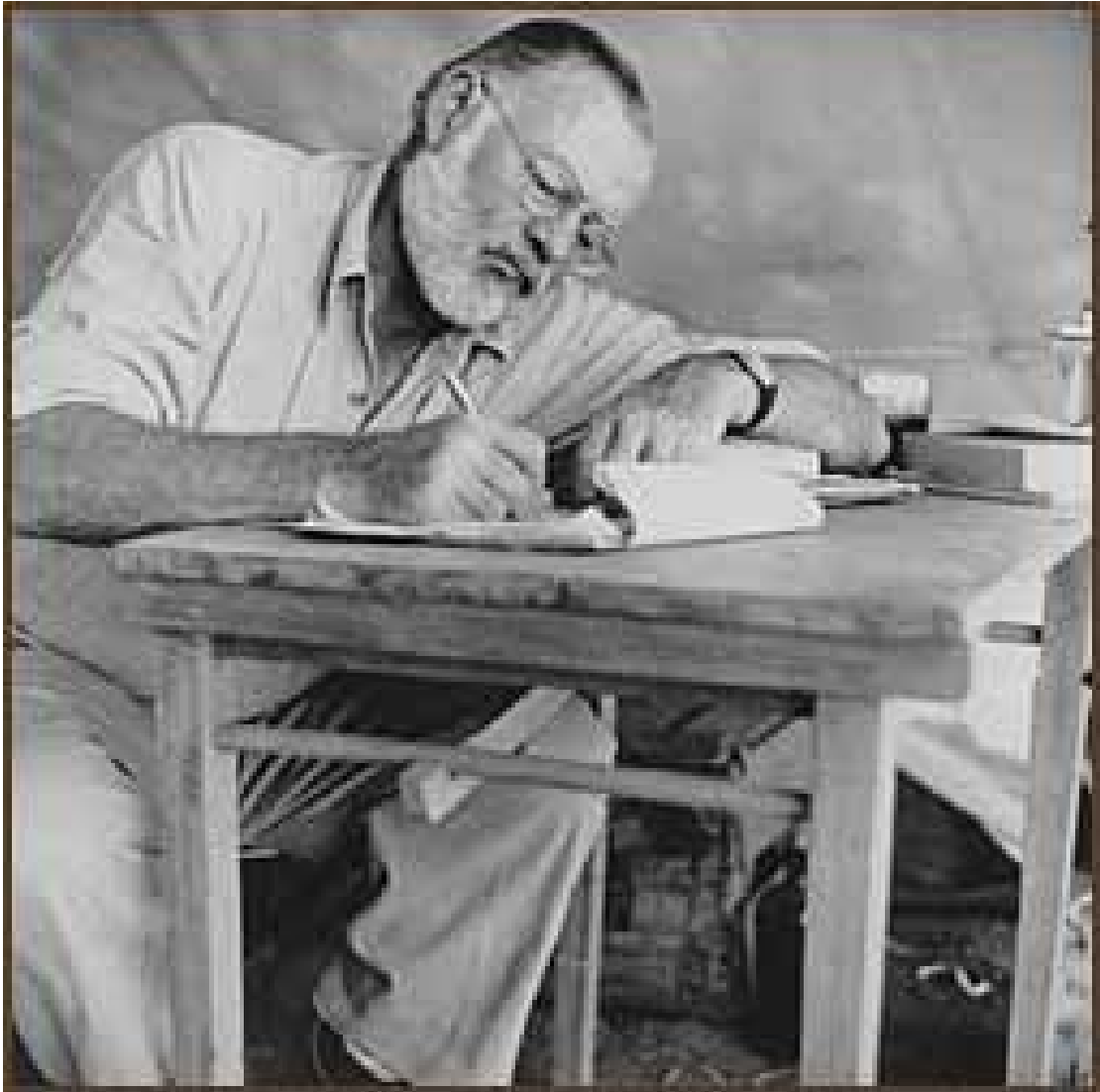


HEMINGWAY'S MENU



Ernest Hemingway, one of Biana's favorite writers, was simply called "Papa" by his family and friends. Papa Hemingway had a passion for fine food, drink and fellowship with people for whom he cared. We at Hemingway's are challenged in Papa's spirit to create a dining experience in which our guests can enjoy the same passions.

As always, thank you for joining us. Please sit back – relax, enjoy our bayfront dining and raise a toast to Ernest Hemingway. We believe he would have felt right at home here!

