

“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 “CayoHueso” to the coast of Cuba are 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.

Seaworthy Starters

Thick Cut Calamari Fries 12

Hemingway’s famous crispy tempura dusted calamari served with roasted tomato coulis

Island Barbeque Scallops 14

Succulent diver scallops, Bahamian dry rubbed spice blend, sweet and tangy barbeque
Apple wood smoked bacon, toasted pine nuts and chimichurri drizzle

Hemingway’s Crab Cake 12

Our Key West twist on an old classic with roasted corn salsa and papaya “mojo”

Hand Rolled Chicken Dumpling 11

Tender chicken wrapped in rice paper, steamed and served with mango salsa and sweet chili sauce

Char Grilled Jerk Shrimp 14

Skewered jumbo tiger shrimp, West Indies dry rubbed with tomato, onions, peppers
fennel honey mustard dipping sauce

Pork Barbacoa Tostones 11

Tender slow roasted pulled pork, jack cheese, onions, cilantro, sour cream and scallions
Served on a thick cut fried plantain cake

Blue Point Oysters 14 half / 25 dozen

Hand selected, large north east oysters with cocktail sauce, lemon, horseradish and Tabasco

Oysters Little Havana 11

Cornmeal fried oysters, chunky bleu cheese dressing, crisp bacon
Served with our signature blended chimichurri froth

Paella Sampler (Hold the rice) 16

Mussels, clams, shrimp, scallops and chorizo with grilled Cuban bread

Caribbean Conch Chowder 9

Fresh Bahamian conch, Idaho Potato, habanero pepper, tomato broth and sweet onions

Island Greens

Key West Salad 11

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

Key Lime Caesar 11

Romaine lettuce, fresh Florida key lime juice,
shaved asiago, caramelized pecans,
white anchovies

*Please inform your server of any allergies or dietary concerns in order to ensure your dining experience is a memorable one.
A \$5.00 fee shall be applied for all shared / split plate requests.
Raw and undercooked food may be hazardous to your health.
Eighteen percent gratuity will be included for parties of six or more.*

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!

Luau Mahi-Mahi 26

A local favorite, caught in the same waters where

Hemingway once patrolled for marlin...

Blackened or Grilled

served with herbed whipped potato gratin
asparagus and mango salsa

Crispy Skin Red Snapper 29

Ernest Hemingway was an avid sport fisherman;

snapper was a favorite.....

ours is caught off Cape Canaveral’s coast,
pan seared skin on with crispy haricot vert,
black beans and white rice

Big Island Ahi Tuna 29

Shipped from our sister property in Hawaii,
sesame seared rare with wasabi soy pickled
ginger tossed broccoli and jasmine rice

Hemingway’s “Cayo Hueso” CrabCakes 29

2 of our famous recipe crab cakes
served with local sweet corn coconut grits
corn salsa and steamed asparagus

Alaskan King Crab Legs MP

Already split and ready to be enjoyed,
succulently steamed, served with clarified and herb
butters, Boursin whipped potato gratin
and steamed asparagus

Duvall Street Shrimp Scampi 28

*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....*

Smashed plantains, jumbo tiger shrimp,
vine ripe grape tomatoes, truffled pappardelle pasta
and herb infused garlic butter white wine sauce

Seafood Paella Madrid 27

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.....

Clams, mussels, chorizo, fish, chicken, shrimp, scallops and saffron Arborio rice

From the Land...

“Across the River and Into the Trees”

Hemingway’s other passion was hunting the areas around his home in Idaho.

We’d like to think he prepared his bounty with the same island flare....

“Papa’s” Filet Mignon 36

Bacon wrapped, char-grilled with jumbo asparagus
roasted shallot red wine thyme jus and fingerling potatoes

Ribeye “Havana” Prime Rib Steak 39

Papa’s home in Idaho was located just outside the Sawtooth National Forest....

our Idaho Wagyu beef is raised on those same lands and served with fresh tomato, red onions,
maitre d’ butter, jumbo grilled asparagus and crispy fried onions

Split Jerk Chicken 21

Island spice rubbed grilled chicken, key lime mango salsa, black beans and white rice

Island Spiced Pork Ribs 24

Lightly smoked, braised till it falls off the bone, served with black beans, queso fresco
white rice and escabèche sauce

Cuban Criollo Chicken 24

Blend of herbs and spices, grilled with a roasted mushroom “escabèche”
served with sautéed spinach and garlic roasted potatoes

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