

APPETIZERS

MARTINI SHRIMP COCKTAIL

Jumbo Shrimp / Spanish Olives / Vodka Spiked Cocktail & Remoulade Sauces 13.95

CALAMARI FRITA

Lightly Breaded & Fried / Sauce Cardinale 11.25

*PAN SEARED AHI TUNA

Sesame Seared / Ginger Citrus Ponzu / Sriracha / Wasabi / Spicy Seaweed 14.50

BROILED CHESAPEAKE BAY LUMP CRAB CAKES

Roasted Red Pepper Aioli 20.95

NEW ORLEANS STYLE BARBECUED SHRIMP

Fresh Cracked Pepper / Rosemary / White Wine Butter Sauce / Garlic / Spices / Toasted French Bread 14.50

BOURBON PECAN BRIE

Warm Bourbon Caramel / Toasted Pecans/ Puff Pastry Croustade/ Crispy Baguette/ Tart Apples 11.50

SILVER DOLLAR PEPPERED SEA SCALLOPS

Wilted Spinach / Sun-Dried Tomatoes / Bacon / Shallots / Citrus Pepper Marmalade 17.95

AWARD WINNING SLOW COOKED BABY BACK RIBS

Jack Daniels Barbecue Sauce / Haystack Onions 18.50

NEW ZEALAND LAMB LOLLIPOPS

Rosemary & Thyme Marinade / Balsamic Glaze / White Bean Relish 20.50

LOBSTER SCAMPI

Cold Water Lobster Tail Meat / Garlic & Butter 29.95

FRIED OYSTERS

Ten Select Oysters / Hand Breaded / Flash Fried / Créole Remoulade 13.50

CHEF'S DAILY ARTISAN CHEESE BOARD

Variety of Fresh Cheeses/ Toast Points/ Fresh & Dried Fruits/ Toasted Nuts/ Shareable 16.50

SOUPS

FRENCH ONION SOUP GRATINÉE 7.95 SEAFOOD BISQUE 9.95 DU JOUR 6.75

SALADS

HONDOS HOUSE Mixed Greens / Carrots / Radishes / Cucumbers / Fresh Basil / Cherry Tomatoes / Feta Sunflower Seeds / Choice of Dressing 8.25

BABY SPINACH SALAD Raspberry Vinaigrette Dressing 9.25

CAESAR SALAD Classic Caesar Dressing 9.25

HEARTS OF ICEBERG Bleu Cheese Dressing 8.25

CAPRESE Red & Yellow Tomatoes / Fresh Mozzarella / Red Onion / Fresh Basil / Basil Vinaigrette 10.50

OUR SEAFOOD

CHOOSE A SALAD & SIDE FROM THE FOLLOWING House Salad / Caesar Salad / Hearts of Iceberg

Baked Potato / Garlic Mashers / Hondo's Au Gratin Potatoes / Baked Sweet Potato / Steak Wedges / Sautéed Vegetables

BROILED CHESAPEAKE BAY LUMP CRAB CAKES

The Finest Lump Crabmeat / Two 4 oz Crab Cakes 38.95

TWIN SOUTH AFRICAN ROCK LOBSTER TAILS

From cold, clear waters...the ultimate in lobster tails MARKET PRICE

SEAFOOD TRIO

Pesto Seared Scallops / Parmesan Shrimp / Lump Crab Cake / Creole Remoulade

Roasted Red Pepper Aioli 39.95

SHRIMP HONDO

Local's Favorite / Jumbo / Garlic Beurre Blanc 30.95

*BRONZED NORTH ATLANTIC SALMON

North Atlantic Salmon / Brown Sugar / Chipotle / Red Raspberry & Merlot Reduction 28.95

*PAN SEARED HALIBUT

Beurre Blanc / Sautéed Bok Choy 37.95

**These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