Biana and Steve Arentz



HEMINGWAY'S

LOCATED AT THE FOOT OF THE CHESAPEAKE BAY BRIDGE ON MARYLAND'S EASTERN SHORE

HEMINGWAY'S APPETIZERS

HEMINGWAY'S CRABCAKE

One of our famous broiled crab cakes with Napa cabbage "Slaw" and a Dijon white wine sauce 14.00

BAKED OYSTERS THREE WAYS

Two Hemingway's, two oysters topped with crab imperial and two Rockefeller 12.00

OYSTERS HEMINGWAY

Baked with bacon, horseradish and cheddar cheese 11.00

SPICED STEAMED SHRIMP

Seasoned with Old Bay, just peel and eat
Half pound 8.50 Full pound 16.00

EASTERN SHORE CRAB DIP

Baked crab and artichoke hearts topped with Cheddar cheese and served with toasted baguettes 11.00

OYSTERS ON THE HALF SHELL

Half Dozen 8.00 One Dozen 15.00

SEARED SEA SCALLOPS

Seared diver scallops with a Hawaiian barbeque sauce, baby bok choy and crisp apple wood Bacon 14.00

DRUNK MUSSELS

Steamed mussels in white wine, olive oil and garlic with bread for dipping 12.00

FRIED CALAMARI

Served with cilantro vinaigrette 10.00

PORTOBELLO MUSHROOM

Sautéed with tomatoes, spinach, onion, garlic and feta cheese with Ciabatta toast 9.50

FRIED OYSTERS

Chef's own creation of Rockefeller. Sautéed spinach with fennel served with a lemon cream sauce 11.00

ASIAN SKEWERS

Marinated beef and chicken skewers with cucumber salad and peanut dipping sauce 10.00

CRABMEAT BRUSCHETTA

One of our best sellers! 9.00

DUCK QUESADILLA

Baked with Brie in a flour tortilla with Asian slaw and chipotle mayo on the side 9.00

SOUPS

CREAM OF CRAB

Cup 6.00 Bowl 9.00

MARYLAND CRAB

Cup 5.50 Bowl 7.50

OYSTER STEW

Bowl Only 8.50

CHEF'S CREATION

Priced Daily

SALADS

HOUSE CHOPPED SALAD

Garden salad with tomatoes, red onions and cucumbers topped tossed with your choice of dressing

Entrée 8.50 Side 6.00

Balsamic, Cilantro or Dijon Vinaigrette, Bleu Cheese and Ranch

CAESAR SALAD

Crisp romaine, shaved Parmesan cheese and homemade croutons. Entrée 8.50 Side 6.50

TOP YOUR ENTRÉE SALAD:

Grilled Chicken 4.00 Fried Oysters 5.00
Crabmeat 6.00 Portabella Mushroom 4.00
Crab and Shrimp Salad 6.50

LOLA'S STEAK SALAD

Grilled six ounce filet mignon, sliced and served over spring mixed greens with walnuts, whole grape tomatoes, bleu cheese crumbles and a balsamic vinaigrette 16.00

CILANTRO CHICKEN SALAD

Grilled chicken breast over a salad of mixed greens topped with Kalamata olives, tomatoes, feta cheese and a cilantro vinaigrette 12.00

CRABMEAT COBB SALAD

Crabmeat, bleu cheese, tomato, egg and choice of dressing. 16.00

*Hemingway's Gift Certificates Available. 18% gratuity will be added to parties of eight or more.
Hemingway's Open Year Round.*

Executive Chef Michael Rork's specials served daily

ENTRÉES

*Available for lunch and dinner. Served with warm Ciabatta rolls and butter upon request.
With House or Caesar salad, add 2.50*

Add a Hemingway's Crab Cake or Crab Imperial to any entree for an additional 10.00

HEMINGWAY'S SURF AND TURF

Two grilled three ounce filet mignons topped with Crab Imperial stuffed Shrimp served with a Chef's glaze, Yukon Gold mashed potatoes and fresh vegetables 28.00

CHEF'S CATCH OF THE DAY

Chef's own daily special creation. Market price

CARIBBEAN SALMON

Grilled fillet served with a pineapple-ginger salsa and caramelized cippolini onions in a Balsamic glaze served with rice and fresh vegetable 22.00

CIOPPINO

The classic seafood stew with shrimp, scallops, crabmeat and seafood steeped with a rich seafood tomato broth, served with garlic bread for dipping 23.00

FRIED OYSTER PLATTER

Fresh local oysters lightly floured and fried golden brown with vegetables and French fries 21.00

