



# Dinner Menu

"Enjoy our scenic water view, where the river shimmers and the sunset dazzles while your food is prepared to perfection.

Whether a quick lunch or a leisurely dinner, I promise you that my crew will provide you with prompt, courteous service that we're sure will reel you back to us again and again."

*Jerry*

*Bon Appetite!*

469 East Main Street Riverhead, NY 11901 631.727.8489

[www.jerryandthemermaid.com](http://www.jerryandthemermaid.com)



## Cold Appetizers

*Clams on the Half Shell	(6) 7.50 (12) 10.95
*Oysters on the Half Shell	(6) 9.50
*Sandbar Combo (3 Clams, 3 Oysters, 2 Jumbo Shrimp)	12.95
Shrimp Cocktail	11.95
Fresh Mozzarella w/Plum Tomatoes and Balsamic Reduction	8.95

## Hot Appetizers

Prince Edward Island Mussels Luciano (white wine, garlic and butter)	8.95
Prince Edward Island Mussels Marinara (hot, medium or mild)	8.95
Baked Stuffed Clams	6.95
Oysters Rockefeller	9.95
Maryland Crab Cakes	8.95
Coconut Shrimp	8.50
Clams Casino (peppers, onions, mushrooms and bacon)	8.95
Escargot in Mushroom Caps	10.95
Fried Calamari (with hot, medium or mild marinara sauce)	9.95
Mozzarella Sticks	6.50
Sauteed Artichoke Hearts (with lemon, butter and white wine)	8.50
Jerry's Famous Buffalo Wings (hot, medium, mild or make me cry with bleu cheese and celery)	7.95
(Traditional "Red Hot" Buffalo Available Upon Request For Buffalo Wings, Shrimp or Fingers)	
Buffalo Shrimp (hot, medium or mild with bleu cheese and celery)	9.95
Buffalo Chicken Fingers (hot, medium or mild with bleu cheese and celery)	7.95
Steamers (white wine, garlic and butter)	(seasonal)

## Hot Soups

Seafood Bisque	5.95
Manhattan Clam Chowder	4.50
Soup du Jour	M.P.

## Salads

Garden Salad (mixed greens with seasonal garden vegetables)	6.50
House Chop Salad (mixed greens, dried cranberries, almonds, gorgonzola with balsamic vinaigrette)	8.50
Greek Salad	7.95
add grilled chicken 3.00 or add grilled shrimp 5.95	
Mermaid Salad (marinated calamari, scungilli, olives, celery and red onion over mixed greens)	12.95
Side Salad	3.50

Dressing Choices: House Italian, Balsamic Vinaigrette, Peppercorn Parmesan, Lite Ranch, Oil + Vinegar, Bleu Cheese (.50 extra)

\*This menu item consists of, or contains meat, fish, shellfish, or fresh eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



*Just Ask Us!*

*Smaller Portions of Certain Appetizers & Entrees Available Upon Request!!*

*Ask Your Server About Availability and Pricing!!*

*Member Of Mather Hospital's Restaurant Program*



## Pastas

Includes a side salad

Rigatoni a la Vodka w/ Mushrooms	15.95
add chicken 3.00 or add shrimp 5.95	
Scungilli Marinara over Linguine (hot, medium or mild marinara sauce) add sautéed calamari 4.00	17.95
Linguine w/ Clam Sauce (red or white)	16.95
Shrimp Parmigiana over Linguine	17.95
Fried Calamari over Linguine (hot, medium or mild marinara sauce)	16.95
Shrimp Scampi over Linguine	16.95
Stuffed Shrimp Scampi over Linguine	19.95

## Seafood

Includes a choice of starch, seasonal vegetable and side salad

Pignoli Nut Crusted Grouper	18.95
*Sesame Crusted Ahi Tuna w/ Ginger Soy Glaze	19.95
Grilled Mako a la Joshua (topped with tomatoes, roasted peppers, mozzarella cheese with a garlic wine sauce)	19.95
*Pan Roasted Filet of Salmon w/ Wasabi Aioli Crust	19.95
Broiled Combo (scallops, grouper, baked stuffed clam and shrimp)	20.95
King Crab Legs	26.95
Maryland Crab Cakes w/ Newburg Sauce	18.95
Whole Lobster (steamed, broiled or stuffed)	

