

STARTERS

Lettuce Wraps 8.99

Teriyaki glazed chicken satay, sesame noodles, chopped peanuts, carrot, cucumber & dipping sauces.

Caribbean Egg Rolls 6.99

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

Grilled Vegetable Flatbread 7.99

A delicious grilled flatbread brushed with virgin olive oil, topped with tomatoes, portobello mushroom, zucchini, roasted garlic and melted cheeses then drizzled with aged balsamic vinegar.

The Hillview Crab Cake 10.99

The Hillview Grill's original, a single jumbo lump crab cake. No filler, no foolin'!

Benny Jamaica's Jerk Wings 8.99

Back by popular demand! Our sweet n' spicy jerk glazed chicken wings are served with a creamy herb dipping sauce. (May be served with spicy Buffalo sauce, upon request)

Lobster Fondue 9.99

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

Escargot 8.99

Six large imported escargot served piping hot with garlic butter, mushrooms, and melted Swiss cheese.

"Coco-loco" Shrimp Appetizer 9.99

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

Pan Seared Tuna 9.99

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

Thai Calamari 8.99

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

Lobster Quesadilla 12.99

Lobster, cheddar-jack & spinach layered in a soft flour tortilla with lobster sherry cream sauce.

Caribbean Pu Pu Platter 15.99

Perfect for sharing, this platter offers a little taste of each of our warm climate specialties.

Jamaican Jerk Wings, Thai Calamari, Floribbean Seafood Cake, Lobster Fondue and Caribbean Egg Rolls!

ON A LIGHTER NOTE

Lunch sized portions available on most salads until 4:00 P.M.

BUILD A SALAD

Classic Caesar Salad

Did you know that this favorite actually originated in Mexico? Crisp romaine, housemade croutons, parmesan cheese and creamy caesar dressing.

or

Warm Spinach Salad

Tender spinach, diced tomato, blue cheese crumbles and a warm balsamic-bacon vinaigrette.

PORTOBELLO MUSHROOM 10.99 GRILLED OR BLACKENED CHICKEN 10.99

GRILLED OR BLACKENED SIRLOIN 12.99

GRILLED OR BLACKENED SHRIMP 12.99 GRILLED OR BLACKENED TILAPIA 14.99

Quesadilla Chopped Salad 10.99

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. (Full sized portion only)

Cruz Bay Salad 10.99

Citrus marinated chicken breast served over mixed greens with cheddar-jack cheese, mango, pineapple, toasted pumpkin seeds and mandarin dressing.

St. Croix Shrimp Salad 12.99

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

Alcapulco Tuna Salad 12.99

Lightly blackened tuna served RARE over mixed greens with cucumber, pico de gallo, cilantro slaw & yucca crisps with a chipotle ranch dressing. (Full sized portion only)

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your chance of food-borne illness.
An 18% gratuity will be added to parties of six or more.

FRIED FUNK

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$1.99

Jumbo Fried Clams 11.99

The sweetest, most tender, jumbo clam strips you've ever tasted!
Served with fries, cole slaw and Hidden Cove tartar sauce.

Fish n Chips 12.99

This classic dish is served with fries, cole slaw, tartar sauce and malt vinegar upon request.
(Available in a lunch portion, until 4:00 P.M.)

Crispy Thai Tilapia 17.99

A hand battered filet of tilapia coated with panko breadcrumbs, fried until super crispy and served with a sweet Thai chili sauce over rice with chef's vegetables.

"Coco-loco" Shrimp 1/2 12.99 full 16.99

Coconut-macadamia encrusted shrimp served over island rice
with fresh vegetables and tropical dipping sauce.

The Seafood Lover 17.99

A bountiful platter of Beer Battered Shrimp, Clam Strips, Fried Schrod and a Floribbean Seafood Cake
served with fries, cole slaw, fresh lemon and a trio of sauces for dipping.

INCREDIBOWLS PASTA & MORE

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$1.99

Chicken Carciofi 1/2 11.99 / full 15.99

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

Jambalaya 1/2 11.99 / full 15.99

A steaming bowl full of shrimp, crawfish, chicken and Andouille sausage
in a spicy red sauce served over rice.

Seafood Martinique 1/2 15.99 / full 19.99

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.

