

# LUNCH MENU

## STARTERS

**Conch Fritters** Served with Sweet Chili Mayo 15

**Chips and Salsa** Tri-colored chips served with mild salsa 9

**Hummus and Pita** - Toasted pita wedges, carrots, celery 12

**White Bay Wings** - Plain, BBQ, Buffalo or our Signature Sauce, blue cheese or ranch 15

**Octopus Salad** - Onions, garlic, peppers, cilantro, lime, tomatoes and olive oil 19

**Buttermilk Chicken Tenders with fries** 18

**Quesadilla** - Onions, tomato, bell peppers, cilantro, sour cream, salsa 14

Add Chicken 16 Shrimp 22

**Fish N' Chips** - Beer batter, tartar sauce, fries and coleslaw 20

**Ceviche of the day** – 18

## SANDWICHES AND WRAPS

**Hendo's Burger** – 7 oz Angus patty, lettuce, tomato, onion, and pickles, brioche bun with fries 18

Add: Cheese 1 Bacon 3 Jalapeno 1 Mushroom 1

**Mahi Mahi Sandwich** -Lettuce, tomato, onion, brioche bun and French fries 20

**Grilled Chicken Wrap**- Lettuce, tomato, onion, guacamole, bacon and shredded cheddar. Served with French fries. 18

**Lobster Wrap**- Lettuce, tomato, corn, sweet chili mayo and cheddar cheese, sweet potato fries 28

**Rum N' Coke Pulled Pork** Served on a Portuguese roll with lettuce,

tomato, onion, and sweet potato fries 18

**Down Island Wrap** - Curried shrimp, conch, mahi, roti shell, sweet potato fries 24

**Portobello Panini** - Roasted peppers, caramelized onions, mozzarella, pesto aioli with sweet potato fries 17

**Chicken or Veggie Roti** - Curried chicken/veggie, potatoes, chickpeas, mango chutney served with side salad 22/20

## **TACOS**

**Mahi-Mahi /Shrimp/Pulled Pork** - Black bean cilantro salsa, guacamole, sour cream, served with tortilla chips 20/22/18

## **SALADS**

**Cobb Salad** - Grilled chicken, romaine, tomato, avocado, bacon, blue cheese crumbles and egg in a lemon Dijon dressing 18

**Caesar Salad** - Romaine, shaved parmesan, applewood smoked bacon, croutons 12

**Greek Salad** - Romaine, cucumber, feta cheese, onion, tomato, creamy herb dressing 15

Add Chicken 8 | Fish 10 | Shrimp 12

\*\*Please note, menu items are updated seasonally and subject to change at any time

# DINNER MENU

## Starters

**Charcuterie Plate** - Prosciutto, peppered salami, spicy chorizo, Brie cheese, Roquefort cheese, Gouda, herb goat cheese, jam, olives, cornichon, pepperoncini, toasted bread 24

**Fried Calamari**- Lightly coated in seasoned flour 16

**Conch Fritters** – Served with Sweet Chili Mayo 15

**Lamb Lollipops** – Herb crusted with yogurt garlic mint dip 24

**Tuna Tartare** -Layer of tuna, avocado, scallions, sriracha mayo, tobiko, cucumber, crispy tofu, alfalfa sprout and ponzu sauce. 20

**White Bay Wings** – Plain, Buffalo, BBQ or Signature sauce with blue cheese or ranch dressing 15

**Seared Octopus** - Pumpkin purée, roasted tomato, radish, parsley 20

**Baby Mussels** - White wine creamy garlic blue cheese lemon, parsley, garlic bread 22

**Ceviche of the day** - Please ask your server 20

## Salads

**Greek Salad** – Romaine, cucumber, feta cheese, onion, tomato, olives, in a creamy herb dressing 15

**Quinoa Salad** 15

tomato, red radish, edamame, cucumber, alfalfa sprout, with orange ginger dressing.