## Far From the Dock

Chargrilled, Marinated Boneless Pork Chops	17.95
*Flat Iron Steak (marinated, pan seared w/ fried onions)	18.50
Chicken Française (lemon and white wine reduction, butter sauce)	17.95
Grilled Chicken Breast (marinated or scampi)	15.95
Above includes a starch, seasonal vegetable and a side salad	
*Hamburger Platter (waffle fries and cole slaw)	7.95
*Cheeseburger Platter (waffle fries and cole slaw)	8.50
(add bacon, crispy fried onions, or sautéed mushrooms for \$1 each)	
*Jerry's Marinated Cheeseburger Platter Topped w/ Crispy Fried Onions (waffle fries and cole slaw)	10.50
Fried Chicken Wings (waffle fries and cole slaw)	7.95
Chicken Fingers (waffle fries and cole slaw)	7.95

## Fried Boats

Includes waffle fries and cole slaw

Fish & Chips	13.95
Jumbo Shrimp	11.95
Bay Scallops	10.95
Clam Strips	9.50
Flounder	10.95
Fried Combo (flounder, shrimp, clams and scallops)	13.95

## Sides

Fries (waffle or straight)	3.95
Linguine or Rigatoni (marinara or garlic sauce)	5.95
Onion Rings	5.50
Seasonal Vegetable	5.95
Hot Dog	2.95

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## Sailing into the Sunset

Ice Cream Crepe (homemade hot fudge and whipped cream)	6.95
Molten Lava Cake w/ Vanilla Ice Cream	6.95
New York Style Cheesecake	4.95
Peanutbutter Cup, Chocolate Layer Cake	5.95
Carrot Cake	5.50
Cup of Vanilla Ice Cream	3.50
Dessert Du Jour	- -

Coffee, Tea, Decaf	1.95
Cappuccino	4.50
Espresso	3.50
Jerry's Famous Homemade Cappuccino	5.50
(Espresso, Galliano, Annisette, Ice Cream and Spices topped w/ Whipped Cream)	

## Wines By the Glass & Bottle

### White

	Bottle	Glass
Fuedo Antico Pinot Grigio (Tollo, Italy) <i>Refeshing, Medium Bodied, Excellent with Shellfish</i>	-	6.50
Gabriella Pinot Grigio (Bertiolo, Italy) <i>Crisp, Light</i>	26	-
Quasar Sauvignon Blanc (Chile) <i>Fresh, Crisp Flavors, Clean, Fruity Finish</i>	26	7.50
Pindar Vineyards Peacock Chardonnay (North Fork, LI) <i>Hint of Apples &amp; Pears, Lively</i>	26	7.50
Martha Clara Chardonnay (North Fork, LI) <i>Asian Pear, Notes of Sweet Oak</i>	27	-
Martha Clara Glaciers End White (North Fork, LI) <i>Sweet Late Harvest Blend, Hints of Orange Blossom Honey</i>	24	7
House Selections: Chardonnay, White Zinfandel	-	5.50

### Blush

Martha Clara Rose (North Fork LI) <i>Sweet Strawberry, Hint of Honeydew, Fruity Finish</i>	24	-
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### Red

Rex-Goliath Pinor Noir (California) <i>Light Bodied, lush and velvety, soft tannins (Pairs well with fish)</i>	27	7.50
Batito Merlot (Chile) <i>Subtle Tannins, Medium-Bodied, Easy Drinking Merlot</i>	24	6.50
Comtesse Therese Merlot (North Fork, LI) <i>Bordeaux Style, Ruby Red Color, Rich Velvet Tannins, Long Finish</i>	27	7.50
Martha Clara Merlot (North Fork, LI) <i>Dried Blueberry, Hints of Spice, Soft Velvety Tannings</i>	29	-
"Woodbridge" by Robert Mondavi Merlot (California) <i>Dark Fruits, Reminiscent of Chocolate Cherry Truffles</i>	24	-
Lindemans "Bin 50" Shiraz (Australia) <i>Easy Drinking, Smooth, and Soft Finish</i>	25	-
Granite Cloud Cabernet Sauvignon (California) <i>Blackcurrant Fruit Flavors, Medium Finish</i>	26	7

### Sparkling

Carmani, Verduzzo Prosecco <i>Crisp, Clean "Champagne" Style Sparkling Wine</i>	32	-
J. Roget Brut (split)	-	7

## Beer

### Bottles

Miller 64 . Coors Light . Miller Lite . Bud Light . Bud Light Lime . Amstel Light . Corona Light  
 Heineken Light Blue Point . Blue Moon . Corona . Budweiser . Becks . Heineken . Sam Adams . Bass  
 Killians . Guinness (bottle) . Guinness (surge) Mike's Hard Lemonade . Mike's Hard Cranberry .

### On Tap

Budweiser. Miller Lite

An 18% gratuity will be added to parties of 6 or more.

All major credit cards accepted . ATM available

Take Out Orders, Custom Catering and Gift Certificates Available