

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

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

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)

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