

Starters and Small Plates

Lobster Fondue

A delicious crock full of lobster and melted cheeses, served with Cuban bread for dunking. 8.99

NEW Saucy Shrimp Scampi

Sautéed shrimp, garlic, tomato, olives & lemon in a rich chardonnay sauce with feta cheese. 7.99

Escargot

Imported escargot served piping hot with garlic butter, mushrooms and melted Swiss cheese. 8.99

NEW Kobe Beef Sliders

Genuine Japanese Kobe beef sliders grilled to perfection and served on mini burger rolls with ketchup, mustard, pickles and onion. 8.99

NEW Spinach, Portobello Mushroom & Cheese Quesadilla

Baby spinach, portobello mushrooms and cheddar-jack cheese folded together in a giant flour tortilla and served with salsa and sour cream. 7.99

Grilled Vegetable Flatbread

Brushed with virgin olive oil, topped with tomatoes, portobello mushroom, zucchini, roasted garlic and mozzarella, drizzled with aged balsamic vinegar. 7.99

Caribbean Egg Rolls

Jerk chicken, rice, black beans, cilantro and cheddar-jack cheese rolled together, fried until crispy and served with guava jelly and avocado ranch dipping sauces. 6.99

Thai Calamari

Fresh rings and tentacles fried until light & crispy then tossed in our own sweet chili sauce. 8.99

Benny Jamaica's Jerk Wings

Back by popular demand! Our sweet n' spicy jerk glazed chicken wings are served with a creamy herb dipping sauce. 8.99

Blackened Chicken Quesadilla

A flour tortilla stuffed with spicy chicken, cheddar-jack cheese & green onions served with housemade salsa and sour cream sauce. 8.99

"Coco-Loco" Shrimp Appetizer

Coconut-macadamia crusted shrimp served with a spicy marmalade dipping sauce. 8.99

NEW Twin Lump Crab Cakes

Our original recipe using only the finest jumbo lump crab...no filler, no foolin'! 8.99

Pan Seared Tuna Tataki

Lightly blackened sushi grade tuna served RARE with wasabi peas, pickled ginger, ponzu & a spicy cusabi drizzle. 9.99

NEW Caribbean Tapas Sampler

Perfect for sharing, this platter serves 2-4 people and offers a little taste of each of our warm climate specialties: Jamaican Jerk Wings, Big Bang Lobster Bites, Duck Satay, Lobster Fondue and Caribbean Egg Rolls! 15.99

Edible Martinis

NEW Spicy Tuna Martini

Diced Ahi tuna, tobiko, sesame seeds, sriracha, sweet soy and wasabi. 8.99

NEW Big Bang Lobster Martini

Fried langostino lobster tails tossed in a creamy sweet chili sauce. 8.99

NEW Duck Satay Martini

Coconut crusted duck skewers served with spicy chili sauce and a sweet tangerine-ginger sauce. 9.99

NEW New England Clam Martini

Giant golden fried cold water clam strips served with Hidden Cove tartar sauce. 6.99

Housemade Soup Bowls and Starter Salads

Kickin' Seafood & Corn Chowder

Shrimp, clams, white fish, corn and potatoes in a rich & creamy soup with a hint of chipotle. 5.99

Chilled Mangospacho

Our sweet & spicy spin on gazpacho! Served chilled with sour cream. 4.99

Mad House Salad

Baby mixed greens with tomato, pumpkin seeds, yucca crisps, mandarin-ginger dressing. 4.29

NEW Fresh Mozzarella, Grilled Asparagus & Tomato Salad

Ripe tomato, grilled asparagus and fresh mozzarella cheese served over field greens with house made balsamic vinaigrette. 6.99

Black Bean Soup

A Cuban specialty with rice, sour cream & red onion. 4.99

Jambalaya

Andouille sausage & chicken with spicy creole sauce over jasmine rice. 5.99

Caesar Salad

Romaine, romano, caesar dressing & croutons. 4.29

Seafood Specialties

Add a cup of soup or house salad for \$1.99

"Coco-LoCo" Shrimp

Six coconut-macadamia crusted shrimp, jasmine rice, fresh steamed broccoli and a tropical marmalade sauce for dipping. 14.99

