



WE ARE
Open
for dinner
5:30 pm - 10:00 pm

DINNER MENU

MAKE A
Reservation
1-284-340-0074
www.hendoshideout.com



APPETIZERS

SMOKED LOCAL FISH DIP \$24

Smoked locally caught fish, served with carrots, cucumber and focaccia bread

CONCH FRITTERS \$17

Local conch served with sweet chili aioli

MUSSELS \$26

Garlic, shallots, lemon, parsley, white wine, blue cheese and garlic bread

ASIAN BBQ RIBS \$24

Baby back ribs coated with asian BBQ sauce

GARLIC BREAD \$14

Served with homemade marinara sauce

FRIED CALAMARI \$18

Lightly coated in seasoned flour, sweet chili dip

WHITE BAY WINGS \$16

Buffalo, BBQ or our signature sauce served with celery
Add blue cheese or ranch 1

CHARCUTERIE \$30

Smoked gouda, brie, cranberry goat cheese, grapes, ham, chorizo, salami, blue cheese stuffed olives, focaccia bread, jam

RAW BAR

LOCAL CATCH CRUDO \$26

Raw fish catch of the day with locally grown mango, avocado, jalapeno sprouts, finished with a cilantro lime vinaigrette

TUNA TARTARE \$28

Local tuna, avocado, scallions, sesame seeds, soy cured, egg yolks, micro greens, ponzu sauce, served with crispy tostones

SALADS

CAESAR SALAD \$18

Romaine, shaved parmesan, applewood smoked bacon, croutons, homemade caesar dressing
Add: chicken 9, mahi 12, shrimp 12

HENDO'S FARM SALAD \$20

Spinach, green leaf and arugula blend, pecan granola, feta, pears, cranberries with apple cider vinaigrette
Add: grilled chicken 9, mahi 12, shrimp 12

BURRATA SALAD \$28

Burrata cheese, prosciutto, sweet baby lettuce, mango, radish, bell peppers, balsamic reduction

MAIN COURSES

LINGUINE PASTA \$28

Homemade alfredo or marinara
Add: chicken 9, mahi 12, shrimp 12

LINGUINI BURRATA \$34

Linguini in tomato sauce topped with grilled eggplant, burrata cheese, cherry tomatoes, basil
Add: chicken 9, mahi 12, shrimp 12

VEGETARIAN PAD THAI \$28

Tofu, rice noodles, cabbage, carrots, broccoli, cilantro
Add: chicken 9, mahi 12, shrimp 12

FILET MIGNON \$54

Chargrilled, chianti reduction, sauteed mushrooms, roasted cherry tomatoes, broccoli, mashed potatoes, flash smoke infused

JACK SPARROW BURGER \$32

Applewood smoked bacon, sauteed mushrooms and onions in a rum BBQ glaze served on a brioche bun with fries

ROASTED BONE-IN CHICKEN \$36

Peruvian green sauce, roasted local sweet potatoes, butternut squash puree, zucchini and carrots

GRILLED MAHI AND SHRIMP \$42

Lemon cream sofrito sauce with rice of the day, plantain and vegetables

LEMON BUTTER CONCH \$34

Local conch sautéed in butter, onions, garlic, peppers thyme served with local peas and rice, broccoli, carrots and plantain

LOBSTER RAVIOLI \$48

Our Chef's signature ravioli filled with ricotta cheese, local lobster, tossed in creamy tomato basil cream garnished with locally grown micro greens and shaved parmesan

PAN SEARED SALMON \$44

Lemon butter cream, hint of black truffle paste, served with garlic mashed potatoes, sauteed mushrooms, asparagus and beet puree

SEAFOOD POT PIE \$46

Homemade, locally caught fish, conch and lobster in a white wine cream with onions, thyme, peppers and green peas covered with mashed potatoes, pastry dough, served with side salad

GRILLED LOBSTER MP

Served with scalloped potatoes and vegetables in garlic lemon butter

DESSERTS

Locally Made Ice Cream \$12

Key Lime Pie \$12

Chocolate Pot De Crème \$12

Passion Fruit Crème Brulee \$12