STARTERS

SCOTCH EGGS
Two soft boiled eggs wrapped in house-seasoned sausage, breaded and fried with a tangy mustard sauce 11.95

PRETZEL AND CHEESE
Soft salted pretzel served with our signature beer cheese sauce 9.95

CRAB CAKE
Panko coated lump crab cakes served with house remoulade 16.95

HUMMUS
House-made hummus served with toasted naan bread 8.95 Add crudite 2

WINGS
Brined crispy fried wings tossed in your choice of sauce: tangy m iso, buffalo, or garlic parm. served with either miso ranch or bleu cheese, and celery 8/12/20 $11/$15/$24

TUNA TAR TAR
Ahi Tuna, jicama, jalapeño, cucumber tossed in a tamarind soy vinaigrette. Served with rice and a wonton 13.95

CALAMARI
Calamari rings and cherry peppers fried in a lemon pepper flour with your choice of chive aioli or remoulade to dip 12.95

SPINACH DIP
Gruyere and white wine spinach dip served with toasted naan bread 10.95

GROUPER BITES
Half pound of crispy blackened grouper bites served with house remoulade and a charred lemon slice 11.95

BRUSCHETTA
Grilled toast points with homemade feta bruschetta, balsamic glaze, and basil chiffonade 8

ENTREES

FISH AND CHIPS
Flaky Atlantic cod coated in Smithwick’s beer batter over a bed of fries 14.95

SHEPHERD’S PIE
Slow braised short rib, carrots, onion, and edamame topped with our house cheese and chive mash, then baked to golden brown perfection 15.95

NY STRIP
Chef-cut NY strip steak, smashed fingerling parmesan potatoes and chef’s choice of seasonal veggies 27.95 Ask about chef’s seasonal finishing butters

RACK OF LAMB
Dijon and herb crusted lamb chops with mint sauce, cheese and chive mash and asparagus 23.95

SALMON
Pan seared salmon served on a bed of herbed jasmine rice, topped with dill cream sauce and sauteed spinach 22.95

CURRY SHRIMP
Gulf shrimp, coconut curry broth, stir fry mixed vegetables and jasmine rice 18.95

FETA AND HERB PASTA
Casarecce pasta tossed in a creamy feta herb sauce with sundried tomatoes and sauteed spinach 14.95

PIGGY MAC
Cavatappi pasta tossed in our signature beer cheese topped with pulled BBQ roast pork and crispy tobacco onion straws 18.95

TIKKA MASALA
Spiced curry chicken in a creamy tomato sauce served over rice with grilled naan 18.95

CUMIN LIME CHICKEN SKEWERS
Marinated grilled chicken skewers with sweet potato fries, grilled tomato, and sauteed spinach 18.95

MAD DOG MEATLOAF
Savory homestyle meatloaf served with cheese and chive mash, seasonal veggies and short rib gravy 18.95

FLATBREADS

MAD DOG PIZZA 2.0
Mozzarella cheese and a feta, bruschetta blend garnished with fresh basil 11.95

SPINACH AND CHICKEN
Gruyere and white wine spinach spread, and grilled chicken 13.95

GOAT CHEESE PIZZA
Garlic and herb goat cheese spread, figs, caramelized onions drizzled with a balsamic reduction 13.95

MAD DOG BURGER
8 oz short rib blend burger topped with LTO and chive aioli with crispy fries and your choice of: American, Cheddar, Swiss, Feta, or Jack cheese 13.95

HONEY BALSAMIC CHICKEN SANDWICH
Grilled chicken brushed with honey balsamic sauce with our goat cheese spread and LTO 12.95

BAYSIDE PO’ BOY
Our grouper bites on a hoagie roll with shredded lettuce and chopped tomatoes topped with house remoulade 14.95

PUB STEAK SARNIE
Thin-sliced flat iron steak, greens, and tomato on a hoagie roll with caramelized onions. Served with house bleu cheese fondue 15.95

PULLED PORK PIZZA
BBQ roast pork, jack cheese, and julienne red onion 13.95

SANDWICHES

MAD DOG SALAD
Mixed greens, Stilton cheese, candied pecans and our house raspberry vinaigrette 7.95

THE WEDGE
Iceberg lettuce wedge, miso maple ranch, pickled onions, cucumber, tomato and curry bacon lardons 9.95

CRISP AND FRESH
Napa cabbage, Granny Smith apple, sliced pear, jicama, candied pecans, Stilton cheese and our apple cider vinaigrette 9.95

ÇUCUMBER SALAD
Cucumbers in a sweet and spicy vinaigrette 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**SIDES AND ADD-ONS**

**PROTEINS**
- Grilled Chicken Breast 5
- Pan Seared Salmon 10
- Flat Iron Steak 7
- Shrimp (6) 7

**A LA CARTE SIDES**
- French Fries 4
- Sweet Fries 5
- Truffle Fries 6
- Mac & Cheese 4.5
- Herb Rice 3.5
- Cheese and Chive Mash 3
- Grilled Naan Bread 3
- Smashed Fingerlings 3

**SAUCES AND GRAVY**
- Bleu Cheese Fondue 3.5
- Short Rib Gravy 2.5
- Side of Sauce or Dressing 2

**THE VEG**
- Sauteed Asparagus 4
- Sauteed Spinach 3
- (2) Grilled Tomatoes 3
- Sauteed Brocolini 4
- Ask your server about seasonal vegetable options

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**Happy Hour**

**WINGS 8CT**
Brined crispy fried wings tossed in your choice of sauce: tangy miso, buffalo, or garlic parmesan. Served with either miso ranch or bleu cheese and celery 10

**GROUPER BITES**
A half pound of crispy blackened grouper bites served with house remmy and a charred lemon slice 10

**MAD DOG PIZZA 2.0**
Mozzarella cheese and a feta, bruschetta blend garnished with fresh basil 8

**HUMMUS**
House made hummus served with toasted naan bread 5 add crudite +2

**BRUSCHETTA**
Grilled toast points with homemade feta bruschetta, balsamic glaze, and basil chiffonade 7

**DESSERT**
Ask your server for our dessert specials and our list of homemade ice cream

**SALLY'S STICKY TOFFEE PUDDING**
A British classic, homemade sticky toffee pudding served warm with heavy cream

**APPLE CRUMBLE**
Warm apple crumble served with vanilla ice cream and a melba sauce drizzle

**BEER BATTERED BROWNIE**
Ghiradelli brownie served with vanilla ice cream and fresh whipped cream

**KIDS**
- Chicken Tenders 7.5
- Steak Dinner 9.95
- Grilled Cheese 5.5
- Mac and Cheese 5.5
- Grilled Chicken 7.5
- Fish and Chips 7.95
- Shepherds Pie 8.95
- Cheeseburger 7.5

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