Jumbo Fried Coldwater Clams

Sweet, tender jumbo cold water clam strips served with fries, queso corn, cole slaw and Hidden Cove tartar sauce. 11.99

Fish n Chips

This classic dish is served with fries, cole slaw, tartar sauce and malt vinegar upon request. 12.99

Fisherman's Platter

A combination of shrimp, jumbo clams and schrod batter dipped and deep fried served with fries, cole slaw and Hidden Cove tartar sauce. 17.99

Seafood Martinique

Sea scallops, shrimp & lobster sautéed in a creamy vodka sauce with fresh herbs, garlic & plum tomatoes, served over penne pasta with fresh grated romano cheese. 14.99

Lobster Penne Pasta

A Madfish specialty! Slipper lobster meat, mushrooms, spinach, tomato, penne pasta and sherry cream sauce. 16.99

NEW Mojito Mahi

Chargrilled and brushed with a mojito glaze of fresh lime juice, mint and organic agave nectar garnished with plantains and served over jasmine rice with fresh steamed broccoli. 21.99

9 oz. Caribbean Lobster Tail

This lobster tail is fit for a King or Queen! We broil it served with drawn butter, roasted redskin potatoes, queso corn and grilled asparagus. 31.99

NEW Madfish Newburg

Mild South Pacific white fish wrapped around a lump crab cake and topped with lobster sherry cream sauce, served over jasmine rice with grilled asparagus. 18.99

The Madfish Seafood Pie

Our house specialty! Slipper lobster meat, shrimp, scallops and mushrooms sautéed with a delicate sherry cream sauce and served in a golden puff pastry shell with jasmine rice and fresh vegetables. 18.99

Naked Fish

All of our Naked Fish entrées may be chargrilled, blackened or Jamaican "jerked" and are served with fresh lemon and your choice of two side dishes.

Tilapia

16.99

Mahi Mahi

18.99

Atlantic Salmon

16.99

Yellowfin Tuna

19.99

NEW South Pacific White Fish

(We recommend this extremely mild fish broiled, blackened or Jamaican "jerked" but not chargrilled.)
14.99

Designer Fish Toppings

Coco-Mac...

crusted with coconut & macadamias & served with a mandarin ginger drizzle \$2 extra

Sesame Crusted...

served with Wasabi, Pickled Ginger & Soy (Tuna, Salmon & Tilapia only!) \$2 extra

Samoaan Glazed...

painted with Citrus-Soy Glaze & topped with pineapple \$1 extra

NEW Saucy Shrimp Scampi...

sautéed shrimp, garlic, tomato, olives & lemon in a rich chardonnay sauce with feta cheese \$3

Landlubbers

Add a cup of soup or house salad for \$1.99

NEW The Side Winder

Pick four of our amazing homemade side dishes to create a personal feast. Bon appetite! 14.99

NEW Chicken Rylie

Grilled chicken breast topped with creamy spinach, diced tomato, basil and feta cheese served with jasmine rice and grilled asparagus. 14.99

Chicken Carciofi

Grilled chicken, artichoke hearts, tomato, mushrooms, garlic & basil tossed with penne pasta in a white wine sauce with grated romano cheese. 13.99

Coconut-Macadamia Crusted Chicken

A plump marinated chicken breast with our famous coconut-macadamia coating, pan seared and served with mango-chili sauce, jasmine rice and fresh steamed broccoli. 14.99

Baby Back Ribs

Tender baby back ribs dry rubbed, basted with our sweet & spicy BBQ sauce and served with queso corn and steakhouse fries. 1/2 14.99 / full 18.99

NEW Sirloin Rojelio

Topped with crisp bacon and a blue cheese Mornay sauce, then served with Creole roasted redskin potatoes and grilled asparagus. 6oz 15.99

NEW Petite Filet Mignon

Simply chargrilled and served with grilled asparagus and loaded mashed potatoes. 6oz 17.99

NEW Steak House Filet Mignon

Served with loaded mashed potatoes, creamed spinach and batter dipped onion rings. 9oz 24.99

Side Dishes

All of our housemade side dishes are made without hydrogenated oils.

