

Lunch & Dinner Menu

STARTERS | ENTRÉES

Entrees come with Salad or Coleslaw and one side item

HOUSE CUT CHIPS , served with ranch dipping sauce	\$5
* MAD DOG SLIDERS (2) , ¼ lb all beef hot dog on Hawaiian rolls with mustard and onions	\$5
* GARLIC CHICKEN SPRING ROLLS Tender chicken, cilantro, fresh vegetables rolled into spring rolls fried crisp and served with dipping sauce	\$10
* FISH TACOS (3) soft shell tacos with cod filets, remoulade, shredded cheese and coleslaw	\$10
* JUMBO SHRIMP COCKTAIL served with homemade bloody mary cocktail sauce and lemon wedges.	\$12
* FLASH FRIED CALAMARI served with Diablo marinara sauce and parmesan cheese	\$11
* JUMBO SCALLOPS served in lemon butter sauce	Market price
* SESAME CRUSTED AHI TUNA served with sesame slaw, pickled ginger, wasabi and orange Hoisin sauce	\$12
* GRILLED OYSTERS with lemon butter, topped with bread crumbs	\$13 / \$25
* FRIED OYSTERS Breaded oysters served with homemade cocktail sauce or get them tossed with Mad Hatter's own Firecracker sauce	\$13 / \$26
* FIRECRACKER SHRIMP , lightly breaded and tossed with our homemade Firecracker sauce and green onions	\$11 / \$22
* CRAB & SPINACH DIP Creamed spinach and parmesan cheese baked until golden, finished with lump crabmeat and fresh diced tomatoes. Served with tortilla chips.	\$11
* GHOST PEPPER PIMENTO CHEESE BALLS Perfect blend of Ghost Pepper and mild cheddar cheese and panko bread crumbs	\$9
* LEMON BUTTER POACHED SHRIMP , Jumbo shrimp poached in our zesty lemon butter	\$11/ \$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	\$11/\$22
* BATTERED COD , Black & Tan battered fried cod filets served with Lemon Dill Tartar Sauce	\$18
* WINGS , 10 chicken wings in choice of sauce, dry rub, BBQ, Buffalo, Spicy BBQ, Terriyaki	\$10

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

- ***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 crisp onion straws and provolone cheese
- ***EGGSPLOSION** With American cheese, fried egg, bacon and crisp onion straws
- ***PIMENTO CHEESE BACON** Layered with pimento cheese and applewood bacon
- ***HAWAIIAN** With sliced pineapple, bacon, provolone cheese and teriyaki sauce served on Hawaiian toast
- ***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 guacamole

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

SHUCK IT BAR

RAW BAR ON THE HALF SHELL

*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.

*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.	

STEAMED TO PERFECTION

Entree comes with salad or coleslaw and one side item.

*NC TOP NECK CLAMS, served w/ choice of drawn butter, zesty lemon butter or Diablo Marinara	\$8 / \$16
*SNOW CRAB LEGS, fresh crab legs served and diablo marinara sauce	\$18 / \$36
*OYSTERS	\$ MKT
*SAVANNAH SPICE PEEL & EAT SHRIMP, served with cocktail sauce	\$9 / \$18
*PEI MUSSELS, steamed mussels in a lemon garlic white wine broth served with garlic toast	\$14

*COMBINATION PLATTERS

*BOUNTY OF THE SEA, Enough for two! Crab legs, 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	

SOUPS

*New England Clam Chowder	\$5/\$7.95
*Chili	\$5/\$7.95
*Seafood Gumbo	\$5/\$7.95
*She Crab	\$6/\$8

SALADS

*SEAFOOD COBB SALAD	\$21
Shrimp, crab, scallops, bacon, grape tomatoes 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 oysters, grilled salmon, fried chicken tenders	

KID'S CORNER | \$6

Friendly Salad	Hamburger
Fish Filet Sandwich (Cod)	Chicken Tenders
Pancakes (2) Brunch Only	Mad Dog Sliders

choice of one above served with choice of chips, fries, or fruit

LAND SHARKS

*SAVANNAH CHICKEN	\$21
Savannah spiced grilled chicken breast brushed w/ citrus butter	
*CHICKEN TENDERS	\$10
Fresh tenders lightly seasoned w/ choice of grilled or fried crisp	
*BISTRO FILET	\$25
Grilled beef tenderloin thinly sliced and brushed w/ A1 butter	

DAILY ORANGE PLATE SPECIALS

\$9.75

*MONDAY: Meatloaf with cream potatoes and green beans
*TUESDAY: Chicken Pie w/ cream potatoes and green beans
*WEDNESDAY: Homemade Lasagna w/ with salad and toasted bread
*THURSDAY: Pan-fried chicken breast w/ greens beans and cream potatoes
*FRIDAY: Fish & Chips, Red Oak beer battered cod fillets with chips

DESSERTS | \$6

Key Lime Pie	Chocolate Lava Cake
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*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.

MONDAY - THURSDAY 11AM-9PM ~ FRIDAY 11AM - 10PM ~ SATURDAY 10AM - 10PM ~ SUNDAY 10AM - 9PM
FRANCHISE OPPORTUNITIES CALL 336.855.6708

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