

Dinner menu

Served from 6:00 pm - 10:00 pm

Appetizers

Crab Cake

Sautéed crab cake served with
A side of vinaigrette salad

\$10.95

Conch

"The way you like it!"
Fingers, Fritters or salad.

\$11.50

Provo Tomato and Mozzarella

Provo grown tomatoes and
Basil with fresh mozzarella cheese

\$11.25

Hearts of Artichoke

Served with mixed greens topped
with homemade vinaigrette

\$10.95

Mixed Salad

Mixed Provo lettuces with onion,
Carrots, mushrooms, and peppers.

Choice of Dressings \$7.00

Black Angus beef skewers

New York strip served with a side
of vegetables and teriyaki dip

\$10.75

Cuban Black Bean Soup

Hemingway's favorite served in a
fresh bread bowl topped with sour
cream.

Conch Chowder

A traditional spicy island recipe
with fresh local conch.

\$10.75

Caesar Salad

Cool crisp romaine lettuce tossed
with croutons and parmesan cheese.

\$7.00

"A Moveable Feast" From The Sea

(vegetables sautéed in olive oil)

Local Caicos Lobster Tail

Fresh 8oz lobster tail grilled in garlic
Lemon butter sauce

\$36.00

Seared Ahi Tuna

Simply prepared with olive oil, fresh basil
and tomato

\$24.95

Grouper Creole

Grouper Fillet pan fried in a
Traditional Island sauce

\$23.95

Grilled Salmon

Grilled Salmon fillet finished with a
lemon dill sauce

\$24.50

Mahi Mahi

Plantain encrusted Mahi Mahi
sautéed and
topped with a lemon-caper remoulade

\$23.50

Grouper Vera Cruz

Pan fried grouper topped with a spicy
warm black bean tequila salsa.

\$23.95

Surf and Turf

8 oz Black Angus Tenderloin &
8 oz. Local Lobster Tail

\$58.00

Coconut Shrimp

Six jumbo shrimp fried in our secret
coconut mix

\$23.00

"The Old Man and the Sea"

Please ask your server

For tonight's catch

Entrées

Hot Shrimp/Lobster Pasta

Butterfly shrimp tossed with penne pasta in a garlic and fresh herb cream sauce.

Shrimp \$19.50

Lobster \$ 27.00

Filet Mignon

Black Angus 8oz cut grilled to perfection and finished with a red wine and mushroom cream sauce.

\$32.50

Grilled Chicken Curry

Breast of chicken lightly glazed in curry sauce and served over a bed of rice and fried plantain.

\$17.50

Flank Steak

Marinated Flank Steak with soy sauce and red wine topped with roasted red peppers.

\$22.50

Rack of Lamb

Slow cooked New Zealand lamb with a classic mint jelly.

\$32.95

Angel Hair Primavera

*A vegetarian's delight
Fresh vegetables tossed with thin pasta, grown herbs.*

\$16.95

Thai Chicken Stir Fry

Chicken, fresh vegetables and sesame seeds sautéed together with Coconut sauce and served over white rice.

\$18.50

Vegetarian Lasagna

*Seasonal vegetable lasagna
With tomato sauce*

\$17.95

Crab Cakes

Sautéed crab served with a light aioli sauce, rice and vegetables.

\$22.95

Blackened

Porterhouse Pork Chop

Grilled 16oz pork chop accompanied with potatoes, sautéed vegetables and apple sauce.

\$29.95

Chicken Breast stuffed with Goat Cheese and spinach

Served with a light champagne cream sauce, rice and sautéed vegetables

\$22.00

Kids Stuff

Served with seasoned french fries

\$7.50

Chicken Fingers

*Pasta in butter sauce
(Fries not included)*

Cheeseburger

\$8.50

Jumbo Hot Dog

Grilled cheese Sandwich

Fish fingers

*A 11% government tax is added to all checks. A 15% service charge will be added to parties of six or more.
Please ask your server for our selection of Cigars and Hemingway's T-shirts*