

GREAT BEGINNINGS...

MUSSELS al FRESCO

Farm raised mussels with smoky bacon, roma tomatoes, red onions, scallions, garlic, peppers and feta cheese. 9.75

SANTA FE QUESADILLAS

Mild flavored duck with black beans, cilantro, queso cheese, and spices. Wrapped into flour tortillas and fried. Served with fire-roasted black bean and corn salsa. 8.75

PORTABELLA FRIES

*Nice thick sliced portabella mushrooms dredged in a seasoned flour.
Served crispy with a salsa-ranch dipping sauce 9.00*

BEER BATTERED ONION RINGS

A basket of mild, sweet onions, lightly breaded and fried to a golden brown. 7.00

SMOKED WHITEFISH DIP

Big O's famous recipe for this creamy spread served with fresh vegetables and pita chips. 9.50

MOZZARELLA STICKS

Fried to a golden brown, served with marinara sauce. 6.50

CALAMARI

*Tender rings and tentacles lightly seasoned and fried.
Served with marinara dipping sauce. 9.50*

PEEL & EAT EDAMAME

*Steamed in-shell soybeans served with a dusting of sea salt,
cracked pepper and angel hair parmesan cheese. 7.00*

SPINACH & ARTICHOKE DIP

*Homemade house specialty served with fresh tortilla chips
and sides of sour cream & salsa. 9.25*



CHICKEN WINGS

Plump, tender wings dipped in your choice of a traditional Buffalo sauce or a smoky Chipotle Bourbon glaze. Served with celery & carrot sticks. 9.75

ROASTED RED PEPPER HUMMUS

Served with fresh vegetables and pitas. 8.50

SHRIMP COCKTAIL

Large select shrimp, served chilled with cocktail sauce. 9.00

FRESH SALSA & TORTILLA CHIPS 6.00

SPECIALTY SOUP

New England Clam Chowder

Southwestern Chicken Chili.

Soup du Jour

Cup 4.00

Bowl 5.75



We accept VISA, Discover, and MasterCard. No personal checks.
Parties of 6 or more will be on one check with an 18% gratuity.
GIFT CARDS available for all occasions!

SEA WORTHY SALADS...

CRUNCHY CHICKEN SALAD

Mixed organic greens, southern style crunchy chicken breast, smoky bacon, roma tomatoes, scallions, bleu cheese crumbles and rice noodles tossed with a honey-bleu cheese dressing. 12.00

GRILLED CHICKEN SALAD

Assorted organic gourmet greens, topped with grilled chicken breast, shredded cheddar cheese, crispy tortilla strips, tomato, onion, and roasted corn—black bean salsa, tossed with our salsa ranch dressing. 11.00

BLACK & BLEU SALAD

Crisp head of iceberg lettuce with Cajun dusted beef tenderloin, smoky bacon, roma tomatoes, crumbled bleu cheese and topped with creamy bleu cheese dressing 16.00

JUNGLE SHRIMP SALAD

Marinated shrimp served on organic greens tossed with a tangy citrus vinaigrette, red onions, roma tomatoes, mangos, avocados, fresh basil and BBQ almonds 15.00

COCONUT SHRIMP & SPINACH SALAD

*Fresh spinach, strawberries, mangos, mandarin oranges, roma tomatoes, and roasted pecans. Served with an Amaretto-berry vinaigrette.
Topped with large crisp coconut shrimp. 15.00*

MERMAID SALAD

A blackened Ahi Tuna steak seared to rare in Cajun spices and served atop mixed organic greens, roma tomatoes, red onions, cucumbers, and a honey-lime vinaigrette. 16.00

TRADITIONAL CAESAR SALAD

Crisp romaine lettuce, croutons and angel hair parmesan cheese. Anchovy upon request .25

Small 4.50 Large 7.50

Grilled Chicken 11.50

Grilled Salmon 16.00

Blackened Ahi Tuna steak 16.00

ORGANIC BABY GREEN SALAD

Assorted fresh organic baby greens, tomato, red onions and savory croutons.

