



SKINNY MERMAID MENU

BECAUSE YOU CAN'T WEAR A ONE PIECE
WHEN YOU'RE A MERMAID.
NO REALLY, YOU CAN'T. I'VE TRIED.

VEGAN SALADS & SMALL PLATES

THE HAMMOCK SALAD
SMALL \$9 | BIG \$15

grapefruit, hearts of palm, avocado
tomatoes & butter crunch lettuce

HEIRLOOM TOMATOES & PURPLE PIRATE BASIL SALAD
SMALL \$9 | BIG \$15

boiled peanuts, purple basil
pickled green tomatoes & molasses vinegar

THE FISHER MAN'S DAUGHTER SALAD
SMALL \$8 | BIG \$14

butter lettuce, avocado, grilled corn, cucumber ribbons
breakfast radish & champagne vinaigrette

ADD:

LEMON & OLIVE OIL ROASTED SHRIMP | \$9
STEAMED FISH | \$10
BLUE CRAB CAKE | \$10

SMOKED FISH DIP | \$9

cherry wood smoked local catch
house pickles, thyme & toasted saltines

GREEN EGGS & HAM | \$6

green deviled eggs, crispy country ham & pickles

COBIA TIRADITO | \$13

avocado, crispy hominy & popped corn
aji amarillo, cilantro & lime

CHEF LUIS' ROYAL RED SHRIMP CAUSA | \$14

louie style shrimp salad with chilled aji potato
avocado, scotch bonnet oil & vinegar

LETTUCE WRAPS & LUNCH PLATES

add a side for \$3

STEAMED CATCH LETTUCE WRAP "TACOS" | \$15

avocado, tomato, green salsa, shaved red onion
& chili lime hot sauce

TODAYS CATCH FISH, LETTUCE WRAP PO' BOY | \$14

blackened, steamed or lemon roasted fish
& green kohlrabi slaw

CHILLED ROYAL RED SHRIMP LETTUCE WRAP PO' BOY "LOUIE STYLE" | \$15

deep water royal red shrimp, butter
lettuce & traditional louie sauce

SMOKED FISH SALAD LETTUCE WRAP PO' BOY | \$14

wood smoked, roasted & chilled local catch, lettuce
tomato & house-made pickles

STEAMED 7 oz. SNAPPER WITH PICKLED RED FREZNO & CHILLIES | \$29

golden lentil succotash, zellwood corn
peas, grilled lemon & virgin olive oil

LOCAL BLUE CRAB CAKES

1 FOR \$12 | 2 FOR \$20 | 3 FOR \$28

olive oil seared crab cakes, pickled kohlrabi
slaw with grilled lemon

BIG FISH FOR 2

STEAMED WHOLE SNAPPER | MARKET

lemon basil salsa verde & key lime dusted

SIDES

\$6 each

CHILLED WATERMELON & PICKLES

LITTLE ARUGULA SALAD WITH TOMATO, RADISH & MOJO VINAIGRETTE
GOLDEN LENTIL SUCCOTASH, ZELLWOOD CORN, HEIRLOOM TOMATOES & HOMEOWN BASIL

ALMOST CLASSIC SLAW WITH PICKLED KOHLRABI

CHARRED GREEN BEANS WITH PEANUT ROMESCO

LEMONGRASS STICKY RICE WITH FLORIDA MANGO & COCONUT

BIG FAT BUTTER BEANS, EXTRA VIRGIN, ROASTED PEPPERS & GARLIC

These dishes are ocean deep with nutrition, designed for mermen and mermaids who consciously watch their tail lines. Focused on high quality, lean proteins from our surrounding waters, as well as locally sourced produce, these plates are about as light and refreshing as a dip in the sea.

- Chef Janine Booth