

# Dinner

# MERMAID

River & Odi  
HOSPITALITY GROUP

WATERFRONT BAR & GRILL

## STARTERS

<b>Escar'Gold'</b> ..... 28.99 crab, lobster, melted butter, havarti, naan
<b>Jar of Gold</b> ..... 28.99 crab, lobster, melted butter, chive, naan
<b>Calamari</b> ..... 18.99 flash fried squid, cocktail sauce, mermaid sauce
<b>Smoked Salmon Dip</b> ..... 15.99 dill, crackers, cucumbers, fried capers
<b>Ceviche Camarones</b> ..... 18.99 tiger shrimp, avocado, roasted tomato, guajillo chiles, red onion, citrus
<b>Shrimp Cocktail</b> ..... 17.99 tiger shrimp, cocktail sauce
<b>Cheddar Biscuits</b> ..... 6.99 honey butter
<b>Coconut Shrimp</b> ..... 14.99 cocktail sauce
<b>Modern Mussels</b> ..... 18.99 soppressata, roasted garlic, spicy tomato-lobster sauce, french bread
<b>Classic Mussels</b> ..... 17.99 prince edward island mussels, white wine, cream, aromatics, tomatoes, french bread
<b>Tuna Poke Tostadas</b> ..... 18.99 raw tuna poke, wonton shell, avocado, bahn mi slaw, wasabi creme
<b>Crab Rangoon Nachos</b> ..... 17.99 wonton chips, crab, cream cheese, green onion, chile honey
<b>Parmesan Truffle Fries</b> ..... 9.99 truffle oil, black truffle salt, roasted garlic aioli
<b>Crispy Brussel Leaves</b> ..... 12.99 yuzu, black truffle salt
<b>Thai Sticky Ribs</b> ..... 18.99 sweet chili sauce, fennel pollen, chive
<b>Tajin Fruit</b> ..... 10.99 watermelon, pineapple, tajin

## SEAFOOD SPECIALTIES

<b>Shrimp Boil</b> ..... 27.99 tiger shrimp, crawfish, mussels, sausage, corn, potatoes, french bread
<b>Fish &amp; Chips</b> ..... 19.99 fried whitefish, fries, malt vinegar aioli
<b>Jambalaya</b> ..... 26.99 shrimp, smoked chicken, sausage, jasmine rice, cajun tomato sauce, green onions

## HANDHELDS

served with fries  
sub sweet potato fries +2  
parmesan truffle fries +5

<b>Mermaid Roll</b> ..... 29.99 warm lumb crab & lobster, melted butter, chives, new england roll
<b>Salmon BLT</b> ..... 18.99 salmon, bacon, spinach, tomato, mermaid sauce, sourdough
<b>Avocado</b> ..... 13.99 avocado, havarti, spinach, tomatoes, pesto aioli, sourdough add chicken +4   add salmon +7
<b>Blackened Mahi</b> ..... 23.99 blackened mahi, lettuce, tomato, mermaid sauce, potato bun

## Fresh Fish

### PREPARATIONS

**Mermaid**  
crispy brussel leaves, jasmine rice, yuzu-herb beurre blanc

**Lemon Caper**  
asparagus, mashed potatoes, lemon caper sauce

**Pacific Rim**  
bok choy, mushrooms, jasmine rice, miso-sake broth

**Simple**  
asparagus, parmesan truffle fries, chimichurri

### FRESH SELECTIONS

<b>Fresh Catch</b> ..... mkt
<b>Chilean Sea Bass</b> ..... 48.99
<b>Pan Fried Walleye</b> ..... 29.99
<b>Halibut</b> ..... 44.99
<b>Scallops</b> ..... 45.99
<b>Salmon</b> ..... 30.99
<b>Tiger Shrimp</b> ..... 28.99

## BURGERS

our beef patties are smashed and cooked medium well, (a little pink inside,) or to order.

substitute a Beyond Meat burger patty +2  
served with fries  
sub sweet potato fries +2  
sub parmesan truffle fries +5

<b>Diner Burger</b> ..... 15.99 dijonnaise, pickles, onions, american cheese add bacon +2
<b>Crab &amp; Lobster Burger</b> ..... 33.99 burger patty, crab, lobster, american cheese, mermaid sauce
<b>Gunslinger Burger</b> ..... 16.99 bleu cheese, bacon, onions, pickles, bbq sauce
<b>Baller Burger</b> ..... 24.99 elk patty, cabernet braised onions, provolone, shaved lettuce, roasted garlic aioli

## BUTCHER SHOP

served with a baked potato and asparagus  
sub loaded baked potato +4

<b>Top Sirloin 8oz</b> ..... 28.99
<b>Hanger Steak 8oz</b> ..... 35.99
<b>Filet Mignon 6oz</b> ..... 44.99
<b>T-Bone 20oz</b> ..... 46.99
<b>Pork Chop 12oz, bone-in</b> ..... 27.99
<b>Elk Chop 10oz, bone-in</b> ..... 48.99

