



# KILLER SHRIMP

*At The Mermaid Restaurant*

**Killer Shrimp is prepared using all natural ingredients that are simmered for 10 hours to create our luxurious spicy sauce. When your order is placed the shrimp are added to the sauce and cooked quickly. Your order is then rushed to your table piping hot and served with French bread for dunking.**

<b>Killer Shrimp “ Original”</b> served with French Bread	<b>18</b>
<b>Killer Shrimp “ Shelled”</b> served with French Bread	<b>20</b>
<b>Killer Shrimp “ Rice”</b> served with French Bread	<b>20</b>
<b>Killer Shrimp “ Pasta”</b> served with French Bread	<b>20</b>
<b>Killer Shrimp &amp; Lobster</b> Shrimp, Lobster Tail and Sweet Corn in our famous Spicy Broth	<b>30</b>
<b>Killer Shrimp, Crab &amp; Lobster</b> Shrimp, Lobster Tail, Snow Crab Claws and Sweet Corn in our famous Spicy Broth	<b>35</b>
<b>Killer Crab Claws</b> Snow crab, lemon, butter and rosemary tossed with our Killer Shrimp spices	<b>25</b>
<b>Killer Shrimp Roll-</b> Peppers, onions, aioli, French bread, choice of fries, shrimp au jus	<b>16</b>
<b>Killer Mac n’ Cheese</b>	<b>14</b>

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## APPETIZERS

### SEAFOOD

Lobster Mac n' Cheese	15
"Peel and Eat" Shrimp	15
Shrimp Cocktail	13
Ahi Tuna Poke	14
Oysters	14   24
Snow Crab Claws	23   39
Shellfish Platter	25   39

Steamed Mussels	14
Steamed Clams	14
Popcorn Shrimp	12
Fried Calamari	10
Mini Crab Cakes	14
Crab Fries	16
Killer Nachos ( <i>chicken or steak 2</i> )	16

### TACOS

Baja Fish	12
Baja Shrimp	12

### WINGS

Spicy Chicken Tenders	12
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## SOUPS, SALADS & SANDWICHES

<b>Clam Chowder</b> - Served New England Style	5   8
<b>Grilled Caesar Salad</b> - Romaine hearts, garlic croutons, parmesan cheese	13
<b>Wedge</b> - Grilled green onion, baby tomato, roasted garlic, crispy prosciutto, creamy bleu cheese	12
<b>Seafood Salad</b> - Chopped iceberg lettuce, tomato, cucumber, avocado, calamari, shrimp, crab meat, spicy thousand island	20
<b>BBQ Mahi Mahi Sandwich</b> - Blue crab slaw, avocado, tomato, brioche bun, served with hand cut fries	17
<b>Angus Sliders</b> - Served a la carte with lettuce, tomato, cheese and garlic aioli	10
<b>Fish and Chips Sliders</b> - Served with lettuce, bread and butter pickles, tartar sauce, served with hand cut fries	13
<b>Fried Shrimp Po Boy Sandwich</b> - Popcorn shrimp tossed in our spicy sauce over cole slaw and tomatoes	16
<b>Mermaid Burger</b> - 8oz angus beef topped with iceberg lettuce, tomato, onion and our spicy thousand island dressing, served with handcut fries	13

## ENTRÉES

### MEAT

<b>Grilled Filet Mignon</b> - House cut garlic fries, red wine sauce	28
<b>Bone-In Pork Chop</b> - Cornmeal crusted pork chop served with creamy peppercorn sauce and bleu cheese mashed potatoes	25
<b>Pan Roasted Chicken Breast</b> - Garlic mashed potatoes, grilled asparagus, whole grain mustard sauce	19

### SEAFOOD

<b>Fisherman's Stew</b> - Slow cooked tomato sauce, snow crab, salmon, shrimp, scallops, mahi, cod, clams, mussels with grilled bread	26
<b>Blackened Salmon Filet</b> - Maple scented brown butter sweet potatoes and wilted spinach	24
<b>Sautéed Salmon</b> - Served with mango salsa & garlic mashed potatoes	24
<b>Jumbo Crab Cakes</b> - Served with a caper beurre blanc sauce and garlic mashed potatoes	25
<b>Jumbo Fried Shrimp</b> - Served with cole slaw and hand cut fries	20
<b>Beer Battered Fish and Chips</b> - Fried Atlantic cod served with cole slaw and hand cut fries	18
<b>Killer Paella</b> - Saffron rice, Andouille sausage, chicken, clams, mussels, calamari, shrimp	22
<b>Seafood Pasta Marinara</b> - Mussels, clams, snow crab, shrimp and salmon in a spicy marinara sauce over spaghetti	28

<b>Add a Lobster Tail to any entrée</b>	12
<b>Add crab stuffed shrimp to any entrée</b>	12

