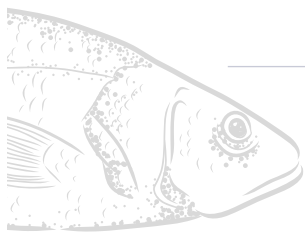


Starters

- JAR OF GOLD 24**  
maine lobster, red crab, rock shrimp, garlic-herb butter, flatbread
- GARLIC BREAD 10**  
focaccia, garlic-parmesan butter, parsley, guanciale-tomato sauce
- CALAMARI 20**  
crispy jalapeño, cilantro, chipotle-sumac aioli, citrus
- SHISHITOS 16**  
blistered shishito peppers, spanish chorizo, garlic, shallots, tomato, focaccia

- PATATAS BRAVAS 13**  
crispy potatoes, bravas sauce, roasted garlic aioli
- WAGYU BEEF DUMPLINGS 16**  
wild mushrooms, ginger, ponzu, chili crunch, edamame
- MUSSELS 18**  
white wine, cream, garlic, shallots, herbs, focaccia
- SPANISH OCTOPUS 22**  
spanish chorizo, smoked paprika, tomato, gordal olives, white wine, lemon

- MUSHROOM 'CALAMARI' 16**  
wild mushrooms, chipotle-sumac aioli
- CRUDITE 15**  
everything bagel hummus, vegetables, za'atar naan chips
- JAMON & MANCHEGO 28**  
jamon serrano, iberico salchichon, coppa, manchego, spanish cocktail mixed nuts, gordal olives, cornichons, grain mustard, rosemary + truffle chips



FRESH FISH

*It's our mission to provide the freshest fish to our customers on a daily basis. Our inventory is flown in and delivered each day, so available stock fluctuates based on availability.*

- FRESH CATCH MKT**  
sunchokes, turnips, wild mushrooms, carrots, brussels sprouts, balsamic reduction
- SWORDFISH 37**  
miso glaze, israeli couscous, green onion, wild mushrooms, piquillo peppers
- SALMON 34**  
brussels sprouts, rice, shallot-thyme butter

- HALIBUT 48**  
ritz cracker crust, roasted fingerling potatoes, roasted cauliflower, pepitas, dates, yuzu beurre blanc
- CHILEAN SEA BASS 33**  
chipotle mezcal butter, rice, broccolini, piquillo peppers
- WALLEYE 30**  
herb crusted, roasted fingerling potatoes, broccolini, yuzu beurre blanc

- SEA SCALLOPS 45**  
little neck clam + guanciale sofrito, wild mushrooms, brussels sprouts
- BOUILLABaisse 46**  
sea scallops, little neck clams, mussels, rock shrimp, fresh fish, garlic, cilantro, citrus-saffron broth, focaccia
- FISH + CHIPS 23**  
fried whitefish, fries, cilantro-lime tartar sauce

Salads & Soup

*Add: chicken +5, chicken katsu +6, shrimp +12, salmon +12, wahoo +13, octopus +15, flat iron steak +16*

- SPANISH CAESAR 9 | 16**  
greens, manchego, fried chickpeas, marcona almonds, za'atar naan chips, sun-dried tomato, caesar dressing  
*Add spanish white anchovies +2*
- MEDITERRANEAN 16**  
greens, kalamata olives, crispy chickpeas, cucumber, cauliflower, feta, toasted pine nuts, tomato, dates, balsamic vinaigrette
- AVOCADO-BEET 16**  
greens, avocado, roasted beets, fresh dill, cucumber, celery, gruyere, crouton, creme fraiche vinaigrette
- MEXICAN FATTOUSH 15**  
greens, tomato, tajin-dusted naan chips, queso fresco, red onion, dill, corn, cucumber, cilantro, guajillo vinaigrette
- BACON + AVOCADO 8 | 15**  
greens, bacon, avocado, tomato, onion, bleu cheese crumbles, buttermilk ranch
- NEW ENGLAND CLAM CHOWDER 7 | 10**

Steaks & Entrées

- 6OZ FILET MIGNON 49**  
sunchokes, turnips, wild mushrooms, carrots, brussels sprouts, demi glace
- 14OZ NEW YORK STRIP 52**  
roasted fingerling potatoes, broccolini, bone marrow butter
- 8OZ FLAT IRON 33**  
roasted fingerling potatoes, broccolini, bone marrow butter
- PLUMA IBERICO DE BELLOTA 49**  
"the wagyu of pork", roasted fingerling potatoes, broccolini, shallot-thyme butter
- JERK CHICKEN 26**  
caribbean rice + beans, caramelized pineapple
- VEGGIE BOWL 24**  
wild mushrooms, roasted garlic, harissa cauliflower, broccolini, tomatoes, red onion, jalapeño, rice

