

“Anyone can be a fisherman in May.” Ernest Miller Hemingway

From his time in Spain watching the matadors, to patrolling Cuban waters aboard the “Pilar,” Ernest Hemingway found inspiration from his surroundings. His fishing expeditions from “Cayo Hueso” to the coast of Cuba is portrayed in many of his writings.

The culture and cuisine of these areas are where we find our inspiration.

Hemingway’s is home to many of “Papa’s” favorite dishes, and soon, some of yours. Don’t forget to ask about our signature “Papa Doble”, one of Hemingway’s own libations.

PAPA DOBLE 14

Bacardi Light, Captain Morgan’s Spiced Rum, Orange Juice,
Pineapple Juice, Grapefruit Juice, Grenadine

Seaworthy Starters

Conch Chowder (GF) 9

Crisp Pork Belly & Scallop (GF) 14

Anise cherry glaze, peach foam

Hemingway’s Calamari 13

*Thick cut, tempura dusted crispy calamari,
roasted tomato coulis*

Stuffed Mushrooms (GF) 11

*Filled with braised short rib,
tarragon and Boursin cheese,
topped with beef jus*

Coconut Shrimp 15

*Two crispy coconut tempura battered
shrimp, orange - horseradish marmalade*

Island Greens

Key Wester Salad (GF) 11

*Crispy Applewood smoked bacon,
capicola, avocado,
Maytag bleu cheese dressing*

Caprese (GF) 10

*Heirloom tomatoes,
Florida Burrata mozzarella,
red onion jam, aged balsamic*

Key Lime Caesar 11

*Romaine lettuce, caramelized pecans,
white anchovy, shaved Asiago, croutons,
fresh Florida Key lime juice*

Spinach Berry Salad (GF) 11

*Baby spinach, fresh cut mango,
strawberries, blueberries, feta cheese,
candied pecans, honey lime dressing*

Chilled Sea Food Specialties

Seafood Plateau

Petite Plateau * 60

*12 oysters, 4 jumbo shrimp, crab legs, saffron mussels, lump crab bagnarotte,
cocktail sauce, lemon, Tabasco, horseradish, red wine mignonette, serves 2-4 persons*

Hemingway’s Grand Plateau * 90

*Maine lobster, 18 oysters, 6 jumbo shrimp, crab legs, saffron mussels, lump crab bagnarotte,
house ceviche, cocktail sauce, lemon, Tabasco, horseradish, red wine mignonette, serves 4-6 persons*

Blue Point Oysters * 14 Half / 25 Dozen

Hand selected, large northeast oysters served with cocktail sauce, lemon, horseradish and Tabasco

Ceviche * 14

*Fresh cut fish of the day tossed with orange-chipotle citrus dressing,
tomato relish, on top of avocado, plantain chips*

Chilled Jumbo Shrimp 15

House-made cocktail sauce

All Chilled Seafood Specialties are Gluten Free

*The Old Man's Recommendation
from both Land & Sea.*

Let's be Creative!

*Create Your Own Entrée
From The **Ocean***

Includes two sides of your choice...

Choose your Preparation
Grilled - Blackened - Seared

Local

Halibut 32
Lemon dill butter sauce

Black Grouper (GF) 34
Coconut Key lime sauce

Ahi Tuna* 32
Wasabi soy glaze

Sustainable

Maine Whole Lobster M/P
Drawn butter

Norwegian Salmon (GF) 29
Orange barbeque sauce

**Create Your Own Entrée
From The **Land****

Choose your Preparation
Grilled - Blackened

Rib Eye* (GF) 40
Piquillo pepper butter

Filet Mignon* (GF) 42
Black garlic demi-glaze

Half Semi Boneless Chicken (GF) 25
Chimichurri sauce

Sides

*Sautéed Medley of Mushrooms
Rosemary Roasted Potatoes
Garlic-Olive Oil Yukon Mash Potatoes
Sautéed Garlic Green Beans
Steamed Asparagus*

All sides are Gluten Free

**Specialties from the Sea...
"The Old Man and the Sea"**

*Our dedication to the author is
portrayed in the freshest seafood
Florida's coastal waters have to offer!*

Duvall Street Shrimp Scampi 29
*Hemingway founded "the Royal Order of
Shrimp Eaters" in 1948 in Havana, Cuba.
Papa would have been a fan of our take
on this classic.... Jumbo tiger shrimp,
pappardelle pasta, fried green tomatoes
and white wine butter sauce*

Hemingway's "Cayo Hueso" Crab Cakes 31
*2 of our famous recipe crab cakes,
local sweet corn coconut grits,
corn salsa and steamed asparagus*

Seafood Paella Valenciana 34
*During his time in Spain, Hemingway grew fond
of the local matadors, even training with them.
It was during this time he first discovered paella,
made with the freshest offerings of the sea....
Lobster, clams, chorizo, fish, octopus, chicken,
shrimp, scallops and saffron bomba rice*

Alaskan King Crab Legs (GF) 49
*Split and steamed,
house mashed potatoes, asparagus,
herb butter sauce, clarified butter and lemon*

American Wagyu Burger* 22
*"Wagyu" style beef, flame grilled, bacon jam,
aged white cheddar cheese, parmesan truffle fries*

Grilled Tofu (GF) 24
*Roasted heirloom beets, eggplant caponata,
Napa cabbage, corn, avocado, baby carrots,
quinoa and chimichurri sauce*

Seared Scallops and Tomato Risotto (GF) 36
*Pan seared scallops, tomato risotto,
Parmesan cheese, opal basil*

Dietary Restrictions

(V) Vegetarian (GF) Gluten Free

Please inform your server of any allergies or dietary concerns in order to ensure your dining experience is a memorable one.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions*

A \$5.00 fee shall be applied for all shared / split plate requests. Eighteen percent gratuity will be included for parties of six or more