BURGERS & SANDWICHES
All burgers and Sandwiches are served on a large, on-bread, Brioche bun, garnished with house branched pickles. Add a side of Tater Tots or Taterwedges for $2. Half Weggie or Tots Fondue for $3. Add a second burger patty for $5. Substitute Gluten Free bun 1.5

Burger of The Month
Ovary Of The Month. Each month we showcase our latest masterpiece. Check the special menu for this month’s mouthwatering concoction.

A Mad Good Burger...8
1/2 pound 100% Angus Ground Chuck, seasoned and served to your desired temperature. Topped with LT.O.
Add a side of chips or a bowl of the.
Add two sides of the next item...2
Add a side of vegetable fries...1.5
Chef's recommended pairing: Amber Ale

T-Willy’s Turkey Burger...9
Chef Tyson’s own recipe turkey burger topped with Vidalia onion jam, lettuce, tomato, and guacamole.
Chef’s recommended pairing: Marblehead

Matt’s Hamburgeusa Cubano-Americano...12
100% Angus burger, pulled pork, Applewood bacon, Swiss cheese, on a smoked hard stone ground IPA mustard on a pressed Bröche Bun.
Chef’s recommended pairing: Corpse Reviver

John’s Pass Grouper Sandwich...15
A seared, blackened or fried filet served with tomato, red onion, cilantro lime, and swiss cheese.
Chef’s recommended pairing: IPA or Cider

BBQ Pulled Pork Sandwich...10
Marinated in a blend of hardwoods, then slow-cooked and pulled in our mango rum-scented barbeque sauce and layered on an 8 inch pretzel roll with sharp cheddar cheese.
Chef’s recommended pairing: Sweet Heat BBQ

You’re Not a Jerk Chicken Sandwich...9
Jerk marinated chicken breast topped with a Florida orange-mango salsa, arugula, tomato, red onion, and cilantro lime. Join the Not A Jerk Club by adding two strips of thick cut bacon and sharp cheddar for 2.50.
Chef’s recommended pairing: Island BBQ or Cider

Falafel Burger...10
Our house 100% falafel patty served on an Udis Gluten Free bun with tomato, red onion, arugula, and a smear of our hummus. Garnished with pickle chips. (V* Without Bun & G) Chef’s recommended pairing: Sesame Salt

The Jelly Donut Burger...13
Anchorage Ground Chuck burger, doughy jam, crispy bacon and two slices of sharp cheddar sandwiched between two glazed donuts. Garnished with powdered sugar.
Chef’s recommended pairing: Cherry

GREENS

Beach Weegie (GF)*$7
A wedge of iceberg lettuce topped with our homemade blue cheese dressing, chopped bacon, crumbled blue cheese and cheddar tomato. Add a half weegie to your order for $3
Chef's recommended pairing: Marblehead

TabBrewLeh Salad (V)*...7
Our protein rich blend of champagne barley and bulgur wheat with arugula, bell peppers, olive oil, parsley, diced tomato, sea salt and black pepper. Served with champagne dressing.
Chef's recommended pairing: Red Ipa

Rum Runner Cobb Salad(GP)*11
Chopped iceberg lettuce tossed with diced tomato, chopped bacon, gacomato, Florida orange and red onion in our Caribbean rum vinaigrette. Topped with seaweed salad and blue cheese crumbles. Garnished with a dollop of pico de gallo & served with pita points. (GF)* If white corn tortilla chips are substituted for pita points.
Chef's recommended pairing: Mike’s Hard Lemonade

Hummus...6
Traditional chick pea hummus with tahini, lemon, roasted garlic, and extra virgin olive oil. Garnished with a dollop of pico de gallo & served with pita points. (V*, GF)* If white corn tortilla chips are substituted for pita points.
Chef's recommended pairing: Mike’s Hard Lemonade