Lobster Penne Pasta 1/2 15.99 / full 19.99

A Madfish specialty! Slipper lobster meat, mushrooms, spinach and tomato
tossed with penne pasta in a sherry cream sauce & topped with cheddar-jack cheese.

SANDWICHES

Asian Tuna Wrap 9.99

Pan seared rare tuna served sliced with julienne vegetables, lettuce, tomato and cucumbers rolled up with
cusabi sauce in a chili tortilla and served with baby greens.

Mombo Jumbo Burger 8.99

1/2 pound of fresh Angus chuck chargrilled or blackened and served on a fresh kaiser roll with
seasoned 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.
(Available in a 1/3 pound lunch portion, until 4:00 P.M.)

The Big Red Rooster 8.99

Our enormous fried chicken breast dipped in spicy buffalo sauce then topped with melted cheddar and
jack cheeses and served on a kaiser roll with a side of blue cheese dressing and seasoned fries.

Seafood Melt 10.99

Two seafood cakes served open faced on an English muffin with sliced tomato, melted Swiss cheese & fresh fruit.

The Key West Fish Sandwich 10.99

A giant portion of crunchy tempura battered white fish served on a Cuban roll with fresh lemon, tartar
sauce, lettuce, tomato, onion and seasoned fries.

Blackened Mahi Sandwich 11.99

Blackened Mahi Mahi served on a kaiser roll with lettuce, tomato, onion, Hidden Cove tartar sauce and
seasoned fries. (May be chargrilled upon request!)

Baja Fish Tacos 9.99

Two soft flour tortillas filled with blackened whitefish, shredded lettuce, pico de gallo, cilantro slaw,
chipotle aioli and shredded cheddar-jack cheese, served with black beans & rice.

The Cuban Sandwich 8.99

Heaping with ham, roast pork, Swiss cheese, pickles and mustard on a toasted Cuban roll. Served with
seasoned fries.

The Stuck Pig 10.99

Our delicious slow cooked pulled pork served open faced with BBQ sauce & crispy onion strings, heaping'
high on a hoagie roll with a side of seasoned fries.

Open Faced Lobster Salad Sandwich 11.99

Lobster salad served on toasted flat bread with fresh fruit and a small tomato & mozzarella salad.

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.

Lunch sized portions of Catfish, Tilapia, Salmon, Mahi Mahi and Tuna are served until 4:00 PM.

Catfish 14.99

Tilapia 16.99

Mahi Mahi 19.99

Yellowfin Tuna 21.99

Atlantic Salmon 17.99

Butterflied Rainbow Trout 17.99

Lobster Tails single 21.99 / Twin Tails 31.99

Our lobster tails are traditionally BROILED and served with drawn butter. We do not recommend them with any of the Designer preparations, with the exception of the Island Amandine & Singapore Style.

In an effort to conserve the species, the Madfish Grill is currently not offering our native Grouper.

We hope that our valued guests understand and support our efforts.

DESIGNER FISH

DRESS UP YOUR NAKED FISH WITH ONE OF OUR CHEF'S DESIGNER PREPARATIONS:

Samoan Glazed \$1 extra

Painted with Citrus-Soy Glaze and topped with pineapple

Coco-Mac \$2 extra

crusted with coconut & macadamias, then sautéed with Mandarin-Ginger Glaze

Sesame Crusted \$2 extra

served with Wasabi, Pickled Ginger & Soy (Tuna, Salmon & Tilapia only!)

Island Almandine \$2 extra

sautéed in Amaretto and butter with sliced almonds, mango & brown sugar

Singapore Style \$4 extra

steamed in a banana leaf with plump shrimp and finished with a mildly spicy Red Curry sauce

MADFISH HOUSE SPECIALTY

Seafood Pie 17.99

Lobster, shrimp, scallops and mushrooms sautéed with a delicate sherry cream sauce and served in a golden puff pastry shell over Yukon Gold mashed potatoes with fresh vegetables.

LANDLUBBERS

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$1.99

Coconut-Macadamia Crusted Chicken 14.99

A plump marinated chicken breast with our famous coconut-macadamia coating, pan seared and served with mango-chili sauce, Yukon Gold mashed potatoes and fresh vegetables.

Southern Pulled Pork Platter 14.99

Succulent, slow cooked and pulled clean from the bone, no muss, no fuss! Served with a side of creamy cole slaw and seasoned fries.

