

Open
 Mon. thru Thurs. 11am - 9pm
 Fri. 11am - 10pm
 Sat. 9am - 10pm (Breakfast 9AM - Noon)
 Sun. 9am - 9pm (Breakfast 9AM - Noon)

Try Your Fish With Our
 "WET BLACKENING"
 It's Amazing!!!



Featuring "Old Florida"
 style seafood at its best!
 Always Fresh and
 consistent seafood,
 Locally caught and
 made to order,
 at an affordable price!

APPETIZERS

PEEL & EAT SHRIMP
 Fresh Gulf Shrimp Steamed or Chilled with Old Bay seasoning or plain. Served with Garlic Butter and Cocktail Sauce 1/2 lb. \$8.95
 Full lb. \$15.95

SMOKED FISH SPREAD
 We make our own "In House" Fresh Smoked Fish Spread with Mullet and Mahi Mahi \$7.95

CONCH FRITTERS
 Bahamian Style, made Fresh "In House" served with a Spicy Orange Mango Sauce \$7.95

BAYOU BREAD
 Baked French Bread topped with a Spicy Crawfish, Cheese, Peppers, Onions and Tomato Spread \$9.95

CRAB STUFFED MUSHROOMS
 Large Fresh Mushrooms Stuffed with Blue Crab, Herbs and Spices and Baked til Golden Brown, topped with a Lemon Butter Sauce \$7.95

CHICAGO STYLE OYSTERS
 Fresh Shucked and topped with Butter, Garlic and Parmesan Cheese, Baked to Perfection! (6) \$8.95
 (12) \$13.95

KEY WEST OYSTERS
 Fresh Shucked Oysters, Baked and topped with a Blue Crab & Parmesan Delight! (6) \$9.95

CRAB CAKE
 Tender Lump Crab Meat, lightly Grilled and served with a Creole Mustard Sauce \$8.95

FRIED LOBSTER
 Chunks of Sweet Lobster, lightly Breaded and Fried til Golden Brown, served with Garlic Butter .. \$12.95

SMELTS
 Saltwater Smelts lightly Seasoned and Battered, served with Tartar and Cocktail Sauce \$7.95

CEVICHE
 Marinated Gulf Shrimp, Scallops and Grouper in a Fresh White Wine, Tomato and Citrus Blend! \$9.95

GATOR BITES
 Wild Tender Gator, Fried and served with a Creole Mustard Sauce \$8.95

CHICKEN TENDERS
 Tender Filets, Fried and served with your choice of Sauce or Buffalo Style \$7.95

TUNA SUSHIMI
 Sushi Grade Ahi Tuna sliced with a Sesame Seed Crust, Served with an Asian slaw \$10.95

FRIED GREEN TOMATOES
 Served with our home made Spicy Mango Sauce \$4.95

SOUPS & SALADS

CLAM CHOWDER
 New England Style Clam Chowder
 Cup \$3.95 Bowl \$5.50

CONCH CHOWDER
 Bahamian Style Red Chowder
 Cup \$3.95 Bowl \$5.50

SOUP OF THE DAY!
 Check the chalkboard
 For our specials!

Our Dressings and Sauces are made "In House". Blue Cheese, Ranch, Thousand Island, Caesar, French, Balsamic Vinaigrette, Oil & Vinegar, Honey Mustard

Add on's for Salads:

Chicken add \$4.95
 Shrimp, Tuna and Salmon add \$6.95
 Grouper add \$7.95

CAESAR SALAD
 Crispy Romaine Lettuce with Croutons & Parmesan Cheese, tossed in our Caesar Dressing \$5.95

HOUSE SALAD
 Fresh Mixed Greens with Tomatoes, Onions, Carrots and Cucumbers, served with your choice of our Freshly Made Dressings! \$5.95

GREEK SALAD
 Fresh Mixed Greens served with Potato Salad, Beets, Tomatoes, Cucumbers, Bell Pepper, Peppercinosis and Croutons, topped with Feta Cheese and our own Dressing \$8.95

FRIED BASKETS

SHRIMP
 Fried Gulf Shrimp, lightly dusted and Fried to a Golden Brown! \$8.95

CLAMS
 Fried Whole Belly Clams \$10.95
 Fried New England Clam Strips \$7.95

Served with Hush Puppies, Fries & Potato Salad or Slaw (no subst.)

