



HOURS

MON-TUE 10-4PM LUNCH ONLY
WED-SAT LUNCH & DINNER 10-8PM
THU SUSHI NIGHT 5-8PM
SUN BRUNCH 10-6PM



SCAN THE QR CODE ABOVE TO VISIT WWW.THEHIDEOUTBVI.COM FOR
OPENING DATES, RATES, AND AVAILABILITY

DINNER MENU

STARTERS

CHARCUTERIE PLATE 24

PROSCIUTTO, PEPPERED SALAMI, SPICY CHORIZO, BRIE CHEESE, GOUDA, CHEDDAR, OLIVES, CORNICHON, PEPPERONCINI, BREAD

FRIED CALAMARI 16

LIGHTLY COATED IN SEASONED FLOUR

CONCH FRITTERS 17

SERVED WITH SWEET CHILI MAYO

LAMB LOLLIPOPS 24

MIX GREEN SALAD, HERB CRUSTED WITH YOGURT GARLIC MINT DIP

TUNA TARTARE 20

LAYER OF TUNA, AVOCADO, SCALLIONS, SRIRACHA MAYO, TOBIKO, CUCUMBER, ALFALFA SPROUT AND PONZU SAUCE

GARLIC BREAD 12

MARINARA SAUCE

WHITE BAY WINGS 16

PLAIN, BUFFALO, BBQ OR SIGNATURE SAUCE WITH BLUE CHEESE OR RANCH DRESSING

SEARED OCTOPUS 22

PUMPKIN PURÉE, ROASTED TOMATO, RADISH, PARSLEY

BABY MUSSELS 22

WHITE WINE CREAMY GARLIC BLUE CHEESE LEMON, PARSLEY, GARLIC BREAD

CEVICHE

OF THE DAY

ASK YOUR SERVER FOR OUR
FRESH SELECTION M/P

SALADS

GREEK SALAD 15

ROMAINE, CUCUMBER, FETA CHEESE, ONION, TOMATO, OLIVES, IN A CREAMY HERB DRESSING

QUINOA SALAD 15

TOMATO, RED RADISH, CUCUMBER, MIX GREEN WITH ORANGE GINGER DRESSING

ROCKET SALAD 16

BABY ARUGULA, FRESH MOZZARELLA, TOMATO, PROSCIUTTO, TOSSED IN ROASTED GARLIC HONEY BALSAMIC OLIVE OIL

CAESAR SALAD 15

ROMAINE, SHAVED PARMESAN, APPLEWOOD SMOKE BACON, CROUTONS, HOMEMADE CAESAR DRESSING

KIDS MENU

CHICKEN TENDERS 20

SERVED WITH FRENCH FRIES

FISH FINGERS 20

SERVED WITH FRENCH FRIES

BUTTERED PASTA 14

ASK YOUR SERVER FOR MORE OPTIONS

PASTA WITH MARINA 20

ASK YOUR SERVER FOR MORE OPTIONS

SCAN CODE FOR
THURSDAY NIGHT
SUSHI MENU - MUST
PRE-ORDER BY 5PM



VISIT OUR RETAIL SHOP FOR SUNGLASSES, HATS, BEACH WEAR, CUBAN CIGARS AND MUCH MORE!





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DINNER MENU

ENTREES

FILET MIGNON 48
SOUS VIDE CENTER CUT OF TENDERLOIN INFUSED IN QUICK SMOKE, ACCOMPANIED WITH MASH POTATOES, CARROT GEL, BROCCOLI, CAULIFLOWER, OLIVE DUST, WITH A PORT WINE BLUE CHEESE SAUCE

GRILLED MAHI & SHRIMP 39
ACCOMPANIED WITH LEMON CREAM SOFRITO SAUCE, RICE OF THE DAY AND VEGETABLES

SEARED SCALLOP 42
SAFFRON RISOTTO, PARMESAN CRISP, SPINACH, CRISPY PROSCIUTTO

VEAL SHANK 42
BRAISED IN RED WINE, SERVED ON A SIZZLING PLATE WITH PAN SEARED MUSHROOM, BELL PEPPERS, CELERY, SHALLOTS. ACCOMPANIED WITH TRUFFLE PARMESAN RISOTTO, ALFALFA SPROUT

SURF N' TURF BURGER 34
7 OZ ANGUS BURGER TOPPED WITH LOBSTER MEAT, LETTUCE, TOMATO, PEPPER JACK, FRIED PICKLE, SERVED WITH FRENCH FRIES

LINGUINE ALFREDO 22
WHITE WINE, CREAM, GARLIC, PARSLEY, PARMESAN - WITH CHICKEN 30, WITH SHRIMP 34

PAN SEARED SALMON 39
LEMON BUTTER CREAM, HINT OF BLACK TRUFFLE PASTES, ACCOMPANIED WITH MASH POTATOES, SAUTEED MUSHROOMS, ASPARAGUS, BEETS PUREE

CHORIZO STUFFED CHICKEN 30
WITH A VERMOUTH TARRAGON SAUCE, SERVED OVER CARROT PUREE, ACCOMPANIED WITH MASH POTATO ROASTED BRUSSELS SPROUT, BACON BITS

ENTREES

LOBSTER RAVIOLI 42
HANDMADE RAVIOLI FILLED WITH LOBSTER, PARSLEY, RICOTTA AND TOSSED IN WINE, GARLIC, TOMATO CREAM SAUCE WITH ASPARAGUS, MUSHROOM, AND SHAVED PARMESAN

VEGETARIAN PAD THAI 26
TOFU, RICE NOODLES, CABBAGE, CARROTS, BROCCOLI, CILANTRO, FISH SAUCE - ADD CHICKEN 8, ADD SHRIMP 12

GRILLED LOBSTER MP
ACCOMPANIED WITH MASH POTATO, VEGETABLES, PLANTAIN, LEMON BUTTER SAUCE

BONE IN RIBEYE MP
AVOCADO CHIMICHURRI SAUCE WITH FINGERLING POTATO AND MIX GREEN SALAD

BEEF & REEF 180
32 OZ TOMAHAWK STEAK, 1.4LBS WHOLE GRILLED LOBSTER, MASH POTATO BUTTERED VEGETABLES, RED WINE SAUCE

PAN ROASTED DUCK BREAST 35
CHERRY GLAZE MASH POTATO AND ROASTED CAULIFLOWER, SPINACH PUREE, ROASTED TOMATO

SIDES

FRENCH FRIES 7
BUTTERED VEGETABLES 8
PLANTAIN 6
SWEET POTATO FRIES 8
RICE OF THE DAY 6
COLESLAW 5

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