

Mad Beach Fish House

13205 Gulf Blvd Madeira Beach FL · +17272843990 · Updated: Jan 14, 2026

[View online menu](#)



CHIPS Y DIPS 5

Chips & Salsa

\$3.99

Our housemade salsa, served with tortilla chips

Queso & Chips

\$10.49

Goosey melty queso dip topped with chorizo, served with tortilla chips

Abuela's Bean Dip

\$8.99

Slow cooked in a perfect blend of pinto beans and spices to create one of our favorite dips. Topped with queso fresco, served with tortilla chips

Guac & Chips

\$10.49

Our housemade guacamole, served with tortilla chips

Trio Dip

\$11.49

Guacamole, salsa, and white queso, served with tortilla chips

APPETIZERS 7

Ceviche

\$12.99

Citrus cured ceviche made with scallops, shrimp and grouper topped with sliced avocado, served with tortilla chips

Housemade Tamales

\$12.99

A choice of (2) pork salsa roja or chicken salsa verde served with a side of pico de gallo

Santa Fe Egg Rolls

\$14.99

Housemade crunchy egg rolls, filled with chicken tinga, chihuahua cheese, roasted corn and black beans, served with jalapeno poblano ranch

Crispy Taquitos

\$13.99

Corn tortillas (5) filled with shredded chicken verde, topped with shredded lettuce, queso fresco and crema

Mad Nachos

AVAILABLE OPTIONS

Mound of tortilla chips smothered in queso blanco, queso fresco, pico de gallo, jalapenos, guacamole, crema and shredded lettuce

\$12.99

Add Chicken Tinga: \$4.00

Add Carne Asada: \$7.00

Add Shrimp: \$7.00

Add Marinated Portobello:

\$5.00

Add Grouper Frito: \$9.00

Mangonada

\$9.99

Fresh mango cubes in a mango puree with a hint of tajin, served in a chilled margarita glass

Cantina Corn

\$5.99

Fresh off the cob corn with crema, queso fresco and chili-lime tajin

SOUPS Y SALADS ³

Chicken Tortilla Soup

AVAILABLE OPTIONS

Housemade ranchero-style tortilla soup with slow-braised shredded chicken, corn and black beans, garnished with tortilla strips, crema and a diced onion cilantro mix

Cup: \$5.99

Bowl: \$8.99

Mad Beach Taco Salad

\$10.99

Crunchy tortilla shell filled with shredded lettuce, pico de gallo, roasted corn salsa, black beans, shredded Mexican cheese blend, avocado and charred jalapeno poblano ranch dressing

Ensalada de la Casa

\$11.99

Crisp lettuce blend tossed in creamy poblano ranch, topped with diced avocado, shredded mexican cheese blend, corn pepper relish, black beans, onions, tomato, cucumbers and pickled jalapenos

STREET TACOS ¹⁰

Crispy Chicken Tostada

AVAILABLE OPTIONS

Shredded chicken stewed in a chipotle tomato sauce, queso fresco, crema and shredded lettuce on a crispy fried corn tortilla

2 Tacos: \$10.49

3 Tacos: \$14.99

Al Pastor

AVAILABLE OPTIONS

24-hour adobo marinated pork with charred pineapple

2 Tacos: \$9.49

3 Tacos: \$13.49

Beef Barbacoa

AVAILABLE OPTIONS

Tender beef braised in smoky chipotle sauce

2 Tacos: \$8.99

3 Tacos: \$12.99

Carne Asada

AVAILABLE OPTIONS

Citrus-marinated skirt steak with diced avocado

2 Tacos: \$11.49

3 Tacos: \$16.49

Carnitas

AVAILABLE OPTIONS

Slow-roasted cola-caramelized shredded pork

2 Tacos: \$7.99

3 Tacos: \$11.99

Brisket Taco de Suadero

AVAILABLE OPTIONS

16-hour, slow and low cooked beef brisket topped with pickled red onions and queso fresco

2 Tacos: \$11.49

3 Tacos: \$16.49

Grouper

AVAILABLE OPTIONS

Golden fried grouper, crunchy citrus slaw, chipotle crema drizzle and pico de gallo