**Caesar Salad** - Romaine, shaved parmesan, applewood smoked bacon, homemade Caesar dressing and croutons 12

## Entrées

### **Filet Mignon**

Sous vide center cut of tenderloin infused in quick smoked, Accompanied with mash potatoes, carrots gel, broccoli, and port wine blue cheese sauce 46

### **Grilled Mahi and Shrimp**

Accompanied with lemon cream sofrito sauce, rice of the day and vegetables 39

### **Veal Shank**

Braised in red wine, served on a sizzling plate with vegetable truffle risotto 38

**Linguini Alfredo** - White wine, cream, garlic, parsley, parmesan 20

Add chicken 28

Add shrimp 32

**Pan Seared Salmon**

Lemon butter cream, hint of black truffle paste, accompanied with garlic mash potato, sautéed mushroom, asparagus, spinach puree 39

**Seafood Royale** - Chef's signature dish, half shell lobster stuffed with scallop, shrimp, with a saffron lemon cream with splash of rum, topped with cilantro. Accompanied with signature salad (radicchio, romaine, arugula, pomegranate, fingerling potato \$68

**Vegetable Stir Fry** - Sautéed tofu with cabbage, peppers, broccoli, carrots in a ginger soy sauce served with pumpkin rice 26

**Grilled Lobster**

Accompanied with rice of the day, vegetables, plantain \$ M/P

**Kids Meals**

Chicken Tenders with fries 18

Parmesan Pasta with grilled chicken. 18

Chicken with mushroom gravy, Mashed potato and Broccoli 22

Side Mash 4.00 / Side Vegetables 6.00 / Side Rice 4.00

Daily Specials

Daily Desserts

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## **SUSHI MENU**

*(Thursday nights only)*

*(Maki / Handmade Roll 8 pcs per roll)*

**Pink Pirate Roll** - Salmon outside with shrimp tempura, avocado and cream cheese drizzle with sweet chili mayo and scallion 22

**Volcano** – Filled with tuna, salmon, Hamachi, scallion, tobiko, Togarashi mayo, tempura flake and sprout on top 24

**Paradise Roll** – Filled with lobster, cilantro, red bell pepper, chipotle mayo and Masago outside 28

**Spicy Tuna**– Tuna, avocado, cucumber, sriracha filling. Wrap in tuna, sriracha, and eel glazed 24 *(Dairy Free)*

**Smoked Salmon Roll** – Inside outside, cream cheese, avocado. balsamic glazed 20

**Vegan Roll**– Filled with asparagus, chickpea purée, carrots, cucumber, red bell pepper, soy paper 16 *(Vegetarian)*

**Fire Roll** - Filled with, mango, cucumber, Hamachi outside inside finish in blow torch, teriyaki glazed scallion 24 *(Dairy Free)*

**California Roll** – Crabstick, avocado, cucumber, sesame seed 14 *(Dairy Free)*

**Rainbow Maki** – Salmon, tuna, Hamachi, cucumber inside and outside 24 (DF)

**Crazy Salmon**– Fresh salmon, cream cheese, asparagus filling, Ikura sweet chili mayo 26

**Black Dragon**– Filled with shrimp tempura, avocado. Wrap in eel, Ikura on top eel glazed 26

**Ocean Treasure** Deep fried battered Maki with salmon, tuna, and avocado. Topped with sriracha mayo 18

**Lady in Red** - Shrimp tempura, avocado, cucumber filling, wrapped in tuna jalapeno mayo and teriyaki sauce 22

**Chicken Teriyaki Roll**– Filled with chicken, carrots, bonito flakes outside, and teriyaki glaze 16

**Crispy Shrimp Tempura**– Shrimp tempura filling, tempura flakes, furikake 18

**Sashimi 3 pcs per for 12**  
*(Gluten Free/Dairy Free)*

**Nigiri 3 pcs per order 14**  
(Dairy Free)  
Salmon  
Tuna  
Hamachi  
Eel  
Salmon roe

**Hoso Maki Small roll 6 pcs per order \$12**  
Cucumber  
Crabstick  
Avocado

Special Platters Available Upon Request  
*(Must be arranged prior to arrival)*

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