## ACCESSORIES

chimichurri +1  
crispy onions & balsamic +3  
roasted mushrooms +8  
one scallop +14  
jar of gold +26

## PASTA

<b>Frutti di Mare</b> ..... 38.99 scallops, tiger shrimp, mussels, fresh fish, fettuccine, artichokes, asparagus, parmesan, tomato lobster sauce
<b>Shrimp Fra Diavolo</b> ..... 27.99 tiger shrimp, fettuccine, spicy tomato sauce
<b>Chicken Piccata</b> ..... 25.99 dusted & pan-seared chicken breast, lemon-caper sauce, linguine
<b>Pesto Pasta</b> ..... 22.99 linguine, pesto, spinach, cherry tomato, artichoke, parmesan add chicken +4, add shrimp +8, add scallops +26

## SOUPS

<b>New England Clam Chowder</b> ..... 6.99   9.99
<b>Summer Corn Chowder</b> ..... 4.99   7.99

## SALADS

<b>Chicken Cobb</b> ..... 17.99 chicken, romaine, bacon, cucumber, onion, avocado, cherry tomato, gorgonzola, ranch dressing
<b>Summer Salmon</b> ..... 25.99 salmon, mixed greens, avocado, quinoa, dried cranberries, parmesan, sunflower seeds, lemon vinaigrette
<b>Beet &amp; Goat Cheese</b> ..... 14.99 beets, goat cheese, mixed greens, avocado, pecans, dried cranberries, balsamic vinaigrette
<b>Mermaid</b> ..... 13.99 mixed greens, gorgonzola, strawberries, pecans, dried cranberries, raspberry vinaigrette
<b>Caesar</b> ..... 13.99 romaine, croutons, parmesan, caesar dressing
<b>Wedge</b> ..... 13.99 iceberg wedge, tomato, bacon, gorgonzola, ranch dressing
<b>Mediterranean</b> ..... 14.99 spinach, arugula, olives, cucumber, onion, tomatoes, feta, artichoke, lemon vinaigrette
<b>Watermelon &amp; Avocado</b> ..... 14.99 watermelon, avocado, feta, cucumber, onion, mint, basil, jalapeño, lime juice, olive oil

## ADD-ONS

chicken breast +4  
shrimp +8  
salmon +12  
steak +9  
smoked salmon +12  
crab & lobster +26

## DRESSINGS

raspberry  
vinaigrette, ranch,  
balsamic vinaigrette,  
caesar, lemon  
vinaigrette

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

# Drinks

## WHITES BY THE GLASS 60Z. BTL

CHARDONNAY Duckhorn Vineyards	17 66
napa valley, california	
CHARDONNAY Hess 'Shirtail Creek Vineyard'	9 34
monterey, california	
CHARDONNAY Joseph Drouhin 'Mâcon-Lugny'	13 50
mâconnais, burgundy, france	
CHARDONNAY Mer Soleil 'Silver'	11 42
monterey, california	
CHARDONNAY Sonoma Cutrer 'Russian River Ranches'	16 62
sonoma coast, california	
CHARDONNAY Stag's Leap 'Karia'	20 78
napa valley, california	
CHARDONNAY Taken Wine Co.	14 54
napa valley, california	
CHENIN BLANC Chateau Moncontour Vouvray Sec	13 50
touraine, loire, france	
MOSCATO Mezzacorona	9 34
dolomiti, italy	
PINOT GRIGIO Santa Margherita	18 70
alto adige, italy	
PINOT GRIS Elk Cove	12 46
willamette, oregon	
RIESLING A to Z Wineworks	12 46
oregon	
RIESLING Good Harbor 'Late Harvest'	10 38
leelanau, michigan	
SAUVIGNON BLANC Cakebread Cellars	20 78
napa valley, california	
SAUVIGNON BLANC Craggy Range	16 62
martinborough, new zealand	
SAUVIGNON BLANC Crossings	9 34
marlborough, new zealand	
SAUVIGNON BLANC Emmolo	10 38
napa valley, california	
SAUVIGNON BLANC Giesen '0% Alcohol'	10 38
marlborough, new zealand	
SAUVIGNON BLANC Intrinsic	14 54
columbia valley, washington	
WHITE BLEND Conundrum by Caymus	10 38
california [chardonnay, sauvignon blanc, semillon, muscat canelli]	
WHITE BLEND Pine Ridge	9 34
california [chenin blanc, viognier]	

