

HEMINGWAY'S APPETIZERS

DINNER SERVED FROM 5:30- 9:30PM

SOUP

RED CONCH CHOWDER |16

Traditional Island recipe with Fresh Local Conch (award winning)

SALADS

BURRATA & VINE TOMATO | 17.75

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

MIXED SALAD |12.5

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

CAESER SALAD |12.5

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

TUNA TARTAR | 17.50

Raw Ahi Tuna with avocado, cucumber, scallions, roasted sesame seeds
Served with a lemon wasabi vinaigrette, teriyaki sauce dressing & finished with tortilla crisps & seaweed

SPECIALTIES

CONCH TRIO | 18.25

Fingers, Fritters & Conch salad served with dipping sauces

CONCH EMPANADA | 16.75

2 Spanish Conch Patties (Grand Champion Conch Festival)
topped with Mojo slaw, artichoke tarragon, cilantro aioli sauce

COCONUT SHRIMP | 18

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

BAKED CRAB CAKE | 18.50

Crab Cake served with mixed greens & lentil salad with roasted corn & red pepper
spiced Greek yogurt dipping sauce

SHRIMP SCAMPI | 18.50

Shrimp sautéed with Dijon cream sauce served with grilled zucchini, chickpea &
sautéed watercress, topped with finely chopped red pepper

ANGUS BEEF TIPS | 15.50

Beef Tips served with sautéed carrot sticks, sautéed spinach & grilled onions
topped with a Balsamic reduction

WE APPRECIATE YOUR PATRONAGE at HEMINGWAY'S RESTAURANT

HEMINGWAY'S WIFI: mojito 123

Live MUSIC: Tuesday (BBQ RIB NIGHT) & Friday

NO MORE THAN 4 SPLIT CHECKS TO A TABLE

12% Government tax included

15% Gratuity added to tables of 6 or more