## SIDES

Killer Corn	5	Homemade Cole Slaw	4	House Cut Fries	6
Garlic Mashed Potatoes	5	Angel Hair Pasta	3	Sweet Potato Fries	7
Blue Cheese Mashed Potatoes	6	Steamed Rice	3	Killer Spice Fries	7
Roasted Asparagus	6	"Loaded" Baked Potato	7	Killer Tots ( <i>Animal Style 2</i> )	7
Steamed Broccoli	6	<i>Served with butter, sour cream,</i>			

## DESSERT

<b>Sweet Potato Pecan Pie</b> with whipped cream	7
<b>Warm Apple Cobbler</b> with vanilla bean ice cream	8
<b>New York Cheesecake</b> with praline caramel	8
<b>Old School Hot Fudge Sundae</b> with peanuts, whipped cream and cherries	8
<b>Triple Layer Chocolate Cake</b> with whipped cream (add ice cream \$2)	8

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## Specialty Drinks

12

### Pieces of Eight

Served with Cruzan Aged Rum, Housemade Passion Fruit Syrup, Fresh Pineapple & Fresh Lime  
*"A revamp of a classic Tiki Drink from the 1960's that originated in Marina Del Rey"*

### KS Mojito

Served with Atlantico Platino Rum, 2 types of bitters, Mint, Sugar & Fresh Lime  
*"Tri-color mojito based on a recipe from the Queen's Park Hotel in the 1920's"*

### Shrimp Killa

Featuring Atlantico Reserve Rum combined with Coconut Cream, Pineapple Juice & Freshly Grated Nutmeg  
*"Inspired by a cocktail of a similar name invented at the Soggy Dollar Bar on the Island of Jost Van Dyke."*

### Gold Rush

Wild Turkey Bourbon, Honey, & Fresh Lemon Juice  
*"A honey variation on the whiskey sour"*

### Dark 'n Stormy

Gosling's Black Seal Rum charged with Ginger Beer & Fresh Lime  
*"Referred to as Bermuda's national drink and supposedly originated at the Royal Officer's Club."*

### The Westside

Served with Plymouth Gin  
 Cucumber, Mint, Sugar & Fresh Lime  
*"A new classic that is refreshing and makes a gin lover out of anyone who drinks it."*

### Killer Margarita

Served with Espolon Tequila, Housemade Curacao & Fresh Lime  
*"Our signature Margarita, based on our recipe for Housemade Orange Liqueur."*

### Smokey Paloma

Served with El Silencio Mezcal, Agave, fresh lime, grapefruit juice & Sea Salt.

### Passion Killer

Served with Olmecca Altos Tequila, Passion Fruit, Housemade Curacao, Fresh Lime Juice & Jalapeno.  
*"A delicious passion fruit margarita with a spicy kick."*

### Manhattan

Knob Creek Rye Whiskey, Sweet Vermouth, & Bitters  
*"As it was first served at the Manhattan Club in the 1870's"*

## Wine

	glass	bottle
Mumm, Brut NV, Napa Valley, California	8	39
Chardonnay, Ravens Wood "Vintners Blend", California	9	34
Chardonnay, Francis Coppola "Diamond Collection", Monterey County, California	10	36
Chardonnay, Summerland, Santa Barbara County, California	11	44
Chardonnay, Jordan, Russian River Valley, California		58
White Blend, The White Doe, Clarksburg, California	10	36
Sauvignon Blanc, Brancott, Marlborough New Zealand	10	36
Pinot Grigio, Santa Margherita, Alto Adige, Italy	13	46
Moscato d'Asti, Cupcake, Asti D.O.C.G., Italy	9	34
Rose, Listel, Languedoc, France	10	36
Pinot Noir, Votre Sante, California	9	34
Merlot, Red Diamond, Washington State	9	34
Merlot, Franciscan Estates, Napa Valley, California	11	44
Cabernet Sauvignon, Hidden Crush, Central Coast, California	10	36
Cabernet Sauvignon, Simi, Alexander Valley, California	13	50
Red Blend, Clos Du Bois "Rouge", California	10	36
Red Blend, Ferrari-Carano "Siena", Sonoma County, California		45
Malbec, Graffigna, "Reserve", San Juan, Argentina	10	36
Cabernet, Silver Oak, Alexander Valley, California		88

## Draft

Shock Top Belgian White	6
Goose Island IPA	6
Stella Artois	6
Budweiser	5

## Bottled

Pacifico	5
Corona	5
Corona Light	5
Fat Tire	5
Blue Moon	5
Newcastle	5
Guinness Stout	6
Stella Cidre	6
Heineken	6
Amstel Light	6
Budweiser	5
Bud Light	5

## Beverages

Housemade Lemonade	6
<i>Strawberry, Mixed Berry, Mint or Jalapeno</i>	
"Mexican" Coke	4
Coke	4
Diet Coke	4
Sprite	4
Cranberry Juice	4
Apple Juice	4
Fresh Juices	6
Monster	6
Evian	6
Badoit	6
Coffee   Iced Tea	4