Hemingway’s fall/winter menu

**CHILLED SEAFOOD APPETIZERS AND PLATEAUS**

- **EAST COAST OYSTERS**
  - Half Dz. 18 / Dozen 36
  - Hand Selected East Coast Oysters, Cocktail Sauce, Lemon, Horseradish and Tabasco (gf)
- **TUNA CRUDO**
  - 14
  - Yellow Fin Tuna, Fresh Orange, Avocado, Red Onion, Citrus Emulsion (gf)
- **CHILLED JUMBO SHRIMP**
  - 18
  - Poached, House Made Cocktail Sauce (gf)
- **AVOCADO CRAB STACK**
  - 13
  - Citrus Crab layered with Avocado, Lemon Cilantro Vinaigrette, Micro Greens (gf)
- **HEMINGWAY’S GRAND PLATEAU**
  - 125
  - Serves 4-6 persons
  - 6 Langoustines, 18 Oysters, 6 Jumbo Shrimp, Crab Claws, Saffron Mussels, Tuna Crudo, Cocktail Sauce, Lemon, Tabasco, Horseradish, Red Wine Mignonette (gf)
- **PETITE PLATEAU**
  - 75
  - Serves 2-4 persons
  - 12 Oysters, 4 Jumbo Shrimp, Saffron Mussels, Cocktail Sauce, Lemon, Tabasco, Horseradish, Red Wine Mignonette (gf)

**STARTERS**

- **CONCH CHOWDER**
  - 9
  - Conch, Potatoes, Celery, Peppers, Onion, Tomatoes, Spices and Fresh Herbs (gf)
- **HEMINGWAY’S CALAMARI**
  - 13
  - Thick Cut, Smoked Grapefruit Aioli, Sweety Drop Peppers
- **STUFFED MUSHROOMS**
  - 11
  - Braised Short Rib, Tarragon and Boursin, topped with Au Jus (gf)
- **COCONUT SHRIMP**
  - 16
  - Coconut Milk Marinated, wrapped in Shredded Phyllo, Strawberry Habañero Chutney, Pickled Mango
- **“CAYO HUESO” CRAB CAKE**
  - 19
  - Crab Cake, Piquillo Pepper Sauce, Cumin Crema, Corn Salsa
- **LAMB CHOPS**
  - 16
  - Grilled, Mojo Rojo, Mojo Verde, Pickled Mustard Seed
- **OCTOPUS**
  - 14
  - Grilled Octopus, Yuca, House Roasted Tomato, Chorizo Aioli, Mojo Verde

**ISLAND GREENS**

- **KEY WESTER SALAD**
  - 12
  - Chopped Romaine, Crispy Applewood Smoked Bacon, Capicola, Avocado, fresh Heart of Palm, Maytäq Bleu Cheese Dressing (gf)
- **HEMINGWAY’S CAESAR**
  - 11
  - Gem Romaine Lettuce, Caramelized Pecans, White Anchovy, Shaved Parmesan, Croutons, Fresh Florida Key Lime Juice Caesar Dressing
- **BURRETATA SALAD**
  - 12
  - Agostini Burrata Mozzarella, Arugula, Gazpacho Verde, Tomato, Toasted Pistachios, Toasted Crostini

**SIGNATURE SPECIALTIES**

- **CHEF’S SPECIAL OF THE DAY**
  - Every day our Chefs are inspired to create fresh and innovative dishes that feature seasonal ingredients. Your server will describe tonight’s offering.
- **DUVAL STREET SHRIMP SCAMPI**
  - 39
  - 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…
  - Jumbo Tiger Shrimp, Pappardelle Pasta, Fried Green Tomatoes and Tomato White Wine Butter Sauce
- **HEMINGWAY’S “CAYO HUESO” CRAB CAKES**
  - 40
  - Two of our Famous Recipe Crab Cakes, Congaree & Penn Purple Rice Grits, Corn Salsa, Asparagus
- **SEAFOOD PAELLA VALENCIA**
  - 34
  - 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… Langoustines, Clams, Fish, Octopus, Cuttlefish, Shrimp, Scallops, Chicken, and Saffron Bomba Rice (gf)
- **MAINE LOBSTER**
  - 55
  - Deconstructed Whole Lobster, Saffron Potato Purée, Orange-Fennel Butter

**CLASSICS**

- **BRONZINO**
  - 32
  - Grilled, Butterflied, Heirloom Tomatoes, Marinated Olives, Crispy Capers, Grilled Lemon, Olive Oil (gf)
- **SCALLOPS**
  - 36
  - Seared, Cauliflower Purée, Preserved Lemon Butter, Crispy Artichoke
- **BLACK GROUPER ESPACHE**
  - 34
  - Grilled Black Grouper, Yuca Purée, Island Mojo, Pickled Baby Vegetables (gf)
- **SPANISH SEAFOOD BOWL**
  - 30
  - Smoked Tomato Sauce, Mussels, Shrimp, Scallops, Langoustines, Clams, Grilled Crostini
- **CHILEAN SEA BASS**
  - 42
  - Seared, Congaree and Penn Millidils Coconut Lime Rice, Baby Carrots, Passion Fruit Butter Sauce (gf)
- **NORWEGIAN SALMON**
  - 29
  - Butternut Squash and Chorizo Tortilla Espanola, Heirloom Tomato Vinaigrette, Candied Cherry Tomatoes (gf)
- **TAMARIND CHICKEN**
  - 29
  - Tamarind Black Garlic Glazed Chicken Breast, Sweet Plantain Purée, Roasted Pineapple Salsa, Pomegranate (gf)

**PREMIUM STEAKS**

- **VACA BRAVA**
  - 48
  - New York Strip Steak 12oz. 21 day dry aged, Grilled, Barbacoa Butter, Patatas Bravas
- **FILET MIGNON**
  - 42
  - 6 oz. Filet, Grilled Nebrodi Bluiano Mushrooms, Roasted Carrots, Bone Marrow Demi-Glace (gf)
- **GRASS FED RIB EYE**
  - 44
  - Florida Raised, 12 oz. Grass Fed, Duck Fat Confit Potato, Watercress Salad
- **MATADOR BURGER**
  - 29
  - Grilled Beef Tenderloin Steak and Lobster Tail, Horseradish Cheddar Cheese, Roasted Tomato Aioli, Bibb Lettuce, Squid Ink Sesame Bun, Shoestring Fries

**TAPAS OF THE SEA**

- **Spanish Garlic Shrimp, Seared Scallops and Caviar, Octopus Ceviche, Salmon Beet Crudo**
  - 39
  - Serves 2-4 persons

**AMUSE BOUCHE**

Your dinner will begin with the Chef’s complimentary signature amuse bouche.

Please inform your server of any allergies or dietary concerns in order to ensure your dining experience is a memorable one. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Eighteen percent gratuity will be included for parties of six or more.

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(gf) = Gluten Free items
established in 1984 is
Hyatt Regency Grand Cypress’
premiere seafood restaurant
featuring cuisine from the places
and travels of Ernest Hemingway.
Our Chefs have created dishes
with the flavors and aromas of
Key West Florida, Cuba and Spain
which provides an endless inspiration
to create modern and
updated classic menu selections.

“All my life I’ve looked at words as though I were seeing them for the first time.”
- Ernest Hemingway