Handhelds

*Served with Fries (unless noted otherwise). Substitute Rosemary + Truffle Chips at no additional charge. Substitute Sweet Potato Fries +2. Substitute Truffle Fries +4.*

- MERMAID ROLL 25**  
maine lobster, red crab, rock shrimp, garlic-herb butter, martin's new england roll
- MERMAID BURGER 17**  
two smash patties, roasted garlic aioli, pickles, onions, american cheese, martin's potato bun  
*Add bacon +2*
- CONFIT DUCK CUBANO 17**  
pulled confit duck, coppa, gruyere, mustard aioli, sweet hotty pickles, focaccia
- FISH TACOS 24**  
chili-lime dusted wahoo, napa slaw, salsa verde, cilantro, radish, flour tortillas, served with caribbean rice + beans (no fries)  
*Add one extra taco +6*
- MAINE BLT 25**  
chilled lobster + crab + rock shrimp salad, bacon, greens, tomato, martin's potato bun

RAW BAR

- SIX OYSTERS MKT**  
daily selection of oysters, cucumber mignonette, cocktail sauce, horseradish, hot sauce
- HAMACHI CRUDO 22**  
yuzu, soy, radish, jalapeno, chili crunch, scallion
- YELLOWTAIL CEVICHE 22**  
leche de tigre, red pepper, cilantro, onions, tostada
- SHRIMP COCKTAIL 19**  
super colossal tiger shrimp, old bay dusted, cocktail sauce, horseradish, mustard aioli, old bay potato chips



SPANISH SEAFOOD TINS

*Served with rosemary + truffle chips, sauce gribiche, pickles, radish*

- BONITO DEL NORTE 18**  
albacore tuna loin in olive oil
- SARDINAS A LA ANTIGUA 16**  
sardines preserved in olive oil
- MEJILLONES DE GALACIA 16**  
galacian mussels in spanish sauce

Pasta

- FETTUCCINE ALL'AMATRICIANA 24**  
guanciale, italian tomatoes, pecorino, chili, basil, focaccia
- CAVATELLI 40**  
maine lobster tail, rock shrimp, gruyere, parmesan, butter bread crumbs
- SQUID INK LINGUINE 29**  
little neck clams, garlic, shallot, white wine, uni butter

Starters

JAR OF GOLD 24

maine lobster, red crab, rock shrimp, garlic-herb butter, flatbread

GARLIC BREAD 10

focaccia, garlic-parmesan butter, parsley, guanciale-tomato sauce

CALAMARI 20

crispy jalapeño, cilantro, chipotle-sumac aioli, citrus

SHISHITOS 16

blistered shishito peppers, spanish chorizo, garlic, shallots, tomato, focaccia

PATATAS BRAVAS 13

crispy potatoes, bravas sauce, roasted garlic aioli

WAGYU BEEF DUMPLINGS 16

wild mushrooms, ginger, ponzu, chili crunch, edamame

MUSSELS 18

white wine, cream, garlic, shallots, herbs, focaccia

SPANISH OCTOPUS 22

spanish chorizo, smoked paprika, tomato, gordal olives, white wine, lemon

MUSHROOM 'CALAMARI' 16

wild mushrooms, chipotle-sumac aioli

CRUDITE 15

everything bagel hummus, vegetables, za'atar naan chips

JAMON & MANCHEGO 28

jamon serrano, iberico salchichon, coppa, manchego, spanish cocktail mixed nuts, gordal olives, cornichons, grain mustard, rosemary + truffle chips

RAW BAR

SIX OYSTERS MKT

daily selection of oysters, cucumber mignonette, cocktail sauce, horseradish, hot sauce

HAMACHI CRUDO 22

yuzu, soy, radish, jalapeno, chili crunch, scallion

YELLOWTAIL CEVICHE 22

leche de tigre, red pepper, cilantro, onions, tostada

SHRIMP COCKTAIL 19

super colossal tiger shrimp, old bay dusted, cocktail sauce, horseradish, mustard aioli, old bay potato chips