NEW Loaded Mashed Potatoes 3.49

with sour cream, cheddar cheese and scallion

Steakhouse Fries 3.99

Creole Roasted Red Potatoes 2.49

Cole Slaw 1.99

NEW Jasmine Rice 1.99

Steamed Broccoli 2.99

NEW Queso Corn 2.49

olive oil, sea salt and romano cheese

NEW Creamed Spinach 3.49

Fresh Mixed Vegetables 2.99

NEW Grilled Asparagus 4.29

Roasted Sweet Plantains 4.29

Cup of Chilled Mangospacho or Black Bean Soup 3.99

Cup of Kickin' Seafood Chowder or Jambalaya 4.99

Madhouse or Caesar Salad 4.29

NEW Onion Ring Tower 5.99

Served with big bang sauce.

Salads and Sandwiches

Mombo Jumbo Burger

1/2 pound of fresh Angus chuck chargrilled or blackened and served on a fresh kaiser roll with fries. Top your burger with a choice of Swiss, cheddar or blue cheese, lettuce, tomato and Bermuda onion. Sautéed onions, onion strings, mushrooms or bacon - .50 cents extra. 8.99

The key west Fish Sandwich

A giant portion of crunchy tempura battered white fish (similar to grouper) served on a Cuban roll with fresh lemon, tartar sauce, lettuce, tomato, onion and fries. 10.99

Quesadilla Chopped Salad

Chargrilled chicken breast, corn, tortilla strips, black beans, cheddar-jack cheese, pico de gallo and chopped romaine garnished with a cheese quesadilla, then served with avocado ranch dressing and honey-balsamic vinaigrette. 10.99

Alcapulco Tuna Salad

Lightly blackened tuna served RARE over mixed greens with cucumber, pico de gallo, cilantro slaw & yucca crisps with a chipotle ranch dressing. 12.99

Grilled Chicken Caesar

Marinated chicken breast chargrilled and served over crisp romaine with parmesan cheese, croutons and a traditional caesar dressing. 10.99

St. Croix Shrimp Salad

Coconut-macadamia nut encrusted shrimp served over mixed greens with mango, pineapple, crispy yucca chips, blue cheese crumbles and an Asian-citrus dressing. 12.99

NEW Sizzlin' Sirloin Spinach Salad

Chargrilled sirloin steak served sliced over baby spinach tossed with tomato, blue cheese crumbles, cucumber, apple and bacon in a warm vidalia onion vinaigrette. 12.99

The Early Bird Menu

Served daily until 5:30 PM!

All Early Bird selections include a cup of soup or house salad.

Orders must be in the kitchen by 5:30 PM...no exceptions, please!

Quiche & Fruit Plate

Homemade quiche of the day served with fresh seasonal fruit. 9.99

Fish n Chips

Served with fries, cole slaw, tartar sauce and malt vinegar upon request. 11.99

Almond Crusted Tilapia

Served over jasmine rice with steamed broccoli and a sweet Mandarin drizzle. 12.99

Tempura Shrimp

Served with tropical dipping sauce, jasmine rice and steamed broccoli. 11.99

Sirloin Rojelio

6oz sirloin chargrilled and topped with crisp bacon and a blue cheese Mornay sauce served with roasted red bliss potatoes and chef's vegetables. 13.99

Potato Crusted Cod

Served over jasmine rice with steamed broccoli and Key lime butter. 11.99

Poached Salmon

Atlantic salmon poached in white wine and herbs, with sautéed spinach and a chilled dill sauce. 12.99

Shrimp and Crab Stuffed Sole

Topped with sherry cream sauce and served over jasmine rice with steamed broccoli. 11.99

Chicken Carciofi

Grilled chicken, artichoke hearts, tomato, mushrooms, garlic & basil tossed with penne pasta in a white wine sauce with grated romano cheese. 10.99

Crab Encroute

Warm lump crab dressing baked in puff pastry, topped with sliced tomato and melted Swiss cheese over a creamy Newburg sauce with a side of vegetables. 13.99

Early Bird Naked Fish

May be blackened or chargrilled and served over jasmine rice with steamed broccoli.

Tilapia

12.99

Mahi Mahi

14.99

Atlantic Salmon

12.99

Yellowfin Tuna

14.99

NEW South Pacific White Fish

(We recommend this extremely mild fish broiled, blackened or Jamaican 'jerked' but not chargrilled.)

11.99