

STARTERS

CEVICHE

GROUPE
Sweet Corn, Cilantro,
Tomato

SHRIMP
Coconut, Curry,
Red Onion

CALAMARI
Mint, Coconut Juice, Yuzu

TUNA
Lime, Grapefruit,
Pineapple

CALAMARI & TUNA
Guacamole, Sesame Seed, and
Green Onion

GROUPE & SHRIMP
Avocado, Scallion, Wasabi Oil

COLD WATER SUNBERRY POINT OYSTERS

Half Dozen
One Dozen

CHILLED SHRIMP COCKTAIL

Fresh Horseradish

BEAU SOLIEL OYSTER SHOOTERS

Tomato Water, Cavalli Vodka

SLOW BRAISED DUCK

Crackling, Crispy Shallots, Arugula

CRISP TEMPURA DUSTED CALAMARI

Buttermilk Marinated Calamari
Roasted Tomato Coulis

CLAMS CASINO

Smoked Bacon, Herb Breadcrumbs
Parmigiano-Reggiano

CORNMEAL CRUSTED OYSTERS

Chimi-Churi, Bleu Cheese, Crisp Bacon

SCALLOP BAKE

Parmesan Herb Breadcrumbs, Shaved
Fennel-Duck Prosciutto Salad,
Truffled Vinaigrette and Fig Bread

SALADS

KEY WESTER

Crisp Lettuce Leaves, Applewood Smoked Bacon,
Hearts of Palm, Capicola, Avocado,
Maytag Bleu Cheese Dressing

KEY LIME CAESAR

Romaine Lettuce, Key Lime Juice,
Shaved Asiago and White Anchovy

SOUPS

CHOWDER OF FRESH CONCH TOMATO POMADORO

With Crab Crouton

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ENTREES

WASABI CRUSTED TUNA

Pink Peppercorns, Cream Fraiche,
Coconut scented jasmine rice

ATLANTIC SALMON

Coriander, Crisp haricot vert, Black Risotto,
Chimi-churri Sauce

MAHI MAHI

Parmesan Papardelle, Marinated grape tomatoes

BLACK GROUPE

Tomato & slivered garlic fondue, Sautéed spinach,
Red Bliss Potatoes

RED SNAPPER

Crispy skin seared, Clams, Scallops,
Alba white truffle foam

STUFFED FLOUNDER

Lump Crab, Rosemary Butter Emulsion,
Fig reduction

LOBSTER CRUSTED SEA BASS

Yellow Tomato Emulsion and Balsamic Drizzle

****WINE PAIRING:** Ferrari-Carano Tre Terre Chardonnay (half bottle)

HEMINGWAYS' CRAB CAKE

Jumbo Lump Crab Meat
Seasoned with Old Bay Aioli and Fresh Herbs

GARLIC SHRIMP SCAMPI

Crispy Fried Green Tomatoes, Truffled Ribbon
Pasta and Herb Burre Blanc

WHOLE MAINE LOBSTER

Live Two Pound Lobster, Steamed or Grilled

ALASKAN KING CRAB LEGS

Lemon Herb Butter and Clarified Butter

SEAFOOD PAELLA

Scallops, Lobster, Shrimp, Snapper
Chicken, Chorizo, and Saffron Rice

HERB BASTED DIVER SCALLOPS

Creamy Shrimp Risotto, Smoked Tomato
Vinaigrette.

RIBEYE OF KOBE BEEF

Boursin Cheese Crusted, Parmesan Foam

**** WINE PAIRING:** Ferrari-Carano Prevail (half bottle)

FILET MIGNON

Wild Mushroom Sauce, Applewood Smoked Bacon`

CRISPY SKIN CHICKEN

Morel Mushroom Cognac Sauce

At HEMINGWAYS 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. Smaller portions are available at half price for children twelve & under.

Eighteen percent gratuity will be included for parties of six or more.

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