

Hemingway's TAVERN



CAFECITO & COURTYARD



TASTE THE
ADVENTURE

Sneak Previews

Tostones de Cerdo Asado 11
Fresh pressed, twice fried green plantains topped mojo pork or chicken, coconut sugar and habanero maple syrup.

Black Bean Hummus 10.50
House made black bean hummus garnished with queso fresco and scallions. Served with soft naan bread for dipping.

Cuban Pork Empanadas 10
Flaky pastry crusts stuffed with mojo pork, fried and served with guava BBQ sauce.
Extra empanadas, 3 bucks each.

Lobster Spinach & Artichoke Dip 19.50
Warm Maine lobster dip served with toasted naan bread.

NEW RELEASE - Olive Tapenade Bruschetta 12
Grilled garlic crostini topped with olive tapenade.

Charred Octopus & Hash 19.50
Charred octopus tentacle served with chorizo-yuca hash and chimichurri sauce.

Tavern Smoked Wings 15.50
Eight chicken wings seasoned then smoked, fried crispy, and tossed in your choice of guava BBQ, Tuscan parmesan, buffalo jerk, pineapple cilantro chili, or hot honey.

Conch Fritters 4 for 12.50 7 for 15.50
House made, golden fried and served with island remoulade.

Drunken Shrimp Cocktail 13
Five sweet white shrimp simmered in Intracoastal Southern Style Amber Ale. Served with Key Lime Cocktail Sauce.

Yard Bird on a Stick 12
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.

Smoked Fish Dip 11.50
Served with sweet jalapeño relish, house made plantain chips and crackers.

Guacamole & Chips 13.50
House made Guacamole topped with pico de Gallo served with house made plantain chips.

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NOTICE: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server of any allergies or dietary restrictions

Soups and Salads

Add any of the following to your salad: Chicken for seven bucks, shrimp or snapper for nine bucks, lobster or sirloin for thirteen bucks.

Salad Combo 11
A small House or Caesar salad with a cup of soup.

Bahamian Conch Chowder Cup 6 Bowl 8.50
Island style chowder with ground conch.

House Salad Small 6.50 Large 11
A blend of mixed greens, tomatoes, red onions, carrots, radishes and cucumbers.

Spring Spinach Salad 16.50
Spinach, kale, blueberries, strawberries, grilled pineapple, candied walnuts, gorgonzola cheese and raspberry balsamic vinaigrette.

Caribbean Black Bean Soup Cup 3.50 Bowl 5.50
An island inspired vegan black bean soup.

Wedged Caesar Small 7.50 Large 12
Petite romaine, aged Parmesan cheese, and house made croutons.

Mediterranean Salad 16
Mixed greens, red onions, olives, cucumbers, feta cheese, chickpeas, grape tomatoes, and roasted red pepper vinaigrette.

Dressing Selections: ranch, bleu cheese, lemon caper vinaigrette, roasted red pepper vinaigrette, balsamic, raspberry balsamic, honey mustard, 1000 island, or Caesar



Burgers

8-ounce, charbroilled steakburger served with lettuce, tomato, onion, pickle slices, and a garnish of grilled pineapple-coconut slaw. Upgrade any patty to a bison burger for three and a half bucks.

Premiere Burger 13
Served on a toasted brioche bun. Choice of cheddar, American, Swiss or smoked mozzarella cheeses.

Mushroom Swiss Burger 17
With truffle herb mayo, a breaded and fried portabella mushroom cap and Swiss cheese.

Big Game Burger 19
Grass fed bison patty served on a brioche bun topped with avocado, fried over easy egg and a balsamic glaze.

Guava BBQ Burger 15
With bacon, cheddar cheese, guava BBQ sauce and crispy onion strings.

Havana Burger 16
Topped with mojo pork, jalapeños, guava jalapeño aioli, rum-glazed onions, and melted Swiss.

Garbanzo Burger 13.50
Homemade chickpea patty with red pepper aioli, lettuce, tomato, onion and pickle, served on brioche bun.

Sandwiches

Served with a garnish of grilled pineapple-coconut slaw.

Our Signature Sandwich - Papa's Cuban Whole 11.50 Half 9.50
Slow roasted mojo pork, shaved ham, classic yellow mustard, Swiss cheese, and pickle slices on pressed authentic Cuban bread.

Cuban Combo 13.50

Our Cuban sandwich with choice of regular side or a small salad or soup cup.

NEW RELEASE - Cubano de Langosta 24

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.

Mojo Pork Grilled Cheese 13

Smoked mozzarella and cheddar on Texas toast with truffle mayo, bacon-onion jam and our mojo pork.

Snapper Sandwich 17

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

NEW RELEASE - Buffalo Jerk Chicken 19

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

Caprese Chicken Melt 17

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

Island Steak Sandwich 20

Chimichurri marinated sirloin on coconut bread with a jalapeño guava aioli, lettuce, tomato, rum glazed onions, and fried sweet plantains.

Tropical Pork Sandwich 14

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

Conch Thirty Happy Hour

Monday through Friday

3:29 p.m. to 6:29 p.m.

\$1 OFF All Drafts

\$2 OFF Specialty Cocktails

\$4 Well Drinks

\$5 Well Margaritas

\$8 Draft Wines

Vegetarian

Chickpea Pasta Primavera 16

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

Grilled Garden Stack 13

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



Main Event... Where the Sun Sinks into the Sea.

Add a side Caesar or side House salad for five bucks.

Key West Bowl 15.50

Pulled mojo pork or chicken over seasoned black beans and jasmine rice with chimichurri sauce, grilled pineapple salsa and fried plantains. Substitute snapper or shrimp for five bucks, sirloin or lobster for nine bucks.

Snapper Hemingway 29

Pan-fried panko-crusted snapper fillet topped with lump crab meat beurre blanc and 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, vegetable medley, tostones and authentic house made Old Sour Sauce.

Ernest's Rib Platter 23

One pound of our smoked in-house baby back ribs, basted with guava BBQ sauce and served with fries and pineapple coconut coleslaw. Truffle your fries for two bucks.

NEW RELEASE - Lobster Ravioli 26

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

NEW RELEASE - Ossobuco 32

Braised pork shank served over garlic mashed potatoes, vegetable medley and Chianti Demi Glaze.

Tavern Tacos 12.50

Grilled flour tortillas, fresh jalapeños, sweet pickled onions, radish, shredded cabbage, queso fresco, and cilantro lime sauce. Choose mojo pork or chicken. Substitute shrimp or snapper for five bucks, sirloin or lobster for nine bucks.

Linguini Carbonara 14.50

Crispy bacon, caramelized onions, Parmesan cheese, cream sauce, finished with egg yolk and served with naan bread.

Add chicken for seven bucks.

Add shrimp, snapper for nine bucks.

Add lobster or sirloin for thirteen bucks.

Sides

All sides are four and a half bucks.

Vegetable medley, tostones, garlic mashed potatoes, French fries, fried plantains, plantain chips, yuca fries, grilled pineapple slaw, black beans & rice

Premium Sides

All premium sides are six and a half bucks.

Asparagus, mac 'n cheese, truffle fries, truffle yuca fries, parmesan garlic broccoli, rice Caribe, red beans & rice, loaded garlic mashed potatoes



Scan QR Code
for Gluten
Friendly Menu

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12-23

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

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