

APPETIZERS

MARTINI SHRIMP COCKTAIL \$18.50

jumbo shrimp / Spanish olives
cocktail sauce / remoulade sauce

CALAMARI FRITA \$15.50

lightly breaded & fried / sauce cardinale

PAN SEARED AHI TUNA \$19.50

sesame seared / ginger citrus ponzu
sriracha / wasabi / spicy seaweed

CHESAPEAKE BAY CRAB CAKES \$27.95

broiled or pan fired / red pepper aioli

NEW ORLEANS BARBECUED SHRIMP \$18.50

white wine butter sauce / garlic / spices
toasted baguette / fresh rosemary

BOURBON PECAN BRIE \$15.50

warm bourbon caramel / toasted pecans
puff pastry croustade / crispy baguette / tart apples

SILVER DOLLAR PEPPERED SEA SCALLOPS \$21.50

wilted spinach / sun-dried tomatoes / bacon
shallots / citrus pepper marmalade

*** NEW ZEALAND LAMB LOLLIPOPS \$30.95**

rosemary & thyme marinade / balsamic glaze
white bean relish

LOBSTER SCAMPI \$37.95

cold water lobster tail meat / garlic & butter

FRIED OYSTERS \$19.50

ten select oysters / hand breaded / flash fried / creole remoulade

SLOW COOKED BABY BACK RIBS \$26.95

Jack Daniels barbeque sauce / haystack onions

CHEF'S DAILY ARTISAN CHEESE BOARD \$19.95

variety of fresh cheeses / toast points / fresh & dried fruits
toasted nuts / shareable

OUR SEAFOOD

Choose a side from the following:

baked potato / garlic mashers / Hondos au gratin / baked sweet potato / steak wedges / sauteed vegetables

CHESAPEAKE BAY CRAB CAKES \$49.50

2-4oz cakes / choose broiled or pan-fried
the finest lump crab meat / red pepper aioli

HONDOS SHRIMP \$41.50

ten jumbo shrimp / garlic beurre blanc

*** NORTH ATLANTIC SALMON \$41.50**

sweet bourbon glazed



SOUPS

FRENCH ONION SOUP GRATINEE \$10.95

SEAFOOD BISQUE \$6.95 / \$12.95

DU JOUR \$5.50 / \$8.95

SALADS

Dressings: Ranch / Bleu Cheese / Honey Mustard
French / 1000 Island

Vinaigrettes: Balsamic / Basil / Raspberry / Red Wine
Roasted Red Pepper Champagne

HONDOS HOUSE \$10.95 / \$7.50 w/ Entree

mixed greens / carrots / radishes / cucumbers /
cherry tomatoes / feta / sunflowers seeds / dressing choice

BABY SPINACH \$11.95 / \$8.95 w/ Entree

baby spinach / carrots / cherry tomatoes
cucumbers / hard-boiled egg

*** CAESAR \$11.95 / \$8.50 w/ Entree**

romaine / parmesan / house-made croutons & caesar dressing

HEART OF ICEBERG \$10.95 / \$8.50 w/ Entree

wedge of iceberg / diced red peppers / bleu cheese dressing

CAPRESE \$13.95 / \$9.95 w/ Entree

red & yellow tomatoes / mozzarella / red onion
basil / basil vinaigrette

Chef's Featured Fish

FRIED FLOUNDER & CRABCAKE

\$45.95

parmesan risotto / grilled asparagus / jalapeno aioli

SEAFOOD TRIO \$48.95

pepper seared scallops / parmesan shrimp
broiled lump crabcake / roasted red pepper aioli

TWIN SOUTH AFRICAN LOBSTER TAILS

From cold clear waters / the ultimate in lobster tails
MARKET PRICE

** 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.*

OUR STEAKS

Steaks are served sizzling on a hot plates with drawn butter. Béarnaise available upon request.

RARE- Very Red Throughout / Cool Center

MEDIUM-
Pink Center

MEDIUM WELL- Slightly Pink Center

MEDIUM RARE- Red Throughout / Cool Center

WELL Cooked Throughout

Choose a side from the following:

baked potato / garlic mashers / Hondos au gratin / baked sweet potato / steak wedges / sauteed vegetables

* **RIBEYE** Boneless / 16oz **\$77.95**

* **NEW YORK STRIP** 14oz **\$67.95**

* **FILET MIGNON** Small / 8oz **\$54** Large / 12oz **\$63**

* **SIGNATURE PORTERHOUSE** 24oz **\$68.50**

* **STEAK & LOBSTER** 6oz Cold Water Lobster Tail & 8oz Filet Mignon **\$97.50** 12oz Filet Mignon **\$105.95**

* **STEAK FRITES** **\$42.50**

10oz marinated hangar steak

house-cut french fries *(No Substitutions)*

roasted shallot butter

(cooking above medium not recommended)

HONDOS SIGNATURE STEAKS

* **STEAK HONDO**

8oz **\$68.50** 12oz **\$81.95**

our steak oscar / filet mignon / grilled marinated portabella
jumbo lump crabmeat / asparagus / hollandaise

* **BONE-IN FILET MIGNON**

16oz **\$85.95**

pommery mustard / fresh horseradish

* **NEW YORK STRIP AU POIVRE**

14oz **\$69.95**

encrusted with white, red & black peppercorns / pan seared
deglazed with brandy / green peppercorn & brandy cream sauce

* **COWBOY CUT RIBEYE**

18oz **\$81**

bone-in

ENTREE ADD-ONS

CRUMBLLED BLEU CHEESE \$6.50

AU POIVRE STYLE \$7.50

OSCAR STYLE \$18.95

HONDOS SHRIMP \$22.50

5-jumbo shrimp / garlic beurre blanc

COLD WATER LOBSTER TAIL \$47.50

CHOPS & SUCH

Choose a side from the following:

baked potato / garlic mashers / Hondos au gratin

baked sweet potato / steak wedges / sauteed vegetables

HONDOS BABY BACK RIBS \$50.95

house smoked / the finest available anywhere

* **AUSTRALIAN LAMB CHOPS \$64.50**

3-6oz chops / frenched / extra thick / hand cut / grilled
wilted spinach / black cherry & aged balsamic conserve

* **PORK CHOP \$40.50**

12oz / center cut / bourbon glazed apples

CHICKEN BREAST MILANESE \$27.50

statler chicken breast / parmesan herbed bread crumbs
pan fried / romano cream sauce / tomato-garlic concasse

VEGETARIAN PASTA \$24.95

melange of fresh vegetables / penne pasta
pecorino cream sauce

SPECIAL SIDES

Large Enough to Share

SAUTEED SPINACH \$10.50

STEAMED BROCCOLI \$10.50 Add Cheese \$.55

STEAMED ASPARGUS With Hollandaise \$10.95

HONDOS CREAMED SPINACH \$10.95

CREAMED CORN AU GRATIN \$9.50

HAYSTACK ONION RINGS \$11.95

4 CHEESE MACARONI \$10.50

CARAMELIZED ONIONS & MUSHROOMS \$9.95

STEAK WEDGES \$7.95

HONDOS HAND-CUT FRENCH FRIES \$8.50