

# HEMINGWAY'S APPETIZERS

## DINNER SERVED FROM 5:30- 9:30PM

### SOUP

#### **RED CONCH CHOWDER** | 15.50

Traditional Island recipe with Fresh Local Conch (award winning)

### SALADS

#### **BURRATA & CHERRY TOMATO** | 15.50

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

#### **MIXED SALAD** | 11.75

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

#### **CAESER SALAD** | 12

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** | 16.95

Fingers, Fritters & Conch salad served with dipping sauces

#### **CONCH EMPANADA** | 15.95

2 Spanish Conch Patties (Grand Champion Conch Festival)

#### **COCONUT SHRIMP** | 15

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

#### **BAKED CRAB CAKE** | 15

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

#### **SHRIMP SCAMPI** | 15.50

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

#### **ANGUS BEEF TIPS** | 15

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

**WE APPRECIATE YOUR PATRONAGE at HEMINGWAY'S RESTAURANT**

**HEMINGWAY'S WIFI: mojito 123**

**Live MUSIC: Tuesday & Friday Nights**

**15% Gratuity added on a party of 6 or more**

# HEMINGWAY'S ENTRÉE

## "A MOVEABLE FEAST FROM THE SEA"

### SEAFOOD

#### **GRILLED SNAPPER | 38**

Mango Buerre Blanc sauce | Peas n'rice | Roasted corn | Sautéed spinach & tomato | Grilled Asparagus | **GF**

#### **GRILLED GROUPER | 38**

Dill butter sauce | Garlic mash potato | Grilled asparagus | Sautéed spinach & tomato | **GF**

#### **SEARED AHI TUNA | 40**

Soy dipping sauce | Sautéed spinach & Cherry tomato | Wasabi mash potato | **GF**

#### **BLACKENED SALMON | 38 | **GF****

Guava Ginger sauce | Spring mix salad | Raspberry vinaigrette | Garlic mash potato

#### **CURRY SHRIMP | 35**

Coconut Curry | Jasmine rice | Sautéed vegetables

#### **SHRIMP WITH VEGETABLES | 30**

Sautéed Shrimp | Sautéed vegetables | Garlic oil

#### **"OLD MAN AND THE SEA" CHEF'S EVENING SPECIAL |**

Please inquire with your server

### PASTA

#### **HOT SHRIMP PENNE | 24    CHICKEN PENNE | 23**

Garlic cream sauce | Bell peppers | Red onion

#### **ANGEL HAIR PASTA | 25**

Garlic butter sauce | Sautéed vegetable ( all Pasta dishes served with Parmesan Cheese)

### MEAT

#### **FILET MIGNON 8oz | 46**

Mushroom cream sauce | Sautéed vegetables | Sautéed red potato

#### **BLACKENED PORTERHOUSE PORK CHOP 16 oz | 38**

Cranberry apple sauce | Sautéed yucca | Sautéed vegetables | **GF**

#### **CHICKEN BREAST | 34**

Stuffed with spinach & goat cheese |

Mushroom cream sauce | Garlic mash potato | Sautéed vegetables | **GF**

#### **RACK OF LAMB | 46**

Encrusted with Dijon breadcrumbs | Cabernet mint Sauce | Sautéed vegetables & Yucca

#### **SURF N' TURF | Beef Tenderloin & Grilled Shrimp | 60**

Mushroom cream sauce | Garlic Butter | Sautéed vegetables | Sautéed red potato

**PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES THAT YOU MAY HAVE**  
**SPLIT BILLS: NO MORE THAN 4 TO A TABLE**