Small 4.50 Large 7.50

CAPRESE SALAD

Fresh mozzarella, basil, red onion and tomatoes on organic greens with a balsamic vinegar reduction. 9.00

Add grilled chicken breast 4.00



SHARED PLATE CHARGE 2.50

DOCKSIDE FAVORITES

To add cheddar, Swiss, provolone, pepperjack, or American cheese to any sandwich please add .95 + bacon 1.50

MERMAID BURGER

1/2 lb. Fresh Black Angus ground beef, grilled to medium well with choice of cheese. Served with mayo, lettuce, tomato and onion. Served with crispy fries. 9.50

VEGETARIAN GARDEN BURGER

98% fat free grilled vegetable and soy burger, with pesto mayo, tomato and lettuce on a fresh whole-wheat roll. Served with an organic salad. 8.75

TURKEY BURGER

Seasoned ground white meat turkey grilled and topped with sautéed mushrooms & Swiss cheese. Served deluxe on a whole wheat Kaiser bun with crispy fries 9.00

GRILLED CHICKEN SANDWICH

Tender skinless breast with lettuce, tomato, and mayo on a Kaiser bun with French fries. 8.75



BUFFALO CHICKEN SANDWICH

*Breaded chicken breast, lightly fried until crispy, then dipped into **SPICY** buffalo sauce. Served with tomato, lettuce and bleu cheese dressing on the side. Served with fries. 9.00*

PESTO CHICKEN PANINI

Grilled chicken breast, homemade pesto mayo, provolone cheese and fresh spinach on a Sun-dried Tomato & Basil sourdough. Served with potato chips. 9.50

SMOKED TURKEY ROLL-UP

Turkey breast, provolone cheese, smoky bacon, baby greens, tomatoes and a roasted red pepper mayonnaise in a sun-dried tomato tortilla with potato chips. 8.75

THAI CHICKEN LETTUCE WRAP

Grilled chicken breast tossed with an orange-ginger sauce, fresh cilantro, crisp vegetables and toasted peanuts. Served with fresh fruit and a side of peanut sauce. 10.00

HOMESTYLE BBQ PORK SANDWICH

Slow roasted fresh pork served on an onion roll with our house BBQ, shredded cheddar cheese and crispy fries 9.00

PORTABELLA & MOZZARELLA MELT

Marinated portabella mushroom grilled and served in a ciabatta roll with a pesto mayonnaise, fresh mozzarella cheese, lettuce and tomato with crispy fries. 11.00

PHILLY CHEESE STEAK SANDWICH

Thinly sliced prime rib with Swiss Cheese, smothered in sweet & bell peppers, onions and chipotle ranch on ciabatta bread. Served with crispy fries. 12.50

CHICKEN TENDERS PLATTER

Tender natural chicken breast tenderloin, fried in a seasoned country style batter, served with fries and coleslaw. 10.00

SHRIMP BASKET

Large whole shrimp lightly breaded & fried to a golden crisp. Served with fries and coleslaw. Your choice of a Smoky Chipotle Bourbon sauce or cocktail sauce. 12.00

FISH AND CHIPS

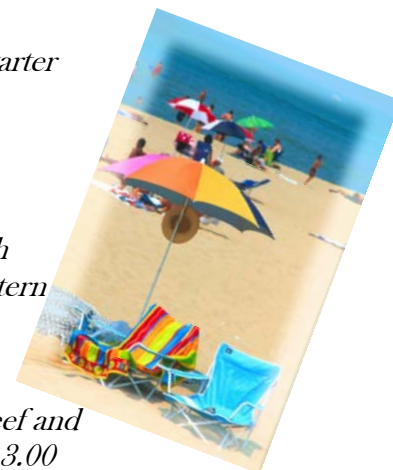
Beer battered tavern style mild fish fillets served with crispy fries, tarter sauce and fresh coleslaw. 12.00

MAHI MAHI FISH TACOS

Southwestern seasoned Mahi fillets served in flour tortillas with organic greens, fresh avocado, red onion, tomatoes and southwestern Mango slaw. Served with Cuban yellow rice. 16.50

NOT YOUR MAMA'S MEATLOAF

A generous serving of a mildly spicy blend of ground turkey, lean beef and chorizo sausage with mashed potatoes with gravy and vegetables. 13.00



SHARED PLATE CHARGE 2.50

To add French fries +.95 or Sweet Potato fries to any plate + 1.50

WATERFRONT SPECIALTIES

CHICKEN SICILIAN PASTA

Tender chicken breast sautéed in a garlic-basil olive oil with fresh vegetables, peppers, mushrooms, tomatoes, onions, artichoke hearts, feta & parmesan cheese, tossed in fresh pasta. (available vegetarian) 16.50

CHICKEN ALFREDO

Tender chicken breast sautéed with sugar snap peas and fresh mushrooms in a garlic-parmesan cream sauce over fresh pasta. 16.50

