pickle
BACON/CHEDDAR -10.5 • MUSHROOM/ONION/SWISS -10.5 • BLUE CHEESE -9.5
- THE FISH "BURGER" - 12**
grilled tilapia on a toasted, buttered bun with lettuce, tomato, pickle and tartar sauce
- CHICKEN SALAD B.L.T. - 11**
chicken salad on grilled bread with lettuce, tomato and crisp bacon
- "MESSY" ROAST BEEF PO'BOY - 13**
thin shaved, slow-roasted prime rib piled high on toasted french bread with mayo, lettuce, tomato, pickle and an au jus swirl
- SHRIMP PO' BOY - 12**
fried gulf shrimp on toasted french bread dressed with lettuce, tomato, pickle and creole mayo
- FRIED OYSTER PO'BOY - 13**
fried oysters on french bread dressed with lettuce, tomato, pickle and dill tartar sauce
- THE VAN CLEAVE - 16**
our crab cakes on french bread, dressed with lettuce, tomato, melted swiss, crisp bacon and our "old bay" aioli

Entrees

- add side salad or side caesar -4
- PANEED TILAPIA - 12**
with creole "smashed" potatoes and a dill tartar sauce
- STUFFED CATFISH - 17**
with crawfish stuffing, spiced green beans and a lemon butter sauce
- SEARED GINGER & WASABI GLAZED TUNA* - 17**
served with a warm, savory slaw and an asian dipping sauce
- BLACKENED DRUM FISH - 20**
with grilled vegetables, roasted potatoes and a brown butter sauce
- PAN SEARED SALMON* - 18**
with a dijon mustard and fresh dill compound butter aside fresh, sautéed spinach
- WHOLE GULF FLOUNDER - 21**
grilled on the flat top and served with roasted potatoes
- ROASTED GARLIC RUBBED CHICKEN - 14**
half chicken with roasted red potatoes and garlicky pan gravy
- ANNIE'S FRIED CHICKEN & SPAGHETTI - 15**
fried chicken breasts served over angel hair tossed in a fire roasted tomato cream sauce
- N'AWLINS RED BEANS-N-RICE - 12**
loaded with smoked sausage and cajun seasonings
- SAUTEED SHRIMP OVER ANGEL HAIR - 16**
with greek olives, garlic, tomatoes, feta cheese and herbs
- CHICKEN PICCATA - 15**
served with angel hair pasta and a lemon and caper sauce
- PORK 'N GRITS* - 18**
with pepper jack cheese grits and a smoked tomato sauce
- HEREFORD PRIME RIB, roasted or blackened* - 24**
a 16 oz.cut served with a loaded baked potato and natural au jus
- HEREFORD CENTER CUT FILET* - 26**
served with herbed butter and crispy fries

The Platters

all platters served with crispy fries, hush puppies and both tartar and cocktail dipping sauces

- BILOXI SHRIMP PLATTER - 15**
- "THIN" FRIED MISSISSIPPI DELTA CATFISH - 14**
- FRIED OYSTERS - 17**
- STUFFED CRAB PLATTER - 21**
tons of crabmeat stuffing with Mermaid's own creole seasonings
- GULF COAST SEAFOOD PLATTER - 22**
thin fried catfish, shrimp, oysters and stuffed crab

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food born illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Consult your physician or public health official for further information.

18% gratuity added to parties of 6 or more.

Sides

- Smashed Potatoes - 3.5**
- Crispy Fries - 3**
- Hush Puppies - 3**
- Baked Mac-n-Cheese - 4**
- Spiced Green Beans - 4**
- Sautéed Fresh Spinach - 4.5**
- Oven Roasted Potatoes - 3.5**
- Pepperjack Cheese Grits - 4**
- Loaded Baked Potato - 4**
- House Slaw - 3**
- Buttered Broccoli - 4**
- Mermaid Chips - 2**



Kids Menu

(Ages 8 & Under)

- GRILLED CHICKEN**
-n- cheddar broccoli -7
- FRIED CATFISH** -n- chips -7
- FRIED SHRIMP** -n- crispy fries -8
- CHICKEN STRIPS** -n- crispy fries -7
- GRILLED CHEESE SANDWICH** -n- crispy fries -6
- ANGEL HAIR PASTA & MARINARA -6**

Drinks

SOFT DRINKS & COFFEE - 1.5

- | | | |
|-----------------|------------------|----------|
| Coke | Diet Coke | Sprite |
| Diet Dr. Pepper | Mountain Dew | Lemonade |
| Iced Tea | Jellyfish (2.25) | |

Seattle Drip, Caffeinated or Decaffeinated (roasted here in Madison County, Mississippi)



DRAFT BEER:

- | | |
|----------------------------------|-----------------------------------|
| Bud Light Lime -3.5 | Amberbock -3.5 |
| Michelob Ultra -3.5 | Landshark Lager -4.25 |
| Tallgrass Buffalo Sweat -4.25 | Shock Top Belgian White -3.75 |
| Stella Artois -5.5 | Lazy Magnolia Southern Pecan -5.5 |
| Lazy Magnolia Indian Summer -5.5 | Diamond Bear Irish Red -5.5 |