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SALMON 34

brussels sprouts, rice, shallot-thyme butter

HALIBUT 48

ritz cracker crust, roasted fingerling potatoes, roasted cauliflower, pepitas, dates, yuzu beurre blanc

CHILEAN SEA BASS 53

chipotle mezcal butter, rice, broccolini, piquillo peppers

WALLEYE 30

herb crusted, roasted fingerling potatoes, broccolini, yuzu beurre blanc

SEA SCALLOPS 45

little neck clam + guanciale sofrito, wild mushrooms, brussels sprouts

AHI TUNA POKE BOWL 27

israeli couscous, napa slaw, jalapeño, edamame, radish, carrots, avocado, onion, ponzu, sesame seeds

FISH + CHIPS 23

fried whitefish, fries, cilantro-lime tartar sauce

SPANISH SEAFOOD TINS

Served with rosemary + truffle chips, sauce gribiche, pickles, radish

BONITO DEL NORTE 18

albacore tuna loin in olive oil

SARDINAS A LA ANTIGUA 16  
sardines preserved in olive oil

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galacian mussels in spanish sauce

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Add spanish white anchovies +2

MEDITERRANEAN 16

greens, kalamata olives, crispy chickpeas, cucumber, cauliflower, feta, toasted pine nuts, tomato, dates, balsamic vinaigrette

AVOCADO-BEET 16

greens, avocado, roasted beets, fresh dill, cucumber, celery, gruyere, crouton, creme fraiche vinaigrette

MEXICAN FATTOUSH 15

greens, tomato, tajin-dusted naan chips, queso fresco, red onion, dill, corn, cucumber, cilantro, guajillo vinaigrette

BACON + AVOCADO 8 | 15

greens, bacon, avocado, tomato, onion, bleu cheese crumbles, buttermilk ranch

NEW ENGLAND CLAM CHOWDER 7 | 10

Entrées

8OZ FLAT IRON 33

roasted fingerling potatoes, broccolini, bone marrow butter

FETTUCCHINE ALL'AMATRICIANA 24

guanciale, italian tomatoes, pecorino, chili, basil, focaccia

JERK CHICKEN 26

caribbean rice + beans, caramelized pineapple

VEGGIE BOWL 24

wild mushrooms, roasted garlic, harissa cauliflower, broccolini, tomatoes, red onion, jalapeño, rice

Handhelds

All handhelds served with Fries (unless noted otherwise). Substitute Rosemary + Truffle Chips at no additional charge. Substitute Sweet Potato Fries +2. Substitute Truffle Fries +4

Seafood

MERMAID ROLL 25

maine lobster, red crab, rock shrimp, garlic-herb butter, martin's new england roll

FISH TACOS 24

chili-lime dusted wahoo, napa slaw, salsa verde, cilantro, radish, flour tortillas, served with caribbean rice + beans (no fries)  
Add one extra taco +6

MAINE BLT 25

chilled lobster + crab + rock shrimp salad, bacon, greens, tomato, martin's potato bun

FISH SANDWICH 16

crispy whitefish, greens, tomato, cilantro-lime tartar sauce, spicy pickles, martin's potato bun

Non-Seafood

MERMAID BURGER 17

two smash patties, roasted garlic aioli, pickles, onions, american cheese, martin's potato bun  
Add bacon +2

CONFIT DUCK CUBANO 17

pulled confit duck, coppa, gruyere, mustard aioli, sweet hotty pickles, focaccia

PANINO AL POLLO 17

chicken breast, coppa, provolone, roasted garlic aioli, greens, focaccia

CRISPY CHICKEN KATSU 16

panko crusted chicken breast, napa slaw, katsu aioli, martin's potato bread

# DRINK MENU

## Cocktails

### RUM

#### FROZEN MAI TAI 14

bacardi superior rum, orgeat, orange liqueur, lime, pineapple, plantation dark rum float

#### PAINKILLER 14

plantation dark rum, pineapple, orange, coco lopez

#### PINEAPPLE-YUZU MOJITO 14

bacardi superior rum, mint, pineapple, yuzu syrup, soda, lime

### VODKA

#### BUTTERFLY EFFECT 14

deep eddy lemon vodka, herbal liqueur, velvet falernum, lemon, butterfly pea flower

