

THE Mermaid Kitchen & Cake Factory

2055 Periwinkle Way • 239.472.1242

"Sanibel's Most Creative Dining Experience"

Reservations Encouraged • Indoor/Outdoor Dining

LUNCH \$4.95 - \$12.95

SOUP OF THE DAY OR CLAM CHOWDER..by the cup or bowl

TROPICAL CHICKEN SALAD • CRAB CAKE SALAD • CHICKEN WRAP
HOUSE SALAD* • THE MERMAID SALAD* • EMPEROR'S CAESAR SALAD*
PEPPER BLEU CHEESE BURGER • ISLAND CHEESEBURGER

RIGHT FROM THE SEA GROUPER SANDWICH • SALMON REUBEN
GRILLED CHICKEN SANDWICH • PORTABELLA MELT • FRESH CATCH

*add grilled grouper, shrimp, scallops or chicken

DINNER

APPETIZERS \$11.95 - \$14.95

CRAB CAKES • SHRIMP SATAY • ESCARGOT • COCONUT SHRIMP
TUNA TATAKI • SHRIMP MARTINI • DRUNKEN SHRIMP
STUFFED PORTABELLA • SHRIMP AND SCALLOP NAPOLEON
MUSSELS BIANCA • TUSCAN STYLE ARTICHOKE HEARTS

THE MAIN COURSE

COWBOY RIBEYE 17oz. • PORTERHOUSE 24oz. • NY STRIP 12oz.
FILET BLEUS 12oz. aged strip with Lump Crabmeat, Gorgonzola & Roasted Garlic
FILET OSCAR with Sautéed Lobster, Shrimp, Crab & Lobster Hollandaise Sauce
SURF & TURF 8oz. Filet Mignon with broiled 6oz. Tristan Lobster Tail
TRIO 8oz. Filet Mignon, 6oz. Tristan Lobster Tail & Two Jumbo Crab-Stuffed Shrimp
KOBE FILET 8oz. Center Cut Filet of Exclusive Grade Kobe Beef
HIGH TIDE MEATLOAF atop Garlic Toast, under Red Smashed Potatoes \$18
CHICKEN MARSALA with Domestic and Portabella Mushrooms \$19
COCONUT CHICKEN TOWERS rolled in Shaved Coconut and deep fried \$19
DUCK Pan-Seared Breast drizzled with a Port Wine Reduction \$23
LOLLIPOP CHOP Whiskey & Brown Sugar marinated, Char-Grilled \$23
PORTABELLA NAPOLEAN Pasta with Roasted Red Pepper Cream Sauce \$21
SHRIMP SATAY wrapped in Rice Paper, fried, with a Sweet Chili Sauce \$28
COCONUT SHRIMP with Mandarin Roasted Red Pepper Sauce \$29
SALMON with Pesto in a Sun-Dried Bing Cherry Beurre Blanc \$22
CRUNCHY GROUPER Encrusted with a blend of Cereal Flakes and Almonds \$23
GROUPER EN PAPILOTE served on a bed of Saffron Rice \$26
RED SNAPPER MACADAMIA Encrusted with Macadamia Nuts,
finished with a Frangelico Beurre Blanc \$28
SEAFOOD PASTA Scallops, Shrimp, Mussels and Fresh Fish \$28
SEAFOOD CREPES in a rich Bechamel Sauce \$28
CHILEAN SEA BASS in a Lemon Caper Beurre Blanc \$33
TWIN TRISTAN LOBSTER TAILS
Extraordinarily Sweet Succulent Twin 6oz. Cold Water Tails MKT

(all entrees are accompanied with a varied selection of our delicious side orders)

WORLD FAMOUS DESSERTS...CAKES, PIES & MORE!

Red Velvet • Orange Crunch • Midnight Mermaid • Bootlegger Rum
Snowball • Tropical Carrot • Raspberry Delight • NY Style Cheese
Key Lime • Chocolate Pecan

(menu items and prices subject to change) • www.mermaidkitchen.com

SUBJECT TO CHANGE

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