

HEMINGWAY'S ENTRÉE

"A MOVEABLE FEAST FROM THE SEA"

SEAFOOD

GRILLED SNAPPER | 38

Capers & Cornichons sauce | Peas n'rice | Creamy corn | Grilled Asparagus
Braised Spinach & mushrooms with Amaretto | **GF**

GRILLED GROUPE | 38

Dill butter sauce | Garlic mash potato | Grilled asparagus | Sautéed spinach
& cherry tomato | **GF**

SEARED AHI TUNA | 40

Soy, chopped scallion dipping sauce | Sautéed spinach | Wasabi mash potato | **GF**

BLACKENED SALMON | 38

Honey Dijon sauce | Grilled Asparagus | Mixed Vegetables | Garlic mash potato

CURRY SHRIMP | 35 CURRY LOBSTER | 37

Coconut pineapple Curry sauce | Jasmine rice with pigeon peas | Sautéed vegetables

SHRIMP SAUTÈE | 30 LOBSTER SAUTÈE | 40

Garlic & Basil oil | Sautéed Carrots, Broccoli, Zucchini

LOBSTER TAIL | Peas N' Rice | Mixed Vegetables | Drawn Garlic Butter | 45

"OLD MAN AND THE SEA" CHEF'S EVENING SPECIAL |

Please inquire with your server

PASTA

HOT SHRIMP PENNE | 24 CHICKEN PENNE | 23 LOBSTER PENNE | 37

Garlic cream sauce | Bell peppers | Red onion

ANGEL HAIR PASTA | 25

Garlic butter sauce | Sautéed vegetables
(all dishes served with Parmesan Cheese)

MEAT

FILET MIGNON 8oz | 46

Mushroom cream sauce | Mixed vegetables | Sautéed red potato

BLACKENED PORTERHOUSE PORK CHOP 16 oz | 38

Cranberry apple sauce | Mixed Vegetables | Pureed Carrots | **GF**

CHICKEN BREAST | 34

Stuffed with spinach & goat cheese |
Mushroom cream sauce | Saffron mash potato | Grilled Asparagus | **GF**

RACK OF LAMB | 46

Encrusted with Old Fashion Mustard & chopped mint crumbs
Red Wine Reduction | Mixed vegetables | Yucca

SURF N' TURF | Beef Tenderloin & Grilled 8oz Lobster | 70

Mushroom cream sauce | Garlic Butter | Mixed vegetables | Sautéed red potato