## COCKTAILS

### FAVORITES

<b>Rum Runner 13</b>
plantation dark rum, bacardi superior rum, banana liqueur, blackberry brandy, fruit juices
<b>Painkiller 13</b>
plantation dark rum, pineapple juice, orange juice, coco lopez
<b>OLD FASHIONEDS</b>
<b>Classic 25</b>
blanton's single barrel bourbon, demerara, angostura bitters, orange peel
<b>Government Issued 18</b>
new riff single barrel rye, ron zacapa 23yr rum, velvet falernum, angostura bitters, orange bitters
<b>Humo y Flor 20</b>
casamigos mezcal, agave nectar, hibiscus, angostura, lime peel
<b>The Angel's Envy 25</b>
angel's envy bourbon, creme de cacao, peach bitters

### MARGARITAS

all margaritas made with fresh-made margarita mix

<b>Dockside 11</b>
lunazul blanco tequila, orange liqueur, salt rim
<b>Spicy Dockside 12</b>
lunazul blanco tequila, jalapeno, orange liqueur, tajin rim
<b>Spicy Watermelon 14</b>
exotico blanco tequila, watermelon juice, orange liqueur, jalapeño, tajin rim
<b>Prickly Pear 15</b>
lunazul reposado tequila, prickly pear juice, ancho reyes verde, orange liqueur, agave nectar, tajin rim
<b>High Class 27</b>
clase azul reposado, grand marnier, black salt rim
<b>Cucumber 12</b>
exotico blanco tequila, crushed cucumber, orange liqueur, black salt rim
<b>Hibiscus 13</b>
exotico reposado tequila, hibiscus, orange liqueur, hibiscus salt rim

### VODKA COCKTAIL

<b>Tito's Fizz 13</b>
tito's handmade vodka, elderflower liqueur, lime juice, club soda
<b>Butterfly Effect 14</b>
deep eddy lemon vodka, herbal liqueur, velvet falernum, lemon juice, butterfly pea flower
<b>Pom Cosmo 15</b>
tito's handmade vodka, pom juice, velvet falernum, lime juice, orange bitters
<b>Spa Treatment 11</b>
pearl cucumber vodka, pearl red berry vodka, lime juice, lemon-lime soda
<b>Classic Bloody Mary 11</b>
wheatley vodka, baldy's bloody mary mix, signature garnishes
<b>The Chilton 12</b>
deep eddy vodka, lemon juice, orange bitters, velvet falernum, topo chico, salt rim
<b>Cucumber Smash 12</b>
tito's handmade vodka, lime juice, crushed cucumber, basil [sub hendrick's gin +3]

### MULES

<b>Mermaid Mule 11</b>
pimm's no. one cup, blackberry liqueur, lime juice, ginger beer
<b>Montauk Mule 11</b>
deep eddy vodka, hibiscus, lime juice, ginger beer
<b>American Mule 11</b>
tito's handmade vodka, lime juice, ginger beer
<b>Ruby Red Mule 11</b>
deep eddy ruby red vodka, lime juice, ginger beer
<b>Island Mule 11</b>
plantation dark rum, aperol, passion fruit, lime juice, ginger beer
<b>Chili Mango Mule 11</b>
exotico reposado tequila, mango puree, ancho reyes, lime juice, ginger beer
<b>Kentucky Mule 11</b>
rittenhouse rye, velvet falernum, lime juice, ginger beer

### WHISKEY COCKTAILS

<b>Summertime in Michigan 16</b>
russell's reserve 10 yr bourbon, hard cider, raspberry syrup, campari, bittercube cherry bark vanilla bitters
<b>Hibiscus Whiskey Sour 15</b>
larceny bourbon, lemon juice, hibiscus grenadine
<b>Bourbon Blackberry Smash 13</b>
four roses bourbon, blackberry brandy, blackberries, lemon juice, club soda
<b>Odi's Manhattan 20</b>
pikesville rye, carpano antica, orange bitters, old fashioned bitters
<b>BLVDier 18</b>
whistle pig 'piggyback' rye, carpano antica, campari
<b>Polished Gentleman 15</b>
high west american prairie bourbon, toki by suntory whisky, lemon, walnut bitters
<b>Maui Manhattan 16</b>
old forester 100 bourbon, aperol, honey syrup, lemon, pineapple, orange bitters

### AGAVE COCKTAILS

<b>Tropical Piña 16</b>
casamigos blanco tequila, pineapple juice, lemon juice, orgeat, cinnamon, butterfly pea flower
<b>Paloma 11</b>
lunazul blanco tequila, grapefruit juice, lime juice, agave nectar, soda
<b>Casa Teal 10</b>
exotico blanco tequila, pineapple juice, lemon juice, blue curacao
<b>El Matador 16</b>
corazon añejo tequila, elderflower, ginger liqueur, lime juice, pineapple juice, orange juice, orange bitters
<b>MOCKTAILS</b>
<b>Virgin Tropical Mule 7</b>
mango puree, pineapple juice, lime juice, ginger beer
<b>Virgin Hibiscus Margarita 8</b>
hibiscus grenadine, margarita mix, soda, hibiscus salt rim

