

ENTREES

WHOLE FLORIDA YELLOW SNAPPER Creole Ragout, Escabèche Air	28
SCOTTISH SALMON Warm Potato Salad, Red Cabbage Slaw	26
MAHI MAHI Lump Crab Tomato Fondue, Sautéed Spinach Red Bliss Potatoes	28
BLACK GROUPE Crispy Skin Seared, Shrimp, Scallops, Alba White Truffle Foam	31
LOBSTER CRUSTED SEA BASS Yellow Tomato Emulsion, Balsamic Drizzle **WINE PAIRING: Ferrari-Carano Tre Terre Chardonnay (half bottle)	34 38
HEMINGWAY'S CRAB CAKE Jumbo Lump Crab Meat Seasoned with Old Bay Aioli and Fresh Herbs	31
SHRIMP SCAMPI Pappardelle Nest, Fried Green Tomato	29
DUET OF LOBSTER TAILS Butter Poached, Served Out Of The Shell, Truffled Angel Hair Pasta	42
ALASKAN KING CRAB LEGS Clarified & Lemon Herb Butter	48
HERB BASTED DIVER SCALLOPS Creamy Shrimp Risotto, Smoked Tomato Vinaigrette	28
RIBEYE OF KOBE BEEF Boursin Cheese Crusted, Parmesan Foam ** WINE PAIRING: Ferrari-Carano Prevail (half bottle)	41 42
FILET MIGNON Applewood Smoked Bacon, Red Wine Reduction Wild Mushrooms	37
HERB ROASTED SPLIT CHICKEN Slow Braised Shiitake Mushroom Escabèche	24

At HEMINGWAY'S it is our pleasure to assist you with any of your dietary requirements or other special requests that will make your dining experience memorable.

Raw and undercooked food may be hazardous to your health.
A \$5.00 fee shall be applied for all split plate requests.
Eighteen percent gratuity will be included for parties of six or more.