#### CUCUMBER SMASH 14

tito's handmade vodka, lime, cucumber, basil, soda

#### BALANCING ACT 13

deep eddy lemon, jalapeño, rosemary, lemonade

### GIN

#### ROSÉ COLLINS 15

fords gin, rosé liqueur, lemon, agave, club soda

#### JUNGLE FLOWER 16

empress 1908 gin, orgeat, peach schnapps, pineapple, lime, butterfly pea flower, habanero bitters, xocolatl bitters

#### NEGRONI MODERNO 16

fords gin, carpano antica, punt e mes, campari, orange bitters

### WHISKEY

#### CLASSIC OLD FASHIONED 26

jefferson's ocean aged bourbon, demerara, angostura bitters, orange peel

#### THE TRIPLE CROWN 16

woodford reserve bourbon, creme de cacao, peach bitters

#### SUMMERTIME IN MICHIGAN 16

elijah craig small batch bourbon, hard cider, raspberry syrup, campari, bittercube cherry bark vanilla bitters

#### BOURBON BLACKBERRY SMASH 14

old forester 86 bourbon, blackberry brandy, blackberries, lemon, club soda

#### WHISKEY-GINGER SMASH 15

rittenhouse rye, ginger liqueur, lemon, mint

#### IRISH SPRITZ 14

jameson orange whiskey, pineapple, bubbles

### MULES

#### AMERICAN MULE 12

deep eddy vodka, lime, ginger beer

#### MEZCAL MULE 15

banhez mezcal, passion fruit, lime, ginger beer, cucumber, agave

#### MERMAID MULE 12

pimm's no. one cup, blackberry liqueur, lime, ginger beer

### AGAVE

#### DOCKSIDE MARGARITA

choose your style, served with fresh-made margarita mix, and orange liqueur

**classic:** lunazul blanco tequila, salt rim 12

**frozen:** el jimador blanco tequila, salt rim 14

**spicy:** lunazul reposado tequila, jalapeño, tajin rim 13

**smoky:** banhez mezcal, black salt rim 14

#### EL TROPICALE MARGARITA 14

1800 coconut blanco tequila, pineapple, passion fruit, mango, lime, hibiscus salt rim

#### BLACKBERRY BASIL MARGARITA 14

lunazul blanco tequila, blackberries, basil, lime, orange liqueur, agave, salt rim

#### TROPICAL PIÑA 13

el jimador blanco tequila, pineapple, lemon, orgeat, cinnamon, butterfly pea flower

#### EL MATADOR 15

olmeca altos añejo tequila, elderflower liqueur, ginger liqueur, lime, pineapple, orange, orange bitters

#### FLOR DE PIÑA 14

banhez mezcal, lemon, pineapple, xocolatl bitters

#### LA CIUDAD 20

herradura añejo tequila, ancho reyes, sweet vermouth, xocolatl bitters, luxardo cherries