### GIN COCKTAILS

<b>Rosé Collins 15</b>
rosé liqueur, beefeater gin, lemon juice, agave nectar, club soda
<b>The Lumiere 20</b>
hendricks gin, elderflower liqueur, herbal liqueur, lime juice, bitters
<b>BUBBLY COCKTAILS</b>
<b>French 75 14</b>
bubbles, empress 1908 gin, lemon juice, simple syrup
<b>Supermosa 15</b>
mawby 'sex' brut rosé, orange juice, deep eddy peach vodka
<b>Mimosa 10</b>
bubbles, orange juice
<b>Bellini 10</b>
bubbles, peach puree

## ROSÉS BY THE GLASS 60Z. BTL

AIX	17 66
coteaux d'aix-en-provence, france [grenache, syrah, cinsault]	
Château de Campuget 'Tradition'	9 34
costières de nîmes, france [syrah, grenache noir]	
Château d'Esclans 'Whispering Angel'	15 58
côtes de provence, fr. [grenache, cinsault, vermentino]	
Denison Cellars	14 54
willamette valley, oregon [pinot noir]	
Olema	13 50
côtes de provence, france [grenache, syrah, cinsault, carignan, mourvèdre]	

## REDS BY THE GLASS 60Z. BTL

CAB. SAUV. Bonanza by Caymus	12 46
california	
CAB. SAUV. B.R. Cohn 'Silver Label'	14 54
north coast, california	
CAB. SAUV. Quilt	19 74
napa valley, california	
CAB. SAUV. Liberty School	11 42
paso robles, california	
CAB. SAUV. Smith & Hook	15 58
central coast, california	
MALBEC Bodega Atamisque 'Serbal'	11 42
mendoza, argentina	
MERLOT Oberon	13 50
napa valley, california	
PINOT NOIR Belle Glos 'Clark & Telephone'	20 78
santa maria valley, california	
PINOT NOIR Elouan	13 50
oregon	
PINOT NOIR Mer Soleil 'Reserve'	17 66
santa lucia highlands, california	
RED BLEND Pessimist by Daou	13 50
paso robles, ca. [petite sirah, zinfandel, syrah, lagrein]	
RED BLEND R Collection by Raymond	11 42
california [cab. sauv., zinfandel, petite sirah, merlot]	

## FEATURED GLASS POUR

Ask your server about today's featured wine by the glass.

## BUBBLES BY THE GLASS 60Z. BTL

Arte Latino Cava Brut	9 34
catalonia, spain	
Mawby 'Sex' Brut Rosé	13 50
leelanau, michigan	

## CORAVIN SELECTIONS 60Z

The Coravin Wine System uses transformational technology that allows us to pour a few of our favorite wines by the glass, without pulling the cork. All selections are subject to availability.

CABERNET SAUVIGNON Caymus	32
napa valley, california	
CABERNET SAUVIGNON Cakebread Cellars	32
napa valley, california	
CABERNET SAUVIGNON Duckhorn Vineyards	25
napa valley, california	
RED BLEND Orin Swift 'Papillon'	28
napa valley, california [cabernet sauvignon, cabernet franc, malbec, petit verdot, merlot]	
CHARDONNAY Far Niente 'Cave Collection'	25
napa valley, california	

## BEER

### CANS

Athletic Brewing Cerveza Atletica Non-Alcoholic	6
Atwater Vanilla Java Porter	6
Bell's Official	6
Bell's Two Hearted IPA	6
Bud Light	5
Budweiser	5
Coors Light	5
Corona	6
Corona Light	6
Michelob Ultra	5
Miller Lite	5
Perrin Black	6
Stone Buenaveza Salt & Lime Lager	6
Zulupe Amber Ale	6

### BROWN BAGGIN'

bartender's choice can, in a brown paper bag

Random Beer Can	3
Random Seltzer Can	4
Random Cider Can	4

### DRAFTS

Bell's Light Hearted	6
Bell's Oberon	6
Big Lake Brewing Michigan Amber	6
New Holland Tangerine Space Machine	6
Pacifico	6
Saugatuck Blueberry Lemonade Shandy	6
Saugatuck Oval Beach Blonde	6
Stella Artois	6

## CIDERS

Farmhaus Daily Dry	7
Farmhaus Punchbowl Sangria	7

## HARD SELTZERS

High Noon Black Cherry	7
High Noon Peach	7
High Noon Pineapple	7
Long Drink	7
Press Blackberry Hibiscus	7
Press Pomegranate Ginger	7
Long Drink Cranberry	7