SMALL PLATES & FAMILY STARTERS

French Onion Soup...6
Caramelized onions slow simmered in beef stock and three of our Mad Beach Craft Brews. Finished with a butternut cream reduction.
Chef’s recommended pairing: Pale A Beach

Gator Chops...10
Lightly breaded gator tail meat served on a bed of our rum vinagrette cole slaw with a drizzle of honey mustard. Chef’s recommended pairing: Lite A Beach

Tots Puerto
Our seasoned Tater tots prepared in the way of the great white north topped with a pork and beef crispy, Wisconsin white cheddar cheese curds and fries.
Chef’s recommended pairing: Leveque Lager

Cup of Gumbo...7
John's Pass Grouper stock, dark roux & okra, loaded with andouille sausage, shrimp, chicken & grouper. Served with Award winning risotto.
Chef’s recommended pairing: Rock Crawler

Tom’s Pork Pul’N Nachos...13
Homemade white corn tortilla chips piled high with pulled pork, fresh pico de gallo and our craft beer cheese. Finished with cilantro crema and sliced jalapeno.
A side of goulash is available for $2
Chef’s recommended pairing: Leveque Lager

Crissy Pickle Spears...6
Dill pickles hand breaded in buttermilk and seasoned flour. Served with our homemade ranch dressing.
Chef’s recommended pairing: Madhouse Blue

Drunken Monkey Shrimp...11
Gulf shrimp sautéed with bacon, garlic, ginger, coconut milk and Caribbean Rum. Finished with fresh cilantro and fried plantain garnish.
Chef’s recommended pairing: Madhouse Blue

Matt’s Craft Beer Cheese Dip...7
A velvet, not Velveeta, blend of cheeses, milk, cheddar, and Amherst. Served with three pieces of warm Pretzel Baguette.
Chef’s recommended pairing: Madhouse Blue

Triple Threat Sliders...13
Attack your palate with these three varieties of slider. Ground Angus burger with pickle, tomato and stone ground IPA mustard, pulled pork with mango-rum BBQ sauce and slaw, turkey burger with tomato and guacamole. Served with a side of fries.
Chef's recommended pairing: Mike’s Hard Lemonade

Tyson’s Sweet Heat Buffalo Wings...9
Boneless (GF)* or Bone(G)*
6 jumbo wings tossed in our homemade concoction based on Frank’s Buffalo Wing Sauce infused with chipotle, molasses, brown sugar and Caribbean Rum. Served with blue cheese dressing and celery.
Gus’s Free Brand Wings...(GP)*
Chef’s recommended pairing: Dopplehong

Grouper Tacos(GF)*...12
Three white corn tortillas with seeded, blackened or fried locally caught grouper, lightly dressed coleslaw, pico de gallo and cilantro crema. Also available with pulled pork or jerk chicken in place of fish. Fried and pork tacos are not GF
Chef’s recommended pairing: IPA or Beach

Smoked Fish Spread...8
Smoked Mahi Mahi blended with mixed vegetables, mayonnaise, and spices. Served with seaweed and sliced jalapeno.
Chef’s recommended pairing: Leveque Lager

SHAREABLE SIDES

Fire Roasted Jalapeno & Bacon Mac N Cheese...6
Corkscrew pasta tossed in a creamy white cheddar cheese sauce with fire roasted jalapeno. Finished with the bacon and roasted jalapeno. Served with a side of our Mama Lindas vegetable keto.
Chef’s recommended pairing: Mike’s Hard Lemonade

Black Beans & Rice...7
Slow simmered black beans with peppers, onion, signature blend of spices and a hint of habanero.
Chef’s recommended pairing: Pale A Beach

Falafel Dinner...11
Our house recipe falafel served on a bed of arugula with a side of our Mama Lindas vegetable keto and lemon wedges.
GP* & GF* Cilantro crema available upon request (Not V*)
Chef’s recommended pairing: Sesame Salt