FISH & CHIPS
 A Flaky Whitefish Beer Battered til Golden Brown! \$8.95

COMBO
 A smaller portion of your 2 favorites \$13.95

OYSTERS
 Shucked "In House" and lightly dusted and Fried to a Golden Brown! \$9.95

SCALLOPS
 Fresh Bay Scallops lightly Breaded and Fried \$10.95

SHELLFISH

OYSTERS ON THE HALF SHELL
 Freshly Shucked "In House" Bay Oysters served with Crackers, Lemon Slices, Cocktail Sauce and Fresh Horseradish! (6) \$7.95
 (12) \$11.95

CLAMS
 Little Neck Clams Sautéed in Beer with Garlic and Lemon and served with Garlic Bread \$8.95

MUSSELS
 PEI Mussels Sautéed in Beer with Garlic and Lemon and served with Garlic Bread \$8.95

SNOW CRAB
 Over one pound of Snow Crab served with Garlic Bread and your choice of two sides \$21.95

KING CRAB (when available)
 One pound of King Crab Steamed and served with Garlic Butter and your choice of two sides Market Price

BUCKETS

SEAFOOD FEAST
 A combination of Snow Crab, Shrimp, Mussels, and Clams along with Corn on the Cob, Red Potatoes, Garlic Butter and your choice of Sauces
 For 1 person \$24.95
 for 2 people \$36.95

CHICKEN WINGS
 Smoked "In House" Wings with your choice of Plain or Blackened. Served with Ranch or Blue Cheese and Celery. Hot Sauces are available with your server.
 (10) \$8.95
 (20) \$16.95

SMOKED

SPECIALS
 Check our chalkboard
 For any other
 Smoked Specials!

SANDWICHES

All Sandwiches served with Fries & Potato Salad or Slaw (No Subst.)

GROUPE SANDWICH \$11.95
 The Freshest, Never Frozen, Gulf caught Grouper served Blackened, Fried or Grilled!

THE MAD FISH SANDWICH \$7.95
 A Fresh Whitefish Sandwich served Blackened, Fried or Grilled!

MAHI MAHI SANDWICH \$8.95
 Tender, Flaky Mahi served Blackened, Fried or Grilled!

CREAM CHEESE & LOX BLT \$9.95
 Fresh Smoked Cold Salmon served on Sourdough with Chive & Caper Cream Cheese, Smoked Cherry wood Bacon, Lettuce & Tomato

PO-BOYS \$9.95
 Fried Shrimp, Oyster or Clam Po-Boy served on an 8 inch Hoagie Roll, topped with Lettuce, Tomato, Dill Slices, served with Tartar or Cocktail Sauce

LOBSTER GRILLED CHEESE \$12.95
 Sweet Lobster Tail Meat, with Sharp Cheddar Cheese, Caramelized Onions, Tomatoes and Herbs, served on Sourdough Bread and Grilled to perfection!

LOBSTER ROLL \$14.50
 Tender, Sweet Lobster Meat on a Buttered Toasted Roll. A New England Favorite!

SOFT SHELL CRAB \$10.95
 Soft Shell Crab lightly dusted and Fried and topped with Lettuce, Tomato, Onion and pickles, served on a Kaiser Roll with Tartar Sauce

CRAB CAKE SANDWICH \$9.95
 Our Tender Lump Meat Crab Cake, topped with Tomato and Onions, served on a Kaiser Roll with our Tasty Creole Mustard Sauce!

BLT SHRIMP \$8.95
 Grilled Gulf Shrimp with Bacon, Lettuce and Fried Green Tomatoes, served on Sourdough with Horseradish Sauce

ZYDECO DOG \$9.95
 Andouille Sausage topped with Caramelized Onions & Peppers, Cole Slaw and Fried Oysters on a Toasted Sub Roll with Creole Mustard

SURF & TURF BURGER \$12.95
 Our 8oz. Burger topped with Sweet Lobster, Gulf Shrimp and Smothered in Cheddar Cheese, bottomed with Baby Spinach

MAD BEACH BURGER \$7.95
 8oz. Charbroiled Angus Beef, topped with Lettuce, Tomato and Onions
 Add American, Cheddar or Monterey Jack \$0.75

CHICKEN \$8.95
 A Tender Chicken Filet, topped with Lettuce and Tomato and your choice of Cheese! Served Blackened, Grilled, Fried or Buffalo Style

Notice: Consuming raw or undercooked meats, poultry or seafood, may increase your risk of food borne illness!

BLOODY MARY

BAR
\$3

Make your own drink
with all the fixins!

Sat. 9am-3pm & Sun. 10am-3pm



SIDE ORDERS

Our side orders are all
"Homemade"
\$1.99 each
French Fries, Hush Puppies,
Potato Salad, Cole Slaw,
Cheese Grits, Red Beans & Rice
Corn on the Cob,
Small Dinner Salad

DINNERS

All Dinners served with choice of 2 sides

FISHERMAN'S PLATTER
Grouper, Shrimp, Oysters, Scallops and Two Corns
Fritters served Blackened, Fried or Grilled! \$22.95

MAD BEACH PLATTER
Your choice of Mahi Mahi or Haddock, Shrimp and
Scallops served Blackened, Fried or Grilled! \$17.95

FRIED COMBO PLATTER
Your choice of Grouper, Shrimp, Oysters, Clams or
Scallops. Any two \$16.95
Any three \$19.95

SOUTHERN FRIED COMBO PLATTER
Three Southern Favorites! Fried Catfish, Gulf
Shrimp and Frog Legs \$17.95

RIBEYE STEAK
Our 16oz. Black Angus Ribeye, Hand Cut in our
Kitchen and cooked to your liking \$21.95
Add a 16oz. Lobster Tail for \$12.95

ISLAND SHRIMP & RICE
8 Large Shrimp over Rice with a Spicy Pineapple &
Pepper Sauce \$14.95