HEMINGWAY'S CRAB CAKES

Our signature dish, lump crab cakes served with a Dijon white wine sauce, grilled asparagus, corn salad and rice. Choice of one or two crab cakes 16.00/27.00

FISH & CHIPS

Ten-ounce beer battered and fried haddock, served with New England style tartar sauce, fries and Napa cabbage slaw 16.50

GRILLED BEEF FILET MIGNON

Eight-ounce filet, grilled to temperature, served over Yukon Gold mashed potatoes with seasonal vegetable 27.00

FLAT IRON SKILLET STEAK

Twelve ounces grilled to temperature and served with crispy fried onions and potatoes au gratin 19.00

ROSEMARY CRUSTED RACK OF LAMB

New Zealand rack of lamb, grilled to temperature, served with a Portobello mushroom stuffed with Yukon Gold mashed potatoes with a Chef's fresh mint demi-glaze 28.00

ALMOND CRUSTED PORK LOIN

Pan seared, cured pork medallions with a local Apple chutney, over mashed potatoes 20.00

RIB PORK CHOP

Grilled 14 oz chop, topped with an apple and red cabbage chutney, served over mashed potatoes 24.00

SEAFOOD PASTA

Shrimp, mussels & crab meat over linguine in a spicy marinara sauce 25.00

BIG EYE TUNA

Cooked to order and served with a Caribbean glaze and a ribbon of wasabi cream sauce, topped with homemade pickled ginger and seaweed salad 25.00

CHESAPEAKE TILAPIA

Fresh tilapia stuffed with crab imperial and baked, served with rice pilaf and fresh vegetable 26.00

MEDITERRANEAN SCALLOPS

Colossal sea scallops over Kalamata olives, feta, roasted red peppers and spinach over linguine 26.00 (Substitute Chicken 19.00)

SANDWICHES

With choice of fries, Napa cabbage slaw (light dressing) or applesauce. Substitute side house salad 2.00

CRABCAKE SANDWICH

Served on a potato roll with lettuce, tomato and a side of New England style tartar sauce 15.00

TRADITIONAL CUBAN SANDWICH

Sliced pork loin, cured ham, sliced pickles, Swiss cheese and yellow mustard served on a grilled Ciabatta loaf 11.00

PAPA'S FRIED FISH SANDWICH

Our most popular sandwich, ten ounces of haddock, battered and fried, served on a Kaiser roll with lettuce, tomato and a side of New England style tartar sauce 14.50

CERTIFIED ANGUS BEEF BURGER

Half a pound with your choice of American, Blue, Swiss or Cheddar, served with lettuce and tomato 9.00 Extra toppings are .75

BISON BURGER

Half a pound with BBQ sauce, caramelized onions and cheddar cheese 12.00

CHESAPEAKE OYSTER SANDWICH

Local oysters, dusted in flour and served golden on a potato roll with lettuce, tomato, lemon wedge and New England style tartar 10.50

SHRIMP AND CRABMEAT SALAD WRAP

Served in a flour tortilla with lettuce and tomato 14.00

PORTOBELLO MUSHROOM AND MOZZARELLA SANDWICH

Grilled Portobello mushrooms and fresh mozzarella with Basil Pesto, caramelized red peppers and onions on a Ciabatta Roll 12.00

POBLANO CHICKEN QUESADILLA

Grilled chicken breast, sautéed onions and peppers and cheddar cheese, baked and served with salsa and sour cream 10.00

LOLA'S CHICKEN SALAD SANDWICH

Homemade chicken salad with lettuce and tomato on Ciabatta bread 11.00

BEVERAGES

BOTTLED BEERS

Amstel Light
Bass Ale
Beck's Light
Blue Moon
Bud Light

Bud Light Lime
Coors Light
Corona
Corona Light
Guinness

Heineken
Heineken Light
Iron City - Pittsburgh
MGD 64
Mich Ultra

Miller Lite
O'Doul's
Red Stripe
Samuel Adams

ON DRAUGHT

Blue Moon
Fordham Copperhead Ale
Miller Lite
Samuel Adam's Winter Fest
Stella Artois
Yuengling

 **SEASONAL DRINK SPECIALS** 

CHRISTMAS MARTINI GINGERBREAD MARTINI

PEAR COSMOPOLITAN DARK & STORMY



THINKING ABOUT MOVING TO THE EASTERN SHORE OF MARYLAND? Ask for Steve or Biana Arentz here at Hemingway's and see their display of homes in the foyer.