

HEMINGWAY'S APPETIZERS

Dinner Served Daily from 6:00pm -10pm

SOUPS

Red Conch Chowder 12.50

(award winning)
Traditional Island recipe
with fresh local conch

Lobster Bisque 13.50

Topped with Sherry Cream

SALADS

Burrata & Cherry Tomato 14.75

(creamy Mozzarella)
with prosciutto, dried figs,
& grilled zucchini, drizzled with
aged Balsamic & Olive Oil

Mixed Salad 11

Mixed Provo lettuce tossed with
onions, carrots, peppers,
tomatoes, cucumber & mushrooms

Caesar Salad 10.50

Romaine lettuce tossed with croutons
Parmesan cheese & dressing

Hearts of Artichoke 11

Served with mixed greens
& a homemade garlic vinaigrette

Crab Cake 11.50

Baked & served with arugula
salad topped with goat cheese & roasted corn

SPECIALTIES

Conch Trio 15.95

Fingers/Fritters/Conch Salad
served with dipping sauces

Conch Empanada 12.95

(Grand Champion Conch Festival)
Spanish Conch patty

Coconut Shrimp 12.95

5 Shrimp Lightly battered
in coconut & served with a spicy
Mango Chili sauce

Blue Mussels 14

Blue Mussels sautéed in a
light garlic cream sauce

Shrimp Scampi 13.95

Shrimp sautéed in garlic cream sauce
& served on a toasted baguette

Angus Beef Tips 11.50

Beef Strips served on a bed of
sautéed spinach & grilled onions
with Teriyaki dipping sauce

LIVE ENTERTAINMENT MON -TUES-THURS-FRI

12% government tax added to all checks

15% service charge added to groups of 6 or more