CHICKEN MARSALA

Grilled chicken breasts with a Marsala-Mushroom Demi, served with smashed redskin potatoes and fresh vegetable. 17.00

SHRIMP & GOAT CHEESE PASTA

Large select shrimp sautéed with artichoke hearts, sun dried tomatoes, onions & sweet peppers. Served over fresh pasta with a roasted red pepper cream sauce. Topped with fresh goat cheese. 19.00

SEA SCALLOPS PACIFIC RIM

Hand harvested large scallops sautéed in a mild sweet -n- spicy citrus ginger glaze with tri-colored peppers, red onions, fresh spinach, mandarin oranges and Jasmine rice. Sprinkled with toasted sesame seeds. 20.00

AHI TUNA

Beautiful Red Ahi Tuna steak grilled to rare and glazed with toasted sesame-ginger teriyaki, Over organic greens with cu-sabi drizzle. Served with Jasmine rice and fresh vegetable. 18.50

PECAN CRUSTED WALLEYE

Mild fillet dusted in a seasoned pecan flour and pan-fried. With a seafood cream sauce, house potatoes and vegetable. 20.00

GRILLED SALMON

Bourbon-Chipotle glazed Salmon served over fresh spinach with sweet potato fries and fresh vegetable. 18.00

CHILEAN SEABASS

Mild, firm Seabass seared & topped with a pesto crust. Served with fettuccini over fresh spinach. With a lemon-wine reduction and angel hair parmesan cheese. 22.00

MARGARITA CHICKEN

Tequila seared chicken breast sautéed with a roasted corn & black bean salsa, cilantro, sweet & bell peppers and onions. Served over baby greens with cheddar cheese in a cilantro tortilla shell with Jasmine rice. (available vegetarian) 16.00

CHICKEN SANTE FE

Grilled chicken breasts brushed with BBQ sauce, crispy tortillas strips, cheddar cheese, roma tomatoes and scallions. Served on baby greens with rice. Garnished with chipotle ranch. 15.50

BARBECUE BABY BACK RIBS

A full rack of our knife & fork version of the traditional favorite. Finished with our special BBQ sauce. Served with crispy fries. 20.00

NEW ORLEANS GUMBO

Mildly spiced sautéed blend of chicken, shrimp, Andouille sausage, sweet peppers, onions & okra. In a sweet & tangy tomato sauce with white rice. 18.00

PORK TENDERLOIN STEAK

Two 6 ounce pork tenderloin filets wrapped in bacon and grilled. Topped with a maple-bacon-bleu cheese crumble. Served with sweet potato fries and fresh vegetable. 18.50

TOP SIRLOIN STEAK

A fresh 8-ounce top butt sirloin steak grilled and topped with crispy onion straws. Served with smashed redskins and fresh vegetable. 16.50

FILET MIGNON

*Fresh 8 ounce top quality center cut beef tenderloin grilled & served with house potatoes & fresh vegetables. *MARKET*

Ask your server for more vegetarian or gluten free menu selections.

WHITE WINES

	Glass	Bottle
J. Lohr Riverstone Chardonnay (<i>Lake County California</i>)	8.00	26.00
Kendall Jackson Chardonnay (<i>Jackson Estates California</i>)	9.50	32.00
L. Jadot Macon Villages Chardonnay (<i>France</i>)	—	30.00
Cakebread Chardonnay, (<i>Napa Valley California</i>)	—	65.00
Banfi Principessa Gavia (<i>Italy</i>)	—	28.00
Monkey Bay Sauvignon Blanc (<i>Marlborough New Zealand</i>)	—	26.00
White Haven Sauvignon Blanc (<i>Marlborough New Zealand</i>)	9.50	34.00
Babich Black Label Sauvignon Blanc (<i>Marlborough New Zealand</i>)	8.50	32.00
Ecco Domani Pinot Grigio (<i>Italy</i>)	7.50	28.00
Maso Canali Pinot Grigio (<i>Italy</i>)	9.50	34.00
Leelanau Cellars Select Harvest Riesling (<i>Leelanau Michigan</i>)	8.00	24.00
Serena Barbero Sparkling Red (<i>Traverse Bay Michigan</i>)	—	25.00
Remy Pannier Vouvray (<i>Italy</i>)	—	34.00
Beringer California Collection White Zinfandel (<i>California</i>)	6.00	20.00
Ganzia Moscato (<i>Italy</i>)	7.50	20.00