BOTTLED BEER:

- | | |
|----------------------|-------------------------|
| Budweiser -3.25 | Bud Light -3.25 |
| Michelob Ultra -3.25 | Rolling Rock -3.25 |
| Coors Light -3.25 | Corona -4.5 |
| Heineken -4.5 | Amstel Light -4.5 |
| Red Stripe -4.5 | New Castle Brown Ale -5 |
| Miller Light -3.25 | Select 55 -3.25 |
| Sam Adams -4.5 | O'Douls -4.5 |

Wine List

WHITE WINES

Redcliffe, Sauvignon Blanc, New Zealand – 19
Ferrari-Carano, Fume Blanc, Sonoma County, California – 35
Villa Pozzi, Pinot Grigio, Venetie, Italy – 22
Backhouse, Pinot Grigio, California – 20
House Band, White +3, California – 26
Kendall Jackson, Chardonnay, Sonoma County, California – 37
Kundé, Chardonnay, Sonoma County, California – 32
McManis Family Vineyards, Chardonnay, California – 24
Hob Nob, Chardonnay, France – 24
Backhouse, Chardonnay, California – 20
Rudolf Mueller, Riesling, Spatlese, Mosel, Germany – 27
Chateau Ste Michelle, Riesling, Washington State – 23

RED WINES

Terra Rosa, Malbec, Mendoza, Argentina – 22
Cartlidge & Browne, Pinot Noir, California – 32
Hob Nob, Pinot Noir, France – 24
Backhouse, Pinot Noir, California – 20
X Y Zin, Zinfandel, California – 32
Castle Rock, Zinfandel, Dry Creek Valley, California – 26
Ferrari-Carano, Siena (Sangiovese/Malbec), Sonoma County, California – 50
Ridge, Three Valley, Meritage, Sonoma County, California – 47
House Band, Merlot, California – 32
Castle Rock, Merlot, Napa Valley, California – 25
McManis, Petite Sirah, California – 24
Cycles Gladiator, Cabernet Sauvignon, California – 22
Guenoc, Lake County, Cabernet Sauvignon, California – 33
Cartlidge & Browne, Cabernet Sauvignon, California – 25
J. Lohr, Paso Robles, Seven Oaks, Cabernet, California – 37

BLUSH WINES:

Beringer, White Zinfandel, California – 19
Remy Pannier, Rose d' Anjou, Loire – 22

SPARKLING WINES:

Freixenet, Cordon Negro, Extra Dry, Spain – 25
Chandon, Blanc de Noirs, California – 42

White

Freixenet, Cordon Negro, Extra Dry, Spain – 6.25
Redcliffe, Sauvignon Blanc, New Zealand – 5
House Band, White +3, California – 6.5
Villa Pozzi, Pinot Grigio, Venetie, Italy – 5.5
Backhouse, Pinot Grigio, California – 5
Kendall Jackson, Chardonnay, California – 9.25
McManis Family Vineyards, Chardonnay, California – 6
Backhouse, Chardonnay, California – 5
Hob Nob, Chardonnay, France – 6
Chateau Ste Michelle, Riesling, Washington State – 6
Beringer, White Zinfandel, California – 5

Red

Terra Rosa, Malbec, Mendoza, Argentina – 5.5
Castle Rock, Zinfandel, Dry Creek Valley, California – 6.5
Cartlidge & Browne, Pinot Noir, California – 8
Hob Nob, Pinot Noir, France – 6
Backhouse, Pinot Noir, California – 5
House Band, Merlot, California – 8
Castle Rock, Merlot, Napa Valley, California – 6.25
McManis, Petite Sirah, California – 6
Cycles Gladiator, Cabernet Sauvignon, California – 5.5
Guenoc, Lake County, Cabernet Sauvignon, California – 8.25
Cartlidge & Browne, Cabernet Sauvignon, California – 6.25

By the
glass

Desserts

GIA GIA'S CREAM CHEESE PIE – 6

with a blueberry topping

MISSISSIPPI MUD PIE – 5.5

chocolate pie with vanilla ice cream, chocolate sauce and whipped cream

SKILLET-BAKED CHOCOLATE CHIP COOKIE – 6

with vanilla ice cream and a chocolate/caramel sauce drizzle

BANANA PUDDING – 5

with fresh sliced banana's and crispy vanilla cookies

WHITE CHOCOLATE BREAD PUDDING – 5

served with a whiskey sauce

VANILLA ICE CREAM DRIZZLE – 3

'n strawberry, blueberry, chocolate or caramel sauce

Porch Punch

BAHAMA BREEZE – 9

apricot and banana blended with lemon, pineapple, orange juice and a splash of coconut rum

MAI TAI – 9

classic concoction of rum, orange and fresh lime, flavored with a touch of almond

SEX ON THE BEACH – 9

peach schnapps with cranberry and orange juice laced with vodka

GOOMBAY SMASH – 9

an island favorite of apricot, pineapple and orange juice with spiced rum and coconut



Even Mermaids dress up
sometimes...

The Mermaid Cafe is available
for private parties, lunch or dinner.

