

# SALADS

Lunch

## Chipotle Caesar

Crispy romaine, capers, shaved parmesan and fresh croutons tossed with chipotle Caesar dressing 8.99



## Spinach Salad

9 Baby spinach, Bermuda onions, dried cranberries, goat cheese dressed with chipotle honey vinaigrette and candied pecans 8.99



## Blue Mermaid Salad

9 Mixed greens, banana, mango, onions and peppers with lemon pepper vinaigrette 7.99

### Add your favorite protein to any salad

Chicken 6 Salmon 7 Shrimp 9 Scallops 10

# SOUPS

## Lobster and Roasted Corn Chowder

Cup 5.50 Bowl 7.75

## Creative Concoction of the Day

Cup 4.25 Bowl 5.75



## Savory Three-Bean Soup

9 Cup 4.25 Bowl 5.75

# QUESDILLAS

Served with our fire roasted salsa and sour cream

## Lobster Quesadilla

With roasted corn and fresh basil 12.99

## Roasted Chicken Quesadilla

With chipotle honey glaze, roasted corn red pepper salsa and Jack cheese 8.99



## Sweet Potato Quesadilla

Sweet potatoes, chickpeas, onion, cilantro and Jack cheese 8.99

# SANDWICHES

Served with our freshly made seasoned yucca chips



## Pesto Portobello Sandwich

Grilled Portobello with watercress pesto, roasted red pepper, baby spinach and goat cheese on wheat focaccia 8.99

## Salmon Club

Grilled salmon with avocado, bacon, lettuce, tomato and sage mayo on toasted herb focaccia 9.99

# WOOD-GRILLED BURGERS AND FRIES



## Rasta Burger

Grilled black bean and rice cakes, lettuce, tomato and tomato-ancho mayo 8.99

## Bacon Burger

With Swiss, Jack or Gouda 9.99



## Jerk Burger

With jerk seasoning and Jack cheese 9.99

## Hamburger

Just the beef, bun, lettuce, tomato and onion 8.99

## Cheese Burger

With Swiss, Jack or Gouda 9.99



■ VEGETARIAN

g ■ GLUTEN FREE



■ SPICY HOT

# SPECIALITIES

## Brunch

### Chili Pepper Egg Soufflé

Farm fresh eggs baked with a blend of cheeses, poblano and chipotles peppers, served with avocado slices, sour cream and our award-winning fire roasted salsa with your choice of two sides 9.99

### Two Eggs Any Style

With your choice of two sides 8.99



### Morning Glory

Blue Mermaid's own granola, yogurt and tropical fruit 5.99  
Add two sides 8.99

### Cuban French Toast

A flavorful mix of allspice and cardamom battered toast served with guava or maple syrup and your choice of two sides 9.99

### Eggs Frijoles

Poached eggs served over grilled tomatoes and black bean cakes topped with a roasted red pepper hollandaise and your choice of two sides 10.99



### Jamaican Jerk Creamed Beef

Served over two fried eggs and Texas toast with your choice of two sides 10.99

### Three Egg Omelet

Three egg omelet with Jack cheese served with your choice of two sides 7.99  
Add-ins: goat cheese, avocado, smoked ham, Andouille sausage 1.50 each  
grilled salmon 2.00



### New World Paella

Chicken, shrimp, mussels and sausage in a curried rice 11.99  
Vegetarian version available 9.99

## SIDES

Grilled Andouille Sausage 3.99  
Sweet Potato Hash 2.99

Grilled Banana 2.99  
Texas Toast 1.75

Goat Cheese Potato Cakes 3.99  
Bacon 2.75  
Smoked Ham 2.75 spice it up with jerk 3.75

# WOOD-GRILLED SEAFOOD

Salmon 9.99

Shrimp 10.99

Sea Scallops 11.99

Simple, yet deliciously prepared with rice and bean cakes, small green salad and your choice of sauce

## SAUCE SELECTIONS

Grilled Mango Vinaigrette ■ Wasabi Vinaigrette ■ Sunsplash Salsa ■ Chipotle Honey Glaze

- Thank you for joining us. We hope you come back soon.
- 20% gratuity will be added to parties of six and more.