

# TAPAS MENU

## SMALL PLATES

*Sunday Through Tuesday*

**SMOKED LOCAL FISH DIP** **\$24**

*local caught smoked fish dip served with carrots, cucumber and focaccia bread*

**RED CURRY MUSSELS** **\$26**

*lime, basil, coconut milk, onions, peppers, served with garlic bread*

**CONCH FRITTERS** **\$17**

*sweet chili mayo dip*

**WHITE BAY WINGS** **\$16**

*plain, BBQ, buffalo, or signature sauce add blue cheese or ranch 1*

**VEGETABLE SPRING ROLL** **\$16**

*Fried spring roll wrapper filled with zucchini, sweet potato, cabbage, carrots, served with sweet chili mayo*

**STEWED CONCH** **\$24**

*lemon, butter, garlic, peppers, celery, onions, served with garlic bread*

**SPANISH SAUSAGE DIP** **\$22**

*cream cheese, onions, tomatoes, peppers, served with focaccia bread*

**CHEESE BOARD** **\$26**

*gorgonzola, smoked gouda, brie cheese, cinnamon cherry goat cheese, figs jam, olives, gherkins, dried apricot, salami, chorizo, jamon serrano and garlic bread*

**TRUFFLE PARMESAN FRIES** **\$12**

*french fries served with truffle oil, parsley and parmesan cheese*

**CAESAR SALAD** **\$18**

*romaine, shaved parmesan, applewood smoked bacon, homemade Caesar dressing and croutons add chicken 8, fish 10, shrimp 12*

**Ask our friendly servers about our daily specials and fresh catch of the day.**

**LOBSTER SALAD SLIDERS (SEASONAL)** **\$36**

*fresh lobster meat, onion, celery, dill mayo topped with micro greens*

**CHEESEBURGER SLIDERS** **\$22**

*3 mini Hendo's signature burgers topped with cheese and pickles*

**GARLIC SHRIMP** **\$28**

*chili flakes, garlic, olive oil, parsley, lemon, served with garlic bread*

**CHICKEN LETTUCE WRAPS** **\$18**

*butter lettuce, blackened chicken, mango, onion, peppers, avocado aioli*

**SEARED AHI TUNA** **\$32**

*seaweed salad, sesame seeds, micro greens, ponzu, ginger, wasabi, soy sauce, tabiko*

**ASIAN BBQ RIBS** **\$24**

*baby back ribs coated in asian bbq glaze*

**FILET MIGNON** **\$52**

*creamy peppercorn sauce mashed potato, carrots puree, broccoli with coral garnish*

**LINGUINE ALFREDO** **\$28**

*white wine, cream, garlic, parsley, parmesan add chicken 8, shrimp 12*

**LOCAL CATCH OF THE DAY** **\$48**

*ask your server*

**GRILLED LOBSTER** **MP**

*served with scalloped potatoes, plantains, garlic lemon butter*

## DESSERTS

**KEY LIME PIE** **\$12**

**SWEET AND SALTY BROWNIE SUNDAE** **\$12**

**CRÈME BRULÉE OF THE DAY** **\$12**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\* MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH SHELLFISH, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK. IF YOU HAVE CONCERN ABOUT MENU ITEMS PLEASE ASK YOUR SERVER FOR MORE INFORMATION.