

Sandwiches

Served with a garnish of grilled pineapple-coconut slaw.

Our Signature Sandwich - Papa's Cuban Whole 12.50 Half 10
Slow-roasted mojo pork, shaved ham, classic yellow mustard, Swiss cheese, and pickles on pressed authentic Cuban bread.

Papa's Cuban Combo 16

Comes with your choice of a cup of soup, or a small salad, or any regular side.

CUBANS with ATTITUDE*

Cubano de Ropa Vieja 19

Ropa vieja, shaved ham, classic yellow mustard, Swiss cheese, and pickle slices on pressed authentic Cuban bread.

Cubano de Croqueta 15

Fried croquets, shaved ham, classic yellow mustard, tomato aoli, Swiss cheese, and pickle slices on pressed authentic Cuban bread.

Cubano de Langosta 27



Cilantro butter poached lobster knuckle and claw meat, shaved ham, classic yellow mustard, Swiss, pickle slices, and remoulade sauce on a pressed authentic Cuban bread.



*Cubans with Attitude not available with Papa's Cuban Combo.

Mojo Pork Grilled Cheese 15

Mojo Pork, smoked mozzarella, cheddar, bacon onion jam, and truffle mayo, served on Texas toast.

NEW RELEASE -

Key West Catch Sandwich 20

Grilled, blackened, jerked or fried fish fillet with spicy tartar sauce, lettuce, tomato, onion and pickle, served on a toasted brioche bun.

Buffalo Jerk Chicken 19

Fried chicken thighs tossed in buffalo jerk sauce, topped with gorgonzola, celery ranch, bacon, lettuce, tomato, onion and pickle, served on a toasted brioche bun.

Caprese Chicken Melt 18

Grilled chicken with pesto aioli, balsamic glaze, fresh basil, melted fresh mozzarella cheese, and sliced tomato, served on coconut bread.

NEW RELEASE - Island Steak Wrap 22

Chimichurri marinated sirloin with guava jalapeño aioli, lettuce, tomato, rum-glazed onions and maduros, wrapped in a 12" flour tortilla.

Tropical Pork Sandwich 15

Mojo pulled pork tossed in guava BBQ sauce and topped with grilled pineapple salsa, served on a toasted brioche bun.

Main Events

Add a Small House Salad or Chopped Caesar for 6.

Key West Bowl* 17

Pulled mojo pork or chicken over seasoned black beans and jasmine rice with chimichurri, maduros, and grilled pineapple salsa. *Substitute shrimp for 6, ropa vieja 7, Key West catch 10, sirloin or lobster 12, black grouper 18. Add avocado for 2. Add fried egg for 2.75.*

Black Grouper Hemingway 42

Pan-fried panko-crusted black grouper fillet topped with crab beurre blanc, served with rice caribe and grilled asparagus.

Santiago's Catch Market Price

Crispy fried whole fish topped with chimichurri, served with red beans and rice, tostones vegetable medley, and authentic house-made Old Sour Sauce.

Lobster Ravioli 27

Served with lobster sherry bechamel, garnished with parmesan cheese and a baby arugula nest.

Ernest's Rib Platter 26

One-pound of our smoked in-house baby back ribs, basted with guava BBQ sauce, served with fries and island macaroni salad. *Truffle your fries for 2.*

Crabs on the Dock 30

Two crab cakes patties grilled, jerked or blackened. Topped with key lime beurre blanc and baby arugula. Served with vegetable medley and yuca fries.

Guava Jerk Sirloin 29

Served with loaded mashed potatoes, parmesan broccoli and guava jerk BBQ sauce, topped with crispy fried onions.

Tavern Tacos 15

Choose mojo pork or chicken. Grilled flour tortillas, shredded cabbage, sweet pickled onions, radishes, queso fresco, cilantro lime sauce, and fresh jalapeños. *Substitute shrimp for 6, ropa vieja 7, Key West catch 10, sirloin or lobster 12, black grouper 18. Add guacamole for 3.*

Vegetarian

Chickpea Pasta Primavera 16

Sautéed zucchini, yellow squash, red onions, carrots, grape tomatoes, red and green bell peppers, broccoli, parmesan cheese and chickpea penne pasta tossed in lemon caper vinaigrette.

Grilled Garden Stack 14

Grilled zucchini, yellow squash, scallions, portobello mushroom, red onions, smoked mozzarella, roasted red pepper aioli and balsamic glaze. Choose as a sandwich served on coconut bread or served with a side salad.

Garbanzo Burger 15

House-made chickpea burger with roasted red pepper aioli, lettuce, tomato, onion and pickle, served on a toasted brioche bun.

Sides

All sides 5

vegetable medley • tostones
garlic mashed potatoes
French fries • maduros
plantain chips • yuca fries
grilled pineapple slaw
black beans & rice • fresh fruit

Premium Sides

All premium sides 7

asparagus • mac 'n cheese
truffle fries • truffle yuca fries
parmesan garlic broccoli
rice caribe • red beans & rice
loaded garlic mashed potatoes
tostones or fries al ajillo

Sides with Attitude

Island macaroni salad 8

Fried Green Tomatoes 8
Topped with remoulade drizzle and baby arugula.

