

Lunch & Dinner Menu

STARTERS

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| HOUSE CUT CHIPS WITH RANCH | \$5 | *CRAB & SPINACH DIP | \$11 |
| *MAD DOG SLIDERS (2) | \$5 | Creamed spinach and parmesan cheese baked until golden, finished with lump crabmeat and fresh diced tomatoes. Served with tortilla chips. | |
| ¼ lb all beef hot dog on Hawaiian rolls with mustard and onions | | *GHOST PEPPER PIMENTO CHEESE BALLS | \$9 |
| *GARLIC CHICKEN SPRING ROLLS | \$10 | Perfect blend of Ghost Pepper and mild cheddar cheese and panko bread crumbs | |
| Tender chicken, cilantro, fresh vegetables rolled into spring rolls fried crisp and served with dipping sauce | | *CRAB CAKE | \$11 |
| *FISH TACOS (3) | \$10 | Seared fresh with onions, peppers and perfect blend of spices; served with Texas Pete Aioli | |
| Soft shell with cod filets, remoulade, shredded cheese, coleslaw | | *PEI MUSSELS | \$14 |
| *FRIED OYSTERS | \$13 | Steamed in a lemon garlic white wine broth with garlic toast | |
| Served with homemade cocktail sauce or get them covered with Mad Hatter's own Firecracker sauce | | *CHICKEN TENDERS | \$10 |
| *SESAME CRUSTED AHI TUNA | \$12 | Fresh tenders lightly seasoned | |
| Served with sesame slaw, pickled ginger, wasabi and orange Hoisin sauce | | *NC TOP NECK CLAMS | \$10 |
| *FIRECRACKER SHRIMP | \$11 | Served with a choice of drawn butter, zesty lemon butter or Diablo Marinara | |
| Lightly breaded and covered with our homemade Firecracker sauce and green onions | | *SAVANNAH SPICE PEEL & EAT SHRIMP | \$11 |
| *JUMBO SCALLOPS | Market price | Served with cocktail sauce | |
| Served in lemon butter sauce | | | |

* 1/2 LB. GOURMET BURGERS | \$12

also available Sat & Sun brunch

- *GHOST BURGER** Angus beef burger blended with house-made chorizo sausage, topped with fiery Ghost Pepper Jack cheese, grilled onions, peppers and chipotle BBQ sauce
- *MADE USA** Classic cheeseburger with American cheese, mayo, lettuce, tomato and onion
- *KENTUCKY BOURBON** Brushed with bourbon marinade, covered with an onion ring and provolone cheese
- *EGGSPLOSION** With American cheese, fried egg, bacon and an onion ring
- *PIMENTO CHEESE BACON** Layered with spicy pimento cheese and applewood bacon
- *SURF & TURF** Beef patty topped with fried or grilled shrimp, cocktail sauce and provolone cheese
- *TREE HUGGER** Veggie burger topped with shredded lettuce, diced tomato, remi sauce and avocado
- *HAWAIIAN** With sliced pineapple, bacon, provolone cheese and teriyaki sauce served on Hawaiian toast

ENTRÉES

served with salad or coleslaw and one side

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| *FRIED OYSTERS Served with homemade cocktail sauce or get them tossed with Mad Hatter's own Firecracker sauce | \$26 |
| *FIRECRACKER SHRIMP Lightly breaded and tossed with our homemade Firecracker sauce and green onions | \$22 |
| *GRILLED SALMON Savannah spiced Salmon Filet finished with Lemon Butter | \$15 |
| *CRAB CAKE Seared fresh with onions, peppers and perfect blend of spices; served with Texas Pete Aioli | \$22 |
| *BATTERED COD Black & Tan battered fried cod filets served with Lemon Dill Tartar Sauce | \$18 |
| *SAVANNAH CHICKEN Savannah spiced grilled chicken breast brushed w/ citrus butter | \$21 |
| *CHICKEN TENDERS Fresh tenders lightly seasoned w/ choice of grilled or fried crisp | \$12 |
| *NC TOP NECK CLAMS Served with choice of drawn butter, zesty lemon butter or Diablo Marinara | \$16 |
| *JUMBO SCALLOPS Served in lemon butter sauce | \$MKT |
| *FRESH CATCH OF THE DAY | \$MKT |

SIDES: Hand Cut Chips, Hand Cut Fries, Sweet Potato Fries, Onion Rings, Sautéed Spinach, Creamed Spinach, Green Beans, Creamed Potatoes, Fruit Cup

*Consuming raw or under-cooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Our chefs meet daily with North Carolina coastal fishermen and procure the freshest seafood, bringing our local coast to you. In addition to our local NC fisherman's fresh catch we also procure only fresh fish from Inland Seafood, as our goal is to always serve only the freshest seafood or our valued guests at Mad Hatter.

