



WE ARE  
*Open*

for lunch  
10:00 am - 4:00 pm

# LUNCH MENU

MAKE A  
*Reservation*  
1-284-340-0074  
[www.hendoshideout.com](http://www.hendoshideout.com)



## APPETIZERS

**CONCH FRITTERS** \$17

Local conch served with sweet chili aioli

**WHITE BAY WINGS** \$16

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

**CHIPS AND SALSA** \$12

Tri-colored corn chips served with mild salsa  
Add guacamole 6

**CRUDITÉ** \$18

Celery, cucumbers, carrots, homemade hummus and grilled focaccia bread

**CEVICHE OF THE DAY** \$24

Local catch cured in lime, onions, peppers, cilantro and jalapeños

**CHEESY NACHOS** \$18

Tri-colored corn chips smothered with cheese sauce, onion, peppers, cilantro, jalapenos, guacamole and sour cream  
Add chicken 9 beef 12 shrimp 12 tuna 18

**MAHI MAHI BITES** \$20

Deep fried, lightly coated in southern cornmeal, homemade sauce

**COCONUT SHRIMP** \$22

Crunchy coconut crusted shrimp with sweet chili dip

## SALADS

**COBB SALAD** \$26

Grilled chicken, romaine, tomato, avocado, bacon, blue cheese crumbles and egg in a lemon dijon dressing  
Add mahi or shrimp 12

**CAESAR SALAD** \$18

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

**HENDO'S FARM SALAD** \$20

Spinach and arugula blend, feta, sliced pears, pecan granola, dried cranberries, with an apple cider vinaigrette  
Add chicken 9 mahi 12 shrimp 12  
\*Pairs great with blackened shrimp

## VEGETARIAN

**SMASHED BEAN BURGER** \$18

Homemade patty with black beans, oats, onions, peppers, carrots, plantain, local greens, avocado on a brioche bun with chef's sauce and seasoned fries |Sub Gluten free bread 4

**NOODLE SALAD** \$16

Rice noodles with cabbage, carrots, cucumber, radish, cashew, cilantro, sesame seeds side dressing made with honey, limes, chili and garlic  
Add chicken 9, shrimp 12 mahi 12

## HAND HELDS

**QUESADILLA** \$19

Cheddar jack cheese, onions, peppers, cilantro, flour tortillas, sour cream, salsa picante  
Add Chicken 9 Shrimp 12 Lobster 28

**CHICKEN TENDERS** \$22

Buttermilk chicken with fries and honey mustard

**CARIBBEAN FISH AND FRIES** \$28

Deep fried lightly coated in cornmeal flour, seasoned fries, homemade dip

**BLACKENED TACOS (2)** \$24-26

Served on flour tortillas with cabbage slaw, avocado, cream fraiche  
Choose your protein: Mahi 24 Chicken 24 Shrimp 26

**FRIED GROUPER TACOS (2)** \$26

Fried grouper, flour tortillas, lightly coated in cornmeal flour, pineapple salsa, sriracha mayo

**STEAK BIRRIA TACOS (2)** \$28

Chopped sirloin, corn tortillas, cheddar jack cheese, consommé dip, garnished with avocado, onions, tomato, jalapeños, cilantro, homemade queso fresco

**UPGRADE TO CORN TORTILLAS** \$4

## SANDWICHES AND WRAPS

**HENDO'S BURGER** \$22

7 oz. angus patty, lettuce, tomato, onion and pickles, brioche bun with french fries  
Add American 1 | Cheddar 1 | Blue cheese 2 | Bacon 4 | Jalapenos 2 | Mushroom 3 | Avocado 4 | Sub Gluten free bread 4

**CHICKEN WRAP** \$23

Lettuce, tomato, onion, guacamole, bacon and shredded cheddar jack cheese in a flour tortilla served with french fries

**BLACKENED SHRIMP WRAP** \$25

Lettuce, avocado, shredded carrots, garlic aioli in a spinach wrap served with french fries

**RUM N COKE PULLED PORK** \$22

New Recipe! Now served on a brioche bun, topped with homemade coleslaw with crispy fried onions and french fries

**CHICKEN ROTI** \$28

Curried chicken, potatoes, chickpeas, mango chutney, served with side salad

**VEGGIE ROTI** \$24

Curried broccoli, carrots, peppers, potatoes, chickpeas, mango chutney served with side salad

CONTINUE  
TO BACK