2 Tacos: \$11.99

3 Tacos: \$16.99

Portobello

Sliced portobello, peppers, onion, citrus slaw and queso fresco

AVAILABLE OPTIONS

2 Tacos: \$10.49

3 Tacos: \$14.99

Gulf Coast Shrimp

Grilled citrus-marinated shrimp, chipotle crema, citrus slaw and pickled red onion

AVAILABLE OPTIONS

2 Tacos: \$10.49

3 Tacos: \$14.99

House Specialty - Birria Tacos with Consomé

Slow-braised beef shoulder in spice consome, with melted chihuahua cheese, served with birria consome for dipping

AVAILABLE OPTIONS

2 Tacos: \$12.99

3 Tacos: \$18.49

BURRITO ¹

The Mad Burrito

Flour tortilla stuffed with mexican rice, black beans, pico de gallo, shredded mexican cheese blend, served with chips and salsa

AVAILABLE OPTIONS

Chicken Tinga: \$15.00

Carne Asada: \$16.00

Shrimp: \$16.00

Marinated Portobello:

\$15.00

Grouper Frito: \$19.00

FAJITAS ¹

Mad Sizzling Fajita

Marinated peppers and onions with your choice of:

AVAILABLE OPTIONS

Grilled Chicken: \$17.00

Carne Asada: \$21.00

Shrimp: \$19.00

Marinated Portobello: \$19.00

Make It a Combo! Pick (2) proteins: \$24.99

ENTREES ⁶

Chile Relleno

\$12.99

Poblano pepper filled with chihuahua cheese with fresh onion and tomato dipped into a light batter and flash-fried golden brown, topped with a warm ranchero sauce and queso fresco

Cantina Enchilada

\$17.49

Rolled flour tortilla (3) with your choice of shredded chicken verde or shredded beef barbacoa roja, topped with crema and queso fresco

Ranchero Shrimp

\$17.49

Gulf Shrimp sauteed in a white wine sauce, tomato, onion, peppers and cilantro

Skirt Steak del Charro

\$22.99

Skirt steak marinated in a traditional mexican blend of citrus, chili and spices, grilled on an open flame, topped with jalapeno ranch

Chimichanga

\$16.99

Crunchy chimichanga filled with shredded chicken tinga, mexican rice, mexican cheese blend, pico de gallo, served with a side of sour cream and guacamole

Quesadilla

A large tortilla filled with shredded mexican cheese blend, chihuahua cheese, a light smear of refried bean spread, garnished with shredded lettuce, pico de gallo, sour cream and guacamole

AVAILABLE OPTIONS

\$13.99

Add Chicken Tinga: \$4.00

Add Carne Asada: \$7.00

Add Shrimp: \$7.00

Add Marinated Portobello:

\$5.00

Add Grouper Frito: \$9.00

SIDES 5

Mexican Rice

\$4.00

Black Beans

\$4.00

Refried Beans

\$4.00

Warm Tortillas (4)

\$4.00

French Fries

\$4.00

DESSERTS 3

Tres Leches

\$11.95

Layered butter cake soaked in three kinds of milk, topped with whipped cream and berries

Housemade Sugar Churros

\$9.95

Mexican chocolate sauce and caramel dipping sauces with a scoop of vanilla ice cream

Fried Ice Cream

\$9.95

Vanilla ice cream, flash-fried in a cinnamon toast crunch jacket

SOFT DRINKS 7

Agua Fresca

\$3.50

Strawberry-lime

Mexican Coke

\$4.75

Jarritos

\$4.25

Lime, grapefruit or mandarin

Pepsi Products

\$3.00

Redbull

\$5.00

Q Ginger Beer

\$4.00

Ice Tea

\$4.00

MOCKTAILS 4

Tiki Tease

\$6.00

Giffard orgeat, orange juice, pineapple juice, lime juice, grenadine float

Mango "Mojito"

\$6.00

Mint, mango, soda, citrus soda, simple syrup, lime juice

Spicy Pineapple "Marg"

