

Open Daily
Dinner 5 - 9:30 pm.

A Sampling of
The Mad Hatter Menu
(Menu Changed Monthly)

THE M.A.D HATTER

• Waterfront Dining •

6460 Sanibel-Captiva Road, Sanibel
at Blind Pass, on the Beach

Reservations Recommended

Call 472-0033

new american cuisine

APPETIZERS

SEACAKES

Lump Blue Crabmeat, Crawfish, Red Bell Pepper, Onion, Served with Honey Mustard Sauce

GOAT CHEESE

Baked Goat Cheese and Green Onion filled pillows, with Spinach and Port Wine Strawberry Sauce

ESCARGOT

Red Wine marinated, wrapped in Crispy Pastry with Roasted Red Pepper Garlic Butter
served on Spinach Truffled Gorgonzola Polenta

TUNA CARPACCIO...When Available

Sushi Tuna served with Wasabi Cilantro Sour Cream, Pickled Ginger and Sesame Crusted Sticky Rice Balls

SALADS

BIBB SALAD

Boston Butter Bibb Lettuce with a Stella Gorgonzola Lemon Cream Dressing,
Spiralled Marinated Beets and Carrots, Sliced Tomato, Crispy Leeks and Enoki Mushrooms

MAD HATTER CAESAR

Baby Hearts of Romaine tossed with Classic Caesar Dressing, garnished with
Pickled Red Onions, Anchovies and Olive Tapenade Croutons

CALAMARI SALAD

Lightly Fried Calamari Tossed with Fresh Mixed Greens, Sweet and Sour Vinaigrette, Cucumbers and
Grape Tomatoes topped with Fried Wontons and Crumbled Feta Cheese

SPRING ROLL BASKET

A Baby Spinach, Goat Cheese and Soy Beans Stuffed Basket set in a Warm Bacon Sundried Tomato Dressing
topped with fresh Tuna Cakes and drizzled with Balsamic Reduction

HOUSE GREENS

Fresh Mixed Greens tossed in a White Balsamic, Orange Dijon Honey Mustard Dressing, with
Hearts of Palm, Pickled Cucumbers, Toasted Peans, Orange Sections and a Tomato Rose

ENTREES

JUMBO SEA SCALLOPS

Achote Brushed Pan Seared Scallops with a Citrus Vanilla Bean Chardonnay Butter Sauce, Capers and
Green Onions served with Spinach Riccota Pasta Shells and Grilled Veggies

YELLOWFIN TUNA

Sweet Chili and Soy Galzed Tuna Encrusted with Sesame Seeds, Seared Rare and served over Soba Noodles,
with a Seaweed Salad and Nori Soba Rolls garnished with Wasabi Oil and Soy Syrup

PACIFIC SALMON

Grilled Salmon with Walnut Pesto Gorgonzola Crust, Three Onion Carmelized Sundried Cherry
Moroccan Cous-Cous, Lobster Ravioli and finished with Olive Tomato Relish and Crispy Leeks

SHRIMP WELLINGTON

Jumbo Gulf Shrimp Stuffed with Crabmeat, Wrapped in Pastry served with Orzo Pasta,
Oriental Stir-Fry Veggies and Red Curry Lobster Sauce

BEEF TENDERLOIN

Seared Filet with Wilted Greens, Grilled Balsamic Shitakes and Asparagus, Buttermilk Herbed
Mashed Potatoe Tower, finished with Madiera Truffle Demi Sauce

RACK OF LAMB

Garden Herb Marinated Australian Lamb Basted with Dijon Mustard, then Encrusted with Seasoned French Bread Crumbs, served
with White Asagio Roasted Corn Rissoto Cakes, Shallot Tarragon Demi Reduction and Curried Wild Mushroom Eggplant Ragout

CHICKEN PAPPARDELLE

Fresh Chicken Breast Stuffed with Herbed Goat Cheese and Crumbled Almonds, wrapped with Prosciutto, served with Italian
Noodles, tossed with a Saute of Spinach, Mushrooms and Garlic, finished with a Roasted Red Pepper and Tomato Cream Sauce

Entree Split Charge \$10.00 • Non-Smoking Dining Room • Menu Changes Frequently

★★★★ Jean Le Boeuf - Fort Myers News-Press

Best Waterfront Restaurant - Gulfshore Life, Jan/2000

2001 Top 50 Restaurants in Florida

- Florida Trend Magazine