Vegetarian Sampler 14.99

Portobello fries, grilled zucchini, tomato & asparagus, braised spinach and Yukon Gold mashed potatoes with an aged balsamic drizzle.

Filet Mignon 6 oz 17.99 / 9 oz 24.99

Simply chargrilled or blackened and served with our signature Bar-b-que butter, Yukon Gold mashed potatoes and fresh vegetables.

Hand Cut Sirloin 6 oz 14.99 / 12 oz 18.99

Simply chargrilled or blackened and served with our signature Bar-b-que butter, Yukon Gold mashed potatoes and fresh vegetables.

☺ In the mood for Surf & Turf? Add a Lobster Tail to your entrée for only \$10!

SIDE DISHES

Mad House Salad

Mangospacho

Seafood Chowder

Spice Island Rice

Fresh Vegetables

Cole Slaw

Grilled Plantains

Caesar Salad

Mashed Sweet Potatoes \$1 extra

Seasoned Fries

Steamed Broccoli

Potato Au Gratin \$1 extra

Yukon Gold Mashed Potatoes

MAD MIXED GRILL

SELECT ANY TWO OF THE FOLLOWING ITEMS TO CREATE AN
"INDIVIDUAL MIXED GRILL" FOR \$24.99

This entrée will be served with Yukon Gold mashed potatoes and asparagus.

Chargrilled Sirloin Steak

with mushrooms & Marsala wine

Lump Crab Cake

pan seared with remoulade sauce

Sashimi Tuna

sesame crusted & served rare, with ponzu & wasabi

Pan Seared Sea Scallops \$1 extra

with honey-soy beurre blanc

Herb Crusted Tilapia

with lemon butter sauce

Atlantic Salmon

brushed with a maple glaze

Bacon Wrapped Shrimp

chargrilled & BBQ glazed

Petite Filet Mignon \$2 extra

blue cheese crusted with frizzled onions

Mapleleaf Farms Duck Breast

pan seared, medium rare, with a tequila lime marinade

HAVE YOU TRIED OUR INFAMOUS EARLY BIRD LATELY?

Served daily until 5:30 PM!

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

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

Floribbean Seafood Cake 10.99

Pan seared and served with island rice, broccoli, red pepper remoulade sauce.

Cashew Crusted Tilapia 11.99

Finished with mandarin orange glaze and served over rice with vegetables.

Quiche & Fruit 9.99

Our now famous quiche of the day, served with fresh fruit.

Poached Salmon 11.99

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

Tempura Shrimp 10.99

Served with tropical dipping sauce, island rice and chef's vegetables.

Southern Glazed Chicken 9.99

A chargrilled chicken breast brushed with honey-peach glaze and served with mashed sweet potatoes and chef's vegetables.

Potato Crusted Cod 10.99

Drizzled with Key lime beurre blanc, served with Yukon Gold mashed potatoes and braised spinach.

Fish n Chips 10.99

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

Chicken Carciofi 9.99

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

Bacon Wrapped Sirloin 12.99

Chargrilled sirloin topped with gorgonzola Mornay sauce & frizzled onions accompanied by Yukon Gold mashed potatoes and chef's vegetables.

SNEAK A PEEK AT SUNDAY BRUNCH...

Almond Crusted French Toast 8.99

Served with your choice of bacon or sausage.

Southern Comfort Breakfast 9.99

A hearty platter of two eggs your style, buttermilk biscuits & sausage gravy combined with a grilled ham steak and cheddar cheese grits.

Huevos Rancheros 8.99

Two fried eggs served over crispy corn tortillas with shredded lettuce, pico de gallo and cheddar jack cheese.

Ham & Cheese Omelette 7.99

A traditional omelette filled with country ham and cheddar cheese, served with wheat toast.

Eggs Benedict 8.99-12.99

Traditional, Veggie, Crab Cake or Filet Mignon...

Vegetable Frittata 8.99

An open faced omelette filled with summer squash, zucchini, portobello mushroom, roasted tomato, fresh herbs, Swiss & cheddar cheeses, served with wheat toast.

Eggs Trinity 8.99

"Our chef's tribute to Emeril", Andouille sausage, onion, celery and bell pepper confit served in a golden puff pastry shell with poached eggs and hollandaise sauce.

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