

# HEMINGWAY'S

## BLUE WATER CAFE

### STARTERS

⊗ **Bacon Wrapped Duck Poppers** \$11<sup>25</sup>

Smoked duck, blend of cheeses, fresh jalapeños, bacon, sweet barbecue sauce.

**Crab Cakes** \$11

Lump crab, spring mix, house-made remoulade.

⊗ **Blue Water Nachos** \$11<sup>25</sup>

Shrimp, surimi crab, fresh jalapeños, tomatoes, cheddar jack cheese, fresh fried chips, Chef Bonetti's award-winning salsa.

⊗ **Alligator** \$14

Tenderized, spicy, hand-breaded, sweet jalapeño cream sauce.

**Skillet Spinach Dip** \$9<sup>25</sup>

Locally grown spinach, artichokes, blend of cheeses, baguette naan bread.

### SOUP AND SALADS

**Classic Caesar Salad** \$9

Locally-grown romaine, fresh shaved parmesan, house-made garlic croutons, Caesar dressing.  
Add Chicken \$4  
Add Salmon \$7

**Cobb Salad** \$14<sup>25</sup>

Locally grown romaine and spring greens, heirloom tomatoes, avocado, bacon, farm-fresh egg, toasted pecans, bleu cheese, house-made garlic croutons, grilled chicken breast.

**Pecan Chicken Salad** \$13

Grilled chicken breast, fresh local grown spinach, fresh berries, goat cheese, pecans, raspberry vinaigrette.

**New England-Style Clam Chowder** Cup \$4 Bowl \$6

Chef Marcel Bonetti Classic recipe.

### SIGNATURE SEAFOOD DISHES

**Brown Sugar Glazed Salmon** \$22

Mashed potatoes, fresh vegetable.

**Pan Seared Halibut** \$31

Thyme butter pan sauce, mashed potatoes, fresh vegetable.

**Blackened Redfish** \$18

Cajun cream sauce, mashed potatoes, fresh vegetable.

**Mahi Chardonnay** \$20

Grilled Mahi Mahi, sweet snow crab, chardonnay cream sauce, mashed potatoes, fresh vegetable.

### SANDWICHES

⊗ **World Famous Islamorada Sandwich** \$16

Grilled Mahi Mahi, sautéed onions, American, French fries.

**Big Sky Buffalo** \$15

Lean, hand-pattied burger, smoked gouda, lettuce, tomato, French fries.

**Crab Cake Sandwich** \$14

Crab cake, house-made remoulade, lettuce, French fries.

**Chicken Sandwich** \$12<sup>25</sup>

(Grilled or Fried Option)  
Chicken breast, avocado, bacon, pepperjack, house-made aioli.

**Papa's Shrimp Taco** \$14<sup>25</sup>

Flour tortillas, spicy shrimp, house-made pico, cilantro lime sour cream, romaine.

**Bass Pro Burger** \$12

Fresh grass-fed steak burger, lettuce, tomato, French fries.

**Additional Toppings \$1**

- Sautéed Mushrooms
- Sautéed Onions
- Crisp Bacon
- Jalapenos
- American
- Bleu Cheese
- Pepperjack
- Cheddar

⊗ Legacy Item

We use All Natural Hormone Free Chicken Breast in our recipes.

Gluten free options available, please ask your server.

**At Hemingway's, we utilize the most responsible, sustainable fish vendors to supply your seafood.**

We don't just throw the word sustainable around carelessly, the farmers from which we source our fish have a vested interest in growing a product that is viable in the long term. We support MSC (Marine Stewardship Council) Certified vendors. This guarantees that quality, delicious seafood will be available today, tomorrow and for generations to come.

We partner with local vendors and farmers to source the freshest natural products for our recipes. Hemingway's Proud Partners: The Artisan's Oven, Quickley Produce, Prairie Pies and Garnishes and Greens.

Several items contain nuts and may come in contact with other food preparations. \*This food item may be served to your cooking preference. Items served raw or medium may be undercooked. Consuming raw or undercooked animal products such as meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions.