SHUCK IT BAR

RAW BAR

ON THE HALF SHELL

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|--------------------------|--------|
| *House Oysters | \$2 ea |
| *Special Premium Oysters | \$ MKT |
| *Whole Peck (28) | \$ MKT |
| *Half a Peck (14) | \$ MKT |

BAKED SEA GOODNESS

All served with House Oysters; Premium oysters small additional charge.

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| *OYSTER ROCKEFFELLER (6) | \$14 |
| Creamed spinach, crispy bacon, parmesan cheese and bread crumbs | |
| *GHOST PEPPER PIMENTO CHEESE OYSTERS (6) | \$14 |
| Mad Hatters house made Ghost Pepper pimento cheese | |
| *OYSTER CASINO (6) | \$14 |
| Lemon butter, peppers, crispy bacon, parmesan cheese topped with breadcrumbs. | |
| *GRILLED OYSTERS (6) | \$14 |
| Smoked, served with lemon butter, topped with bread crumbs | |

STEAMED TO PERFECTION

Entree comes with salad or coleslaw and one side item.

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| *SNOW CRAB LEGS, fresh crab legs served with diablo marinara sauce | \$ MKT |
| *OYSTERS | \$ MKT |
| *SAVANNAH SPICE PEEL & EAT SHRIMP, served with cocktail sauce | \$18 |

*COMBINATION PLATTERS

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| *BOUNTY OF THE SEA, Enough for two! Crab legs, shrimp, fried shrimp, scallops, mussels, clams and oysters! | \$42 |
| *CHOICE OF 2 \$26 *CHOICE OF 3 \$35 *CHOICE OF 4 \$45 | |
| 1 pound of PEI mussels, ½ pound snow crab legs, ½ pound of peeled and deveined shrimp, ½ peck of House Oysters Premium Oysters can be substituted for small additional charge No Duplication of Selections | |

SOUPS

also available Sat & Sun brunch

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| *New England Clam Chowder | \$5/\$8 |
| *Chili | \$5/\$8 |
| *Seafood Gumbo | \$5/\$8 |
| *She Crab | \$6/\$9 |

SALADS

also available Sat & Sun brunch

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| *SEAFOOD COBB SALAD | \$21 |
| Shrimp, crab, scallops, bacon, grape tomatoes, avocado over iceberg lettuce with blue cheese vinaigrette & crumbles | |
| PICK A GREEN | \$13 |
| Friendly, mixed greens, cucumbers, craisins, tomatoes, pecans, croutons | |
| *Madison, spinach, boiled egg, bacon, pecans, craisins, | |
| Caesar, classic Caesar with romaine lettuce | |
| *Add a Protein: grilled chicken, grilled shrimp, fried shrimp, fried oysters, grilled salmon, fried chicken tenders | |
| Dressings: Ranch, Bleu Cheese, Bleu Cheese Vinaigrette, Lemon Herb Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Italian, Caesar | |

WEEKLY FEATURES

MUSSELS MONDAY

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| *Whole Pound of Mussels | \$9.99 |
| Half Priced Wine by the Glass | |

OYSTER TUESDAY

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| *House Oysters | \$1.25 each |
| Corona | \$2 |

WINE WEDNESDAY

Half Price Wine by the Glass

DESSERTS | \$6

Key Lime Pie Chocolate Lava Cake

KID'S CORNER | \$6

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| Friendly Salad | *Hamburger |
| *Fish Filet Sandwich (Cod) | *Chicken Tenders |
| Grilled Cheese | * Mad Dog Sliders |
| Pancakes (2) Brunch Only | |
| choice of one above served with choice of chips, fries, or fruit | |

DRINKS | Coke, Diet Coke, Sprite, Mello Yellow, Pink Lemonade, Iced tea, Coffee, Hot Chocolate, Orange Juice, Milk

Free Refills on Soft Drinks, Tea and Coffee Only