\$6.00

Jalapeno slice, monin pineapple, sour mix, lime juice, citrus soda

Spa Day Cooler

\$6.00

Cucumber, strawberries, lime juice, simple syrup, citrus soda

STEP 1 - PICK YOUR TEQUILA 9

House Tequila

Cazadores Blanco

Cazadores Reposado

Maestro Dobel

Milagro Silver

Milagro Reposado

Milagro Anejo

Teramana Silver

Teramana Reposado

STEP 2 - PICK YOUR SIZE 9

House Tequila

AVAILABLE OPTIONS

Regular: \$8.00

Large: \$11.00

Cazadores Blanco

AVAILABLE OPTIONS

Regular: \$10.00

Large: \$14.50

Cazadores Reposado

AVAILABLE OPTIONS

Regular: \$10.00

Large: \$14.50

Maestro Dobel

AVAILABLE OPTIONS

Regular: \$10.00

Large: \$14.50

Milagro Silver

AVAILABLE OPTIONS

Regular: \$11.25

Large: \$17.50

Milagro Reposado

AVAILABLE OPTIONS

Regular: \$11.25

Large: \$17.50

Milagro Anejo

AVAILABLE OPTIONS

Regular: \$11.50

Large: \$17.75

Teramana Silver

AVAILABLE OPTIONS

Regular: \$12.50

Large: \$18.50

Teramana Reposado

AVAILABLE OPTIONS

Regular: \$12.50

Large: \$18.50

STEP 3 - PICK YOUR STYLE 5

Cantina Traditional

Cantina Traditional with Orange Juice

Skinny: Agave Syrup & Lime Juice

Paloma: Agave Syrup & Grapefruit Juice

Spicy: Muddled Jalapeno

STEP 4 - PICK YOUR RIM 4

Sea Salt

Sugar

Cinnamon

Tajín

STEP 5 - ADD A FLAVOR 4

Strawberry

Mango

Blackberry

Passion Fruit

MAD BEACH TEQUILA FLIGHT 1

Mad Beach Tequila Flight

\$24.99

Cazadores Anejo, Cazadores Silver, Cazadores Reposado

SIGNATURE COCKTAILS 9

Cantina Sangria

Housemade red sangria. Choice of glass or pitcher

Mango Maduro

Cazadores blanco, ancho reyes verde, banana liqueur, pineapple, mango, cantina sour mix

Oaxaca Werewolf

Leblon cachaca, lime, cucumber, mint, agave syrup, soda water, citrus soda

Poppin' Pepper Paloma

Siete Misterios mezcal, cassis liqueur, grapefruit juice, habanero lime syrup, jalapeno, citrus soda

Midnight Margarita

Cazadores reposado tequila, blackberry syrup, cassis liqueur, lime juice, cinnamon syrup, cantina sour mix

Michelada

Beer, ancho reyes verde, bloody mary mix, lime juice, hot sauce, scoop of ice with a tajin rim

Mexico City Mule

Milagro silver, domaine de canton ginger, hibiscus syrup, lime juice, q ginger beer

Spiked Agua Fresca

Vodka, strawberry lime agua fresca, citrus soda

Pueblo Punch

Siete misterios mezcal, milagro silver, domaine de canton ginger, orgeat, pineapple juice, lime juice, jarritos mandarin soda, float of bacardi dark

CERVEZA Y SELTZER 18

Miller Lite

Bud Light

Michelob Ultra

Blue Moon

Heineken

Heineken 0.0

3 Daughters Blonde

Jai Alai IPA

Corona

Corona Light

Dos XX Lager

Dos XX Amber

Modelo Lager

Modelo Negra

Yuengling

High Noon

White Claw

Nütrl

WINE ⁶

Bulletin Place Vineyards

\$7.00

Chardonnay, Pinot Grigio, Moscato, Cabernet

Josh Cellars Cabernet

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$36.00

Josh Cellars Chardonnay

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$36.00

Josh Cellars Pinot Noir

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$36.00

Ecco Domani Pinot Grigio

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$36.00

Mohua Sauvignon Blanc

AVAILABLE OPTIONS

Glass: \$8.50

Bottle: \$36.00

HAPPY HOUR ⁴

Margaritas

\$5.00

House Wine	\$4.00
Cerveza	\$4.00
Wells	\$4.00