RED WINES

	Glass	Bottle
Penfold Rawson's Merlot (<i>South Eastern Australia</i>)	7.75	26.00
Mont Pellier Merlot (<i>Italy</i>)	—	24.00
Red Rock Reserve Merlot (<i>Napa Valley California</i>)	—	24.00
Alamos Malbec (<i>Argentina</i>)	8.75	30.00
Gascon Malbec (<i>Mendoza Argentina</i>)	—	30.00
Casillero del Diablo Carmeñere (<i>Carmen Valley Chile</i>)	8.00	26.00
La Crema Pinot Noir (<i>Sonoma County California</i>)	—	38.00
Rodney Strong Alexander Valley Cabernet Sauvignon (<i>Sonoma County California</i>)	—	36.00
Mark West Pinot Noir (<i>California</i>)	8.75	33.00
Columbia Syrah (<i>Washington</i>)	—	30.00
Rosemount Shiraz (<i>Rosemount Estates Australia</i>)	8.50	26.00
Louis M. Martini Cabernet Sauvignon (<i>Sonoma County California</i>)	9.50	34.00
William Hill Cabernet Sauvignon (<i>Central Coast</i>)	—	24.00
Merryvale Starmont Cabernet Sauvignon (<i>Napa Valley California</i>)	—	50.00
XY Zin 10 Year Vines (<i>California</i>)	8.50	34.00

HOUSE WINES

By the Glass 6.00

Chardonnay

Pinot Grigio

Piesporter-Michaelsburg

Merlot

Cabernet

Pinot Noir

CHAMPAGNE AND SPARKLING WINES

	Split	Bottle
Freixinet Cordon Negro Brut	8.25	22.00
Martini & Rossi Asti Spumante	8.25	24.00
Mumm Napa Valley Bruit Prestige	—	34.00
Perrier Jouet Gran Brut	—	70.00

BEER SELECTIONS

Draft Dujour

Domestic — Imported — Microbrew Bottles

MARKET

MARKET

BEVERAGES

Ice Tea or Raspberry Ice Tea with free refills	2.50
Soft Drinks with free refills	
Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Mt. Dew, Squirt and Lemonade	2.50
Juices (Orange, Cranberry or Grapefruit)	2.50
Milk	2.00
Perrier Sparkling Water	2.75
Brewed Regular or Decaffeinated Coffee	2.50

We will be happy to re-cork your unfinished wine so you can take it with you.

We Accept reservations! Off-site catering services available.

Visit us on the web at www.mermaidofsaugatuck.com

WHITE WINES

	Bottle
Guenoc Chardonnay (<i>Lake County California</i>)	26.00
Kendall Jackson Chardonnay (<i>Jackson Estates California</i>)	32.00
Beaulieu Vineyards Chardonnay (<i>Coastal Estates California</i>)	23.00
Cakebread Chardonnay, (<i>Napa Valley California</i>)	65.00
Trivento Torrontes (<i>Argentina</i>)	27.00
Monkey Bay Sauvignon Blanc (<i>Marlborough New Zealand</i>)	26.00
White Haven Sauvignon Blanc (<i>Marlborough New Zealand</i>)	34.00
Babich Black Label Sauvignon Blanc (<i>Marlborough New Zealand</i>)	32.00
Ecco Domani Pinot Grigio (<i>Italy</i>)	28.00
Maso Canali Pinot Grigio (<i>Italy</i>)	34.00
Leelanau Cellars Select Harvest Riesling (<i>Leelanau Michigan</i>)	24.00
Grand Traverse Select Sweet Harvest Riesling (<i>Traverse Bay Michigan</i>)	24.00
Remy Pannier Vouvray (<i>Italy</i>)	34.00
Beringer California Collection White Zinfandel (<i>California</i>)	20.00
Ganzia Moscato (<i>Italy</i>)	20.00

RED WINES

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William Hill Cabernet Sauvignon (<i>Central Coast</i>)	24.00
Merryvale Starmont Cabernet Sauvignon (<i>Napa Valley California</i>)	50.00
Rancho Zabaco SHV Zinfandel Select (<i>Sonoma County California</i>)	33.00

CHAMPAGNE AND SPARKLING WINES

	Bottle
Freixinet Cordon Negro Brut	22.00
Martini & Rossi Asti Spumante	24.00
Mumm Napa Valley Bruit Prestige	34.00
Perrier Jouet Gran Brut	70.00

BEER SELECTIONS

Draft Dujour	MARKET
Domestic – Imported – Microbrew Bottles	MARKET

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Milk	2.00
Perrier Sparkling Water	2.75
Brewed Regular or Decaffeinated Coffee	2.50

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