

Jerry & the Mermaid Menu

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Setting Sail...



COLD APPETIZERS

RAW BAR

*Clams on the Half Shell (6) 6.95 (12) 10.50

*Oysters on the Half Shell (6) 8.50 (12) 13.50

Jumbo Shrimp Cocktail 9.95

SANDBAR COMBO

*3 Clams, 3 Oysters, 2 Jumbo Shrimp 12.50

HOT APPETIZERS

Baked Stuffed Clams 6.50

Clams Casino (*peppers, onions, mushrooms, and bacon*) 8.95

Mussels Luciano (*white wine, garlic and butter*) 7.95

Mussels Marinara (*hot, medium or mild*) 7.95

Oysters Mornay (*cream sauce with two cheeses*) 10.50

Oysters Casino (*peppers, onions, mushrooms, and bacon*) 10.50

Coquille St. Jacques (*scallops, shallots, mushrooms in a Mornay sauce*) 10.95

Escargot in Mushroom Caps 10.50

Fried Calamari (*hot, medium, mild or cajun*) 9.50

Steamers (<i>white wine, garlic and butter</i>)	(price seasonal)
Jerry's Famous Buffalo Wings (<i>hot, medium or mild with bleu cheese and celery</i>)	7.50
Mozzarella Sticks	6.50
Fried Artichoke Hearts (<i>with lemon, butter and white wine</i>)	8.50
Mini Crab Cakes (<i>with horseradish sauce</i>)	6.50
Buffalo Shrimp	9.95
Buffalo Chicken Fingers	7.50
Coconut Shrimp	7.50

HOT SOUPS (bowl)



Seafood Bisque	5.95
Manhattan Clam Chowder	4.50
Soup du Jour	4.50

Seaside Treasures



SALADS

Fresh Garden Salad	4.95
Greek Salad	7.50
Mermaid Salad (<i>mixed greens with marinated calamari, scungilli, olives, celery, red onion</i>)	11.50
Grilled Chicken over Salad	8.95

Bleu Cheese Dressing 50¢ extra

PASTAS

Rigatoni alla Vodka	14.95
Linguine and Clam Sauce (<i>red or white</i>)	13.95
Fried Calamari over Linguine	14.95
Shrimp Scampi over Linguine	16.50
Stuffed Shrimp Scampi (<i>with crabmeat over linguine</i>)	18.50
Scungilli Maranara over Linguine (<i>hot, medium or mild</i>)	15.50
Shrimp Parmigiana over Linguine	15.95

FISH



All fish entrées can be prepared diet style, garlic, Cajun or with dill sauce

Grilled Swordfish	18.95
Catch of the Day	(price seasonal)
Stuffed Sole with Crabmeat	15.95
Filet of Sole	13.95
Swordfish Joshua (<i>broiled swordfish topped with fresh tomatoes, green peppers and mozzarella cheese with a garlic wine sauce</i>)	19.95
Broiled Combo (<i>scallops, sole, baked stuffed clams and shrimp</i>)	18.95
Steamed whole Lobster (<i>approx. 1-1/8 lb.</i>)	(price seasonal)

*Larger lobsters available with 24 hours notice.
All entrées include a house salad.*

FAR FROM the DOCK



Chicken Française (<i>butter, lemon and white wine sauce</i>)	15.95
Grilled Chicken Brest (<i>plain or marinated</i>)	15.50
*Rib Steak (<i>marinated, garlic or plain</i>)	18.50
*Hamburger Platter	6.95
*Cheeseburger Platter	7.50
Fried Chicken Wings and Waffle Fries	6.95
Chicken Fingers with Honey Mustard and Waffle Fries	7.50

ON the PORT SIDE



Hot Dog	2.50
Garlic Bread	2.95
Waffle Fries	3.50
Linguine with Red Sauce or Garlic	4.50
Basket of Onion Rings	5.50

FRIED BOATS...or BUNS

All of our fried seafood is breaded daily on premise, served with waffle fries and homemade cole slaw.

	BOAT	BUN
Fried Shrimp	10.95	
Fried Scallops	10.50	7.95
Fried Clams	9.50	7.95
Fried Flounder	9.50	7.95
Fried Combo (<i>flounder, shrimp, clams and scallops</i>)	13.50	
Fish and Chips	13.50	

SAILING into the SUNSET





Homemade Ice Cream Crêpes	6.50
Key Lime Cheesecake	4.95
Carrot Cake	4.95
Mississippi Mud Pie	4.95
Oreo Cookie Ice Cream Pie	4.95
Mississippi Mud Ice Cream Cake	4.95
Dessert of the Day	4.95
Coffee, Tea, Decaf	1.95
Cappuccino	4.50
Espresso	3.50
JERRY'S FAMOUS HOMEMADE CAPPUCCINO (<i>espresso, Galiano, sambuca, ice cream and spices, topped with whipped cream</i>)	5.50

Wine List



WHITE WINES

"Woodbridge" by Robert Mondavi Chardonnay (<i>California</i>)	20.00
Palmer Chardonnay (<i>North Fork, Long Island</i>)	21.00
Fontana Candida Pinot Grigio (<i>Italy</i>)	20.00
Robert Mondavi "Private Selection" Fumé Blanc (<i>California</i>)	24.00
Pindar "Peacock" Chardonnay (<i>Long Island</i>)	23.00

BLUSH WINE

Sutter Home White Zinfandel (<i>California</i>)	17.00
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RED WINES

Blackstone Merlot (<i>California</i>)	28.00
"Woodbridge" by Robert Mondavi Merlot (<i>California</i>)	20.00
Palmer Vinyards Merlot Cuvée (<i>North Fork, Long Island</i>)	22.00
Mezzacorona Cabernet Sauvignon (<i>Italy</i>)	23.00
Duckwalk Reserve Cabernet Sauvignon (<i>North Fork, Long Island</i>)	28.00
Lindemans "Bin 50" Shiraz (<i>Australia</i>)	21.00

WINES by the GLASS

Chardonnay • Merlot • White Zinfandel • Pinot Grigio

LONG ISLAND WINES by the GLASS

Ask your server for Today's Selection

SPARKLING WINE

Korbel Brut	28.00
Henri Marchant Brut	split 5.50

18% gratuity will be added to tables of 8 or more

All major credit cards accepted

Cash gratuities appreciated

Gift Certificates available

**Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*