



& Tuesday

TAPAS **MENU**

MAKE A Reservation

1-284-340-0074 www.hendoshideout.com

SMALL PLATES

GARLIC SHRIMP Sauteed in olive oil, garlic, parsley, lime juice, chili fl served with focaccia bread	\$28 akes,	Steamed in coconut mill served with focaccia bre
CHEESEBURGER SLIDERS	\$22	STREET TACO
Homemade certified angus patties served on brioch with lettuce, tomato, onions, pickles, cheddar chees	ne buns	Served in a soft corn sho cilantro, jalapeños , avoo choice of jerk chicken 12
SMOKED FISH DIP	\$24	
Locally caught smoked fish dip, cucumber, carrots, served with focaccia bread		SALADS
CONCH FRITTERS	\$17	CAESAR SALA
Local conch served with sweet chili aioli	·	Romaine, bacon, croutor homemade dressing
WHITE BAY WINGS	\$16	Add: chicken 9, mahi 12,
Fried, plain, or tossed in buffalo, barbecue sauce, or	r	AVOCADO SAL
signature sauce with celery, carrots Add blue cheese or ranch 1		Tomatoes, mint leaves, pickled onion, olive oil
ROASTED BRUSSELS SPROUTS	\$12	Add feta cheese or hum
Drizzled in honey, garlic, balsamic		
TRUFFLE PARMESAN FRIES Tossed in parmesan, parsley, truffle oil	\$14	ENTREES
ASIAN BBQ RIBS	\$24	FILLET MIGNO
Baby back ribs coated in our chef's Asian BBQ sauc		Chargrilled, chianti redu roasted cherry tomatoe
CEVICHE OF THE DAY	\$24	flash smoke infused
Local catch cured in lime, onions, peppers, and		LINGUINI PAST
jalapenos served with corn tortillas chips		homemade alfredo or m Add: chicken 9, mahi 12
CONCH CHOWDER	\$16	
Caribbean style, served with focaccia bread		LOCAL CATCH
CHICKEN TIKKA SKEWERS (2)	\$18	Ask your server
Masala spiced, served with yogurt dip		LOCAL GRILLE
SESAME CRUSTED AHI TUNA Seared and served with seaweed salad, ponzu, ging	\$34	Served with scalloped p garlic lemon butter
CHICKEN LETTUCE WRAPS	\$20	DESSERTS
Blackened grilled chicken wrapped in romaine serve with mango, onions, peppers and avocado aioli	eu	
FRIED EGGPLANT	\$22	Locally Made lo
Parmesan crusted and served with fresh mozzarella	•	Key Lime Pie Chocolate Pot
marinara sauce with a truffle balsamic glaze		Chocolate Pot

THAI RED CURRY MUSSELS

\$26

onut milk, lime, basil, onion, peppers accia bread

\$12-\$14

corn shell with pickled onions, tomatoes, os , avocado and sour cream hicken 12 or shrimp 14

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SALAD \$14 , croutons, shaved parmesan, sing mahi 12, shrimp 12 **SALAD** \$14 leaves, local fresh avocado, cucumber,

live oil e or hummus 6

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FILLET MIGNON Chargrilled, chianti reduction, sauteed mushrooms, roasted cherry tomatoes, broccoli, mashed potatoes, flash smoke infused	\$54
LINGUINI PASTA homemade alfredo or marinara Add: chicken 9, mahi 12, shrimp 12 broccoli 7	\$28
LOCAL CATCH OF THE DAY Ask your server	MP
LOCAL GRILLED LOBSTER Served with scalloped potatoes, vegetables, plantain, garlic lemon butter	MP

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Locally Made Ice Cream	\$12
Key Lime Pie	\$12
Chocolate Pot De Crème	\$12
Passion Fruit Crème Brulee	\$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. ANY CONCERN ABOUT MENU ITEMS ASK YOUR SERVER FOR MORE INFORMATION.