

# MadFish

Doughnut O-Rings A sweet beer battered Vidalia 6.95

Deep Fried Snickers Bars or Deep Fried Twinkies

Batter dipped, flash fried and finished with Whipped topping & chocolate ganaché 6.95

Baked Goat Cheese Brown sugar caramelized shallot, toast points 7.95

Ahi Poké Serracha dressing, sushi grade dice and a caramelized timbale 8.95 "Dan's Favorite"

Oysters Rockefeller Sautéed spinach and cheeses, truffled hollandaise finish 7.95

Drunken Shrimp Sautéed in Cajun black pepper, garlic and white wine 7.95

Premium Oysters Served over shaved ice with Mignonette and granite 14.95 dozen

Chilled Shellfish Platter Served over shaved ice, with Mignonette, tomato granite 21.95  
King Crab - Jumbo Shrimp - Premium Oysters - Mussels

Madfish Capresé Tower Heirloom tomatoes, fresh Mozzarella, Parmesan bark, baby greens with a citrus vinaigrette and balsamic reduction paint 11.95

Flatbread Caesar Salad Chef's caesar dressing tossed with Cuban croutons and shredded Parmesan cheese over a toasted flatbread. 8.95  
Add: Beef Tenderloin Skewer 6.95 - Grilled Salmon Filet 7.95 - Grilled Chicken 5.95

MadFish House Salad Whole red leaf, crumbled blue cheese, Craisins and a unique dressing 3.95

Toasted Ybor Cuban and an Olive Tapenade 3.95

## The Ultimate Mad Burger

Two-third pound patties, three cheeses, onion straws, bacon, leaf lettuce and beef stake tomato 12.95

## Shaved Prime Rib Baguette

Aged and roasted in house, bathed in Au jus on Ybor City Cuban toast with horseradish cream 13.95

## Desserts

Chocolate Volcano Lava Cake 6.95

Hot Apple Pie a la mode with walnut maple sauce 6.95

Key Lime Pie 4.95

Cheesecake 6.95

## "House Special"

A Rack of Fresh Baked Cookies with a Flight of banana Milk Shakes 8.95

## Extra Sides

Brown Bag Fries 2.95 • Wasabi Mashed Egg roll 2.95 • Sautéed Spinach 2.95 • Tapenade 2.95

All dinners include Toasted Ybor Cuban Bread, Tapenade and a unique House Salad

## 1lb Blackened Prime Rib Dinner

A grande cut, seared and served with your choice of dauphine potato, house made fries or twice baked potato and a horseradish cream 23.95

## Miso Snapper

A pan seared snapper in Miso-shitake infused broth, jasmine rice timbale and crispy fried spinach 21.95

## Gulf Grouper Oscar

Local fish filets, baked with blue crab meat, asparagus and finished with a truffled hollandaise 23.95

## Oven Roasted Cedar Planked Salmon

Finished with a bourbon-maple glaze, sticky rice and sauteed asparagus 18.95

## Char-Grilled Ahi Tuna Steak

A native Korean BBQ glaze served with sauteed asparagus and a wasabi mashed stuffed egg roll 22.95

## Gulf Grouper and Jumbo Shrimp

Pan seared black grouper with jumbo shrimp in a tomato and caper fondue, over roasted garlic risotto 23.95

## Angel Hair Pasta Diana

Jumbo shrimp and scallops sauteed with tomato, garlic and spinach in a white wine and goat cheese sauce 21.95

## Stuffed Filet Mignon

Sautéed asparagus, lump blue crab, hollandaise crown with a twice baked potato and demi glace mirror 26.95

## Twin Caribbean Lobster Tails

Two, 8oz tails dressed and baked, served with a twice baked potato and sauteed asparagus 36.95

## Filet Mignon and Lobster Tail

8oz filet and 7oz lobster, served with twice baked potatoes 36.95

## Lobster, Shrimp and Scallop "Trío"

Bacon wrapped grilled scallops, baked lobster tail and a shrimp scampi 34.95

## 60oz Grilled Prime Rib

House salad, tapenade and toasted Cuban bread, twice baked potato and asparagus 75.00  
MadFish Challenge. . . Finish it all in 30 minutes or less and its **FREE!!!**

5200 Gulf Boulevard • St. Pete Beach, FL 33706 • (3 blocks South of Tradewinds Resort) • www.madfishonline.com • 727-360-9200

Please visit us at our flagship restaurant, **SNAPPERS** at 5895 gulf blvd. (727) 367-3550 • An 18% gratuity will be added to groups of 5 or more!