# ENTREES

⊗ Legacy Item

Add House or Caesar Salad \$2.25

Add a Shrimp Skewer onto any entree \$6 / Add a Crab Cake onto any entree \$8

⊗ **Fish and Chips** **\$13<sup>50</sup>**  
Flaky cod, beer batter, house-made tartar sauce, French fries.

⊗ **Shrimp Bonetti** **\$15<sup>50</sup>**  
Created by Auguste Escoffier Medal of Merit winner Chef Marcel Bonetti, CEC, AAC. Sauteed shrimp, garlic, white wine, parmesan cream, herbed tomato sauce, fettuccine.

**Catfish Platter** **\$15**  
Hand-breaded in cornmeal, French fries, tartar sauce.

**Hemingway's Shrimp** **\$15**  
Panko breaded, coconut breaded or flame grilled, French fries.

**Seafood Alfredo** **\$17**  
Shrimp, surirmi crab, scallops, classic parmesan cream, penne.

**Alligator and Shrimp Basket** **\$17<sup>50</sup>**  
Alligator, panko or coconut fried shrimp, French fries.

⊗ **Genny Morris Fried Chicken** **\$16<sup>50</sup>**  
10oz. airline chicken breast, light and crispy breading, country gravy, mashed potatoes, fresh vegetable.

**Buffalo Chopped Steak** **\$16<sup>50</sup>**  
Pan seared buffalo, seasoning, demi-glace, caramelized onions, mashed potatoes, fresh vegetable.

**Top Sirloin** **\$17**  
Petite sirloin grilled or blackened, mashed potatoes, fresh vegetable.

⊗ **Grilled 8 oz Filet** **\$39**  
Hand-cut, mashed potatoes, fresh vegetable.

Gluten free options available, please ask your server.

# BEER LIST

## DOMESTIC \$4

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Light  
O'Doul's  
Non-Alcoholic

## CRAFT AND IMPORT \$5

Angry Orchard  
Hard Cider  
Corona  
Guinness  
Sam Adams Seasonal  
Boulevard Bully! Porter  
Lazy Magnolia Southern Pecan  
Mother's Lil' Helper IPA  
Moose Drool

# WINE LIST

## WHITE

Riesling, Chateau Ste. Michelle 8 / 32  
Pinot Grigio, Mezzacorona 8 / 32  
Sauvignon Blanc, Oyster Bay 9 / 36  
Chardonnay, Wente 9 / 36  
White Zinfandel, Beringer 7 / 27

## RED

Pinot Noir, Kenwood Russian River Valley 9 / 36  
Merlot, Chateau Ste. Jean 9 / 36  
Malbec, Epica 8 / 32  
Cabernet Sauvignon, 14 Hands 8 / 32

## SUNSET SANGRIA

Eppa Organic Sangria, Fresh Fruit 9

⊗ Signature Drink

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# COCKTAILS

⊗ **The Fishbowl** 14  
Made for Two- Smirnoff Vodka, Tanqueray Gin, Cruzan Light Rum, Sour, DeKuyper Blue Curacao, Sprite.

**Grey Goose Fizz** 9  
Grey Goose Vodka, St. Germain Elderflower, Sour, Soda.

**Top Shelf LIT** 9  
Absolut Vodka, Beefeater, Bacardi Superior, Sauza Blue Silver, Sour, Splash of Cola.

⊗ **Morris Mule** 8.50  
Tito's Handmade Vodka, Ginger Beer, Fresh Squeezed Lime.

**Old Marksman** 9  
Maker's Mark, Sweet Vermouth, Bitters.

**Berry Mojito** 8.50  
Bacardi, Sour, Fresh Blueberries, Mint, Soda.

**Hurricane** 9  
Bacardi 8 year, Sour, Orange, Pineapple, Grenadine.

**Pina Colada** 8.50  
Bacardi Superior, Pineapple Juice, Cream of Coconut.

**Big Apple Sour** 8.50  
Jim Beam Apple, Jim Beam, Domaine de Canton Ginger, Sour.

**Anglers Bloody Mary** 9  
Tito's Vodka, Bloody Mary Mix.

**Signature Margarita** 9  
Patron Silver Tequila, Patron Citronge, Sour.

**Strawberry Margarita** 8  
Sauza Reposado, Strawberry Puree, Sour, Cranberry Juice, Sour.