Tri-color sweet potato fries 8
Truffle your fries for 2

Crispy brussels sprouts 10
Choice of: buffalo gorgonzola, pineapple thai queso, tuscan parmesan, balsamic feta
Chorlzo and yuca hash 11

Linguini Carbonara 16

Crispy bacon, caramelized onions, parmesan cheese, cream sauce, finished with egg yolk. Served with naan bread. *Add chicken for 7. Add shrimp for 9. Add Key West catch for 14. Add sirloin or lobster for 16. Add black grouper for 22.*

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NOTICE: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness.

5-26

Hemingway's Tavern • 1800 West Hibiscus Blvd., Suite 115, Melbourne, FL 32901

321-802-9648

Sneak Previews

Tostones de Cerdo Asado 11
Fresh pressed, twice fried green plantains topped with mojo pork or chicken, coconut sugar and habanero maple syrup. *Substitute shrimp for 6 or ropa vieja for 7, lobster for 12.*

Black Bean Hummus 11
House-made black bean hummus garnished with queso fresco and scallions. Served with soft naan bread for dipping.

Cuban Pork Empanadas 11
Three flaky pastry crusts stuffed with mojo pork, fried and served with guava BBQ sauce. *Extra empanada, 3 each.*

Crab Dip 18
Warm crab dip served with garlic crostini.

Yuca Cheese Bites 9
Yuca bites stuffed with white cheese, golden fried and served with tomato aioli.

Charred Octopus & Hash 21
Charred octopus tentacle served with chorizo-yuca hash, pickled onions, and chimichurri sauce.

Tavern Smoked Wings 16.50
Eight chicken wings seasoned, smoked, fried crispy, and tossed in your choice of guava BBQ, hot honey, buffalo jerk, Tuscan parmesan, or pineapple cilantro chili.

Conch Fritters 4 for 15 7 for 19
House-made, golden fried and served with Island remoulade.

Drunken Shrimp Cocktail 14
Five sweet white shrimp simmered in Intracoastal Southern Style Amber Ale. Served with key lime cocktail sauce.

Yard Bird on a Stick 13
Island-spiced chicken skewers with cilantro lime dipping sauce.

Truffle Fries 12
Bowl of crispy fries tossed in truffle oil and topped with freshly grated parmesan cheese. *Substitute tri-color sweet potato fries for 4.*

Smoked Fish Dip 14
Served with sweet jalapeño relish, house-made plantain chips and crackers.

Guacamole & Plantain Chips 13.50
Freshly made guacamole topped with pico de gallo served with house-made plantain chips.

To reduce seed oil in the kitchen, we proudly fry with non-GMO, cholesterol-free rice bran oil for cleaner, better-tasting fried favorites.

Soups and Salads

Add to your salad: chicken for 7, shrimp for 9, Key West catch for 14, sirloin or lobster for 16, black grouper for 22.

Salad Combo 13
Small House Salad or Chopped Caesar with a cup of soup.

Bahamian Conch Chowder Cup 7 Bowl 9.50
Island-style chowder with ground conch.

House Salad Small 8 Large 13
A blend of mixed greens, tomatoes, red onions, carrots, radishes and cucumbers.

Spring Spinach Salad 17
Spinach, kale, blueberries, strawberries, grilled pineapple, candied walnuts, gorgonzola cheese and raspberry balsamic vinaigrette.

Caribbean Black Bean Soup Cup 4.50 Bowl 6.50
An island inspired vegan black bean soup.

Chopped Caesar Small 8 Large 13
Chopped romaine, aged parmesan cheese, and garlic crostini.

Mediterranean Salad 18.50
Mixed greens, red onions, sliced olives, cucumbers, feta cheese, chickpeas, grape tomatoes, and roasted red pepper vinaigrette.

Dressing Selections: Tuscan parmesan, ranch, bleu cheese, honey mustard, lemon caper vinaigrette, roasted red pepper vinaigrette, balsamic, raspberry balsamic, or Caesar



Burgers

8-ounce, charbroiled steakburger served on a toasted brioche bun and a garnish of pineapple-coconut slaw. Lettuce, tomato, onion, and pickles unless otherwise noted. *Upgrade to bison for 5. Enjoy a gluten free bun for 1.*

Premiere Burger 15
Choice of cheddar, American, Swiss or smoked mozzarella cheeses.

Mushroom Swiss Burger 19
Truffle-herb mayo, panko breaded and fried portabella mushroom cap and Swiss cheese.

NEW RELEASE - Southernmost Bison Burger 22
Guava pimento cheese, fried green tomato, apple cider bacon, cilantro lime sauce, lettuce, and pickled onions.

Guava BBQ Burger 17
Apple cider bacon, cheddar cheese, guava BBQ, and crispy onion strings.

Havana Burger 18
Topped with mojo pork, jalapeños, guava jalapeño aioli, rum-glazed onions, and melted Swiss.



Scan QR Code for Gluten Friendly Menu

Conch Thirty Happy Hour

Monday through Friday
3:29 p.m. to 6:29 p.m.
\$1 OFF All Drafts
\$2 OFF Specialty Cocktails
\$5 Well Drinks
\$5 Well Margaritas
\$8 Draft Wines (6 oz. Pour Only)