

HEMINGWAY'S ENTRÉE

"A MOVEABLE FEAST FROM THE SEA"

Please ask your server for tonight's "Special"

Grilled Snapper 34 (g)

Grilled Snapper with a Traditional Island sauce served with peas n rice

Mahi Mahi 38 (g)

Grilled Mahi Mahi with dill butter sauce served with garlic mash potatoes & asparagus

Seared Ahi Tuna 38 (g)

Sushi Grade Tuna with wasabi butter sautéed spinach, cherry tomato, jasmine rice

Seared Blackened Salmon 36 (g)

Blackened Salmon with guava ginger sauce served with garlic mashed potatoes

Curry Shrimp 28/Lobster 35

Shrimp sautéed in coconut curry with jasmine rice and vegetables

Baked Crab Cakes 30

Crab cakes with arugula, roasted corn & goat cheese salad with jasmine rice

South Caicos Lobster Tail 38 (g)

Grilled Local Lobster Tail with drawn garlic butter served with peas n rice & vegetables

Chicken Breast Stuffed with Goat Cheese & Spinach 30

Served with a champagne & mushroom cream sauce, garlic mash & vegetables

Filet Mignon 38

Black Angus 8 Oz cut topped with red wine & mushroom cream sauce

Rack of Lamb 45

Slow cooked New Zealand lamb encrusted with breadcrumbs/ classic mint pesto

Surf N' Turf 60

8 oz Beef Tenderloin & Grilled Lobster

Blackened Porterhouse (g)

Pork Chop 36

16 Oz Pork Chop with Mango Papaya salsa

All above served with garlic new potatoes & sautéed vegetables

Hot Shrimp -24 Chicken-23 Lobster-30

Your choice sautéed in garlic cream sauce bell peppers & onions with Penne Pasta

Vegetarian Pasta 24

Fresh Vegetables sautéed in garlic olive oil & angel hair

g- Gluten free

Burgers not available at this time

Please ask for our Rum & Dessert menus