LOBSTER TAIL
6oz. Florida Spiny Lobster Tails served with Garlic
Butter One Tail \$17.95
Two Tails \$29.95

FROG LEG DINNER
Tender Frog Legs lightly dusted and Fried!
An old Florida classic with a Creole Mustard
Sauce \$9.95

PISTACHIO CRUSTED SALMON
Baked Atlantic Salmon served with a Cucumber Dill
Sauce \$15.95

CRAB MEAT STUFFED FLOUNDER
Flaky Flounder Stuffed with our Delicious Crab Meat
Stuffing \$15.95

GROUPEL DINNER
Fresh Gulf Red Grouper served Blackened, Fried or
Grilled! \$15.95

FRIED CATFISH DINNER
A huge Filet of Southern Style Fried Catfish \$9.95

Below items come with Dinner Salad & Garlic Bread

SHRIMP & GRITS
Old Florida Style, Gulf Shrimp Sautéed with Bacon,
Onions, Red Pepper and Garlic over Seasoned Cheese
Grits \$11.95

SEAFOOD PASTA
Grouper, Scallops and Shrimp over Fettuccine
Noodles and a Garlic Cream Sauce \$14.95

SHRIMP PASTA
Fresh Gulf Shrimp over Fettuccine Noodles and a
Light Cream Sauce \$14.95

CHICKEN PASTA
Sautéed Chicken over Fettuccine Noodles with a
choice of Marinara or Alfredo Sauce \$13.95

KIDS BASKETS

Kids Baskets come with Fries

SHRIMP \$5.95
CHICKEN FINGERS \$4.95
CLAMS \$4.95
FISH \$5.95

DESSERTS

KEY LIME PIE \$4.50
PECAN PIE \$4.50
CHEESECAKE \$4.50
DESSERT OF THE WEEK (See Chalkboard) \$5.50

BREAKFAST

Available Sat. & Sun. 9am - Noon

2 EGGS WITH BACON, SAUSAGE OR HAM
With Toast and Home Fries or Cheese Grits \$5.50

2 EGGS WITH COUNTRY FRIED CHICKEN
Topped with our home made Sausage Gravy \$6.95

2 EGGS WITH GROUPEL HASH
Topped with our Spicy tomato sour cream \$7.95

STEAK & EGGS
2 Eggs and a 6-oz. Ribeye Steak with Home Fries or Grits \$10.95

BISCUITS AND HOME MADE SAUSAGE GRAVY \$5.25

FRANGELICO FRENCH TOAST
Served with Bacon or Sausage topped with a Raspberry sauce \$6.95

MEXICAN SKILLET
2 Eggs with onions, peppers, tomatoes, cheese and Home Fries \$5.95

MEAT LOVERS SKILLET
With Bacon, Sausage, Ham, cheese and Home Fries, with 2 Eggs \$6.95

BREAKFAST SIDES:

2 Eggs, Bacon, Sausage Patties, Ham \$1.95
Home Fries, Grits, Toast \$1.50

HAPPY HOUR

Monday thru Friday 11am - 7pm

DRAFT BEERS Dom. \$2.00 BUCKET OF BEER Dom. \$12.00
Imp. \$3.50 Imp. \$17.00
HOUSE WINES \$2.50 WELL DRINKS \$2.50

SIGNATURE DRINKS

RUMRUNNER: A Tropical Beach Favorite!
24 ounces \$5 32 ounces \$6

MAD BLUE MARGARITA:
Cuervo Gold, Cointreau, Blue Caracao, Lime Juice, and a
Splash of OJ \$7

MAD BEACH MAMA: Light Caribbean Rum, Coconut Rum,
Melon & Banana Liqueur, Drowned in OJ and Pineapple
Juices with a dash of Grenadine! \$7

BEACHSIDE PEACH: Peach Vodka, Pineapple Juice, Cranberry
Juice, Fresh Lime Juice and Grenadine! \$7

MAD HAWAIIAN: Light Rum, Blue Caracao, Pineapple Juice,
Sour with a Splash of Sprite! \$7

SANGRIA: (Red or White) Full of Fresh Fruit with Wine, Brandy,
Triple Sec, Orange Juice, Sour and Spices with a Splash of Sprite!
Glass \$6 Carafe \$15

BEERS

DRAFT BEER

BUD LIGHT
MILLER LITE
YUENGLING
STELLA ARTOIS

BOTTLED DOMESTICS

BUDWEISER • BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
O'DOULS
SAM ADAMS-SEASONAL
SHOCK TOP
BUD LIGHT LIME

BOTTLED IMPORTS

HEINEKEN
HEINEKEN LIGHT
BLUE MOON
AMSTEL LIGHT
GUINNESS
CORONA
CORONA LIGHT

SPECIALTY

TWO HEARTED ALE
CIGAR CITY MADURO
JAI ALAI
DOGFISH 60 MIN. ALE
ST. PETE ORANGE WHEAT
BRECKENRIDGE
VANILLA PORTER
NEW BELGIAN SUNSHINE WHEAT