### MARTINI

#### GRAPEFRUIT BASIL MARTINI 15

ketel one vodka, grapefruit, basil

#### POM COSMO 15

tito's handmade vodka, pomegranate, velvet falernum, lime, orange bitters

#### THE LUMIERE 16

fords gin, elderflower liqueur, herbal liqueur, lime, orange bitters

#### ESPRESSO MARTINI 16

tito's handmade vodka, espresso vodka, cold brew

#### FRENCH MARTINI 16

grey goose vodka, raspberry liqueur, pineapple, lime

### BRUNCHY

#### RED SANGRIA 12

red wine, guava, brandy, citrus

#### CLASSIC BLOODY MARY 12

finlandia vodka, bloody mary mix, tajin rim

#### FRENCH 75 15

bubbles, empress 1908 gin, lemon

## Wine

### BUBBLES

#### ARTE LATINO CAVA BRUT 9/34

catalonia, spain

#### MAWBY 'SEX' BRUT ROSÉ 13/50

leelanau, michigan

### WHITES

#### CROSSBARN BY PAUL HOBBS 15/58

chardonnay • sonoma coast, california

#### HESS 'SHIRTAIL RANCHES' 10/38

chardonnay • monterey, california

#### JORDAN 19/74

chardonnay • russian river valley, california

#### MER SOLEIL 'SILVER' 11/42

chardonnay • monterey, california

### SONOMA-CUTRER

#### 'RUSSIAN RIVER RANCHES' 17/66

chardonnay • sonoma coast, california

#### TREFETHAN 16/62

chardonnay • napa valley, california

### CHATEAU MONCONTOUR

#### VOUVRAY SEC 13/50

chenin blanc • touraine, loire, france

#### MEZZACORONA 9/34

moscato • dolomiti, italy

#### SANTA MARGHERITA 19/74

pinot grigio • alto adige, italy

#### ELK COVE 14/54

pinot gris • willamette, oregon

### CHATEAU GRAND TRAVERSE

#### 'LATE HARVEST' 11/42

riesling • old mission, michigan

#### DUCKHORN VINEYARDS 18/70

sauvignon blanc • north coast, california

#### EMMOLO 11/42

sauvignon blanc • napa valley, california

#### GROTH 20/78

sauvignon blanc • napa valley, california

#### HONIG 16/62

sauvignon blanc • california

#### KIM CRAWFORD 12/46

sauvignon blanc • marlborough, new zealand

#### OLEMA 11/42

sauvignon blanc • loire valley, france

#### CONUNDRUM BY CAYMUS 10/38

white blend • california [chardonnay, sauvignon blanc, semillon, muscat canelli]

#### E. GUIGAL 14/54

white blend • côtes du Rhône, france [viognier, roussanne, marsanne, clairette, bourboulenc, grenache blanc]

### REDS

#### BONANZA BY CAYMUS 11/42

cabernet sauvignon • california

#### DAOU 16/62

cabernet sauvignon • paso robles, california

#### HESS 'SHIRTAIL RANCHES' 13/50

cabernet sauvignon • california

#### QUILT 19/74

cabernet sauvignon • napa valley, california

#### TREANNA 17/66

cabernet sauvignon • paso robles, california

#### HIGH NOTE 10/38

malbec • mendoza, argentina

#### DONATI 14/54

merlot • paso robles, california

#### BELLE GLOS 'CLARK & TELEPHONE' 20/78

pinot noir • santa maria valley, california

#### ELOUAN 13/50

pinot noir • oregon

#### MCCLEAN VINEYARDS 'LOVE' 17/66

red blend • central coast, california [zinfandel, syrah, primitivo, petite syrah, merlot, grenache blanc]

#### PESSIMIST BY DAOU 14/54

red blend • paso robles, california [petite sirah, zinfandel, syrah, lagrein]

### ROSÉS

#### AIX 17/66

coteaux d'aix-en-provence, france [grenache, syrah, cinsault]

#### DENISON CELLARS 15/58

willamette valley, oregon [pinot noir]

#### JOEL GOTT 9/34

central coast, california [grenache, mouvedre, carignan, albarino, counoise, cinsault]

#### JUSTIN 13/50

central coast, california [syrah]

#### MIRAVAL 16/62

côtes de provence, france [grenache, syrah, cinsault, rolle]

### CORAVIN SELECTIONS

6oz glass pour. All selections are subject to availability

#### FAUST 30/98

cabernet sauvignon • napa valley, california

#### POST & BEAM BY FAR NIENTE 32/102

cabernet sauvignon • napa valley, california

#### PRISONER 28/94

cabernet sauvignon • california

#### GOLDENEYE BY DUCKHORN 28/94

pinot noir • anderson valley, california

#### PRISONER 25/88

red blend • california [cabernet sauvignon, petite sirah, syrah, charbono]

#### CAKEBREAD CELLARS 30/98

chardonnay • napa valley, california

#### CLOUDY BAY 24/86

sauvignon blanc • marlborough, new zealand

## CIDER, BEER, SELTZERS

### DRAFTS 6

bell's oberon • bell's two hearted • big lake michigan amber • modelo • new holland tangerine space machine • saugatuck blueberry lemonade shandy • saugatuck oval beach blonde • stella artois

### 120Z MICROS 6

athletic brewing non-alcoholic • bell's hazy hearted • perrin black • pigeon hill oatmeal cream pie • saugatuck bonfire brown • stone buenaveza salt & lime lager

### 160Z MICROS 7.5

big lake swing juice • old nation m43

### DOMESTICS 5

bud light • coors light • michelob ultra • miller lite

### IMPORTS 6

corona • corona premier

### SELTZERS 7

high noon black cherry • high noon peach • high noon pineapple • long drink • press blackberry hibiscus • press pomegranate ginger

### CIDERS 7

blackgrass cheap cran cherrykee • blackgrass fineapple • blackgrass golden boi

### BROWN BAGGIN' BEER 3.5

random can of beer served in a brown paper bag

### BROWN BAGGIN' SELTZER 4.5

random can of seltzer served in a brown paper bag

ASK YOUR SERVER ABOUT TODAY'S FEATURED WINE BY THE GLASS