

HEMINGWAY'S APPETIZERS

DINNER SERVED FROM 5:30- 10PM

SOUP

CONCH CHOWDER | 12.95

Traditional Island recipe with Fresh Local Conch (award winning)

SALADS

BURRATA & CHERRY TOMATO | 14.75

Dried figs, grilled zucchini, & prosciutto, drizzled with aged balsamic reduction & Olive Oil served with mini toasted baguettes

MIXED SALAD | 11

Mixed greens with onions, carrots, mushrooms, tomatoes, cucumber, bell peppers
Choice of Blue Cheese, Honey Dijon, Ranch, Balsamic Vinaigrette dressing

CAESER SALAD | 11

Romaine lettuce tossed with croutons, parmesan cheese, with homemade dressing

TUNA TARTAR | 16.50

Raw Ahi Tuna with avocado, cucumber, scallions

Served with a lemon wasabi vinaigrette, teriyaki sauce dressing & finished with tortilla crisps (contains sesame seeds and sesame oil)

SPECIALTIES

CONCH TRIO | 15.95

Fingers, Fritters & Conch salad served with dipping sauces

CONCH EMPANADA | 14.50

2 Spanish Conch Patties (Grand Champion Conch Festival)

COCONUT SHRIMP | 13.95

5 shrimp lightly battered in coconut served with a mango chili sauce

BAKED CRAB CAKE | 13.95

Crab Cake served on a bed of mixed greens tossed with vinaigrette dressing, roasted corn, cherry tomato & goat cheese with siracha tartar sauce

SHRIMP SCAMPI | 14.95

Shrimp sautéed in Dijon cream sauce topped with bell peppers served on toasted Brioche

ANGUS BEEF TIPS | 14

Beef Tips served on a bed of sautéed spinach & grilled onions topped with Teriyaki sauce

WE APPRECIATE YOUR PATRONAGE at HEMINGWAY'S RESTAURANT

Wifi: mojito 123 Live Music: Tuesday & Friday nights

15% Gratuity added on a party of 6 or more 12% Government tax