Smuggler’s Pie...11
Ground ancho and chile, onion, cinnamon mushrooms, corn, peas and bell peppers. Grilled to topped with crispy tater tots and cheddar-jack cheese.
Chef’s recommended pairing: Pale A Beach

Falafel Dinner...11
Our house recipe falafel served on a bed of arugula with a side of our Mama Lindas vegetable keto and lemon wedges. (GP* & GF*) Cilantro crema available upon request (Not V*)
Chef’s recommended pairing: Sesame Salt

Tostones
Green plantains sliced thick and fried crisp with our sweet and smoky seasoning. Served with a trio of dipping sauces, cilantro crema, stone ground IPA mustard, and honey BBQ sauce.
Chef's recommended pairing: Pale A Beach

Tacos...8
A mound of our signature seasoned torts smothered with a beef and chorizo chili, Matt’s Beer Cheese,or Chargrilled on our special board. Available GF*
Chef’s recommended pairing: Madhouse Blue

Mama Linda’s Vegetable Roast...6
Fresh tomato, zucchini, bell peppers and french mushrooms oven roasted with olive oil, garlic, parmesan, salt, sage and balsamic vinegar. (V* & GP*)
Chef’s recommended pairing: Leveque Lager

House Cole Slaw...4
A shredded green salad of carrot, onion, and bell pepper tossed in our Rom Vinagrette. Garnished with shaved scallion and fresh herbs.(V* & GF*)

MAD BEACH SIGNATURE ENTREES

John’s Pass Grouper...21
A seared (GF*), blackened (GF*) or fried filet of local grouper served over sauteed vegetables with a side of Black beans and smoked chipotle cheese. Chef’s recommended pairing: Cabela White Supreme

Alligator Po Boy...13
Tender fried fish pair tall breaded iceberg lettuce, tomato, red onion and honey-chipotle remoulade piled on an American bread of your choice. Chef’s recommended pairing: Jibberish Po Boy Pile

Jumbo Shrimp Po Boy...13
Chef’s recommended pairing: Lite A Beach

Gator or Pirata...12
Jumbo Gulf shrimp sautéed with bacon, ginger, garlic, Caribbean Rum, coconut milk, and cilantro. Served on a bed of smothered black bean and rice.
Chef’s recommended pairing: Madhouse Blue

T-Willy’s Gumbo Dinner...12
Johns Pass Grouper, smoked pork, blackened with dark roux & okra, loaded w/andouille sausage, shrimp, chicken & grouper. Served w/ white rice & Texas Toast garlicky bread. Chef’s recommended pairing: Pale A Beach

You’re Not A Jerk Chicken Dinner(GF)*...11
A seared jerk chicken breast served on a bed of arugula and accompanied by a mango BBQ sauce, orange-mango salsa. Served with our Mama Lindas vegetable roast.
Chef’s recommended pairing: Mike’s Hard Lemonade

Smuggler’s Pie...11
Ground ancho and chile, onion, cinnamon mushrooms, corn, peas and bell peppers. Grilled to topped with crispy tater tots and cheddar-jack cheese.
Chef’s recommended pairing: Pale A Beach

Falafel Dinner...11
Our house recipe falafel served on a bed of arugula with a side of our Mama Lindas vegetable roast and lemon wedges. (GP* & GF*) Cilantro crema available upon request (Not V*)
Chef’s recommended pairing: Sesame Salt

Black Beans & Rice...7
Slow simmered black beans with peppers, onion, signature blend of spices and a hint of habanero.
Topped with Pico de Gallo & Lager Sour Cream. Served over steamed white rice. V* & GP* w/our sour cream.
Add Seared Jerk Chicken Breast OR BBQ Pulled Pork...4
V* and GP*
Add Fried Gator OR a Skewer of 5 Seared Shrimp...8
Add a second Grouper Filet...14
Chef’s recommended pairing: Pale A Beach

MAD BEACH CRAFT BREWING COMPANY

Add a 5 oz flight of glass of the Chef’s recommended pairing for 2.5!