

Breakfast

Breakfast Platters

French Toast \$8

Add fresh blueberries, raspberries or strawberries

Christine's "Old Fashion" Breakfast Special \$9.75

Three eggs made to order, choice of one meat: Canadian bacon, applewood smoked bacon, link sausage, taylor pork roll and breakfast potatoes, choice of white, wheat and rye toast

Farm Fresh Eggs

Taylor Pork Roll Breakfast Sandwich \$8

American cheese, brioche roll and breakfast potatoes

Benedict \$9

English muffin, poached egg, Canadian bacon, hollandaise and breakfast potatoes

Overstuffed Omelettes

Western \$9

with applewood smoked ham, peppers and onions

Build-Your-Own \$9

Three egg omelette with your choice of: spinach, mushrooms, red & green bell peppers, onions, applewood bacon, link sausage, Canadian bacon, Taylor pork roll, swiss, cheddar, american or provolone cheese

Homemade Pancakes, Waffles & More

Old Fashioned Oatmeal \$6

Raisins, brown sugar and maple syrup

Buttermilk Pancakes \$8

Add chocolate chips, strawberries, blueberries, bananas

Belgian Waffle \$8

With whipped butter and warm maple syrup

Creamed Chipped Beef \$8

Choice of white, wheat, or rye toast and breakfast potatoes

French Toast \$8

Add fresh blueberries, raspberries or strawberries

Lunch

Lunch Soups and Salads

Chef's Daily Soup Creation \$6

French Onion Soup \$7

Hemingway's New England

Clam Chowder \$6.50

Caesar Salad \$7.50

Steakhouse Iceberg Wedge \$8.75

Enhancements For Any of Our Salads

Organic Chicken - \$4 | Shrimp - \$9

| Crab - \$14 | Lobster meat - \$16 |

Hanger steak - \$10 | Salmon - \$12

Roasted Beet and Goat Cheese \$8.50

Cobb \$10.75

Lunch Appetizers

Crispy Calamari \$10.50

Jumbo Gulf Shrimp Cocktail \$13

Baked Lobster Mac and Cheese \$14

Our Famous Spicy Tuna Roll \$12.50

Hemingway's Buffalo Wings \$9

Loaded Fries \$7

Three Alarm Popcorn Shrimp \$9.75

Mozzarella Sticks \$9

Lunch Entrees

*served with french fries, cole slaw

Fish Tacos \$12

Fried Shrimp Platter* \$14

Fish & Chips \$12*

Crabcake Entree* \$14

Short Rib Entree* \$14

Lunch Sandwiches, Wraps and More

*served with french fries, cole slaw and pickle

Hemingway's Angus Burger* \$9

Veggie Burger* \$10

Chicken Sandwich* \$9

Southern-Style Pulled Pork* \$9

Hemingway's Famous Lump Crab Cake* \$14

J.B.'s Grilled Cheese* \$8

Grilled Chicken Caesar Wrap* \$13

Quesedilla \$10

Bacon Cheeseburger* \$12

BBQ Cheddar Bacon* \$12

BBQ Chicken w/ Bacon* \$12

Chicken B.L.T. w/ Spicy Mayo* \$12

Buffalo Chicken w/ Bleu Cheese* \$12

Short Rib Sandwich* \$12

Meatball Parm* \$8

Dinner

Sunset Dining

Served daily from 5 to 6:30 PM.

Complete 3 course dinner includes choice of chef's Soup Of The Day OR Sunset Salad, Entree selection, and chef's Dessert Of The Day. *NOT available for Take-Out*

Jumbo Lump Crab Cake \$19

roasted corn and black bean salsa

Braised Short Ribs \$19

crispy fried onions, cabernet demi, garlic mashed potatoes

Chicken Parmesan \$19

pan-fried, marinara, provolone, parmesan over linguini

Golden Fried Jumbo Gulf Shrimp \$19

french fries, cole slaw

Chicken Alfredo \$19

parmesan butter cream sauce, fettucini

Pan Seared Faroe Island Salmon \$19

saffron rice, grilled asparagus, lemon burre blanc

Grilled Hanger Steak \$19

au jus

Shrimp Scampi \$19

sauteed, garlic butter, tomato, linguine

Pan Seared Local Jersey Flounder \$19

lemon, capers, brown butter sauce

Appetizers

Crispy Calamari \$10.50

Fresh hand-cut, fried lemon and jalapeno, spicy marinara

Mozzarella Sticks \$9

House made marinara

Hemingway's Buffalo Wings \$9

Frank's famous hot sauce, Cape May honey hot, celery, blue cheese

Our Famous Spicy Tuna Roll \$12.50

Wakame, pickled ginger, wasabi, soy sauce

Steamed Middleneck Clams \$10.50

White wine, garlic, butter

Prime Rib Cheese Steak Egg Rolls \$8

house slow roasted rib, caramelized onion, spicy ketchup, cheese sauce

Jumbo Gulf Shrimp Cocktail \$13

Queenie's homemade cocktail sauce

Baked Lobster Mac 'N Cheese \$14

House made sherry cheese sauce, toasted seven herb bread crumbs

Hand Crafted Soups & Chowders

French Onion Soup \$7

caramelized provolone & swiss

Chef's Daily Creation \$6

Hemingway's New England Clam

Chowder \$6.50

2016 & 2017 Winner "Best of Cape May"

Fresh Salads

Cobb \$10.75

garden greens, avocado, crumbled blue cheese, tomato, bacon, hard-boiled egg, cucumber, red onion

Steakhouse Iceberg Wedge \$8.75

Amish blue cheese, Lancaster slab bacon, red onion, tomato

Caesar \$7.50

garlic croutons, house-made caesar dressing

Strawberry \$8.50

mixed greens, goat cheese, toasted almonds, orange segments, citrus vinaigrette

Signature Steaks

Hanger \$25

1/2 lb

Ribeye \$42

1 lb

New York Strip \$39

3/4 pound

Filet Mignon

1/3 lb \$29 ... 1/2 lb \$39

Main Course

Entrees served with vegetable of the day & baked potato, garlic mashed or french fries

Twin Lobster Tails M/P

drawn butter

Scallops B.L.T. \$31

Sauteed bacon and leeks, fried tomato, bacon cream sauce

Braised Short Rib \$25

crispy fried onions, cabernet demi, garlic mashed potatoes

Broiled Seafood Combination \$34

shrimp, scallops, crabcake, fish of the day

Chicken Parmesan \$22

pan-fried, marinara, provolone, parmesan over linguini

Golden Fried Jumbo Gulf Shrimp \$27

french fries, coleslaw

Local Jersey Flounder, Baked or Stuffed \$25 / \$39

choose either baked filet or stuffed, topped with sherry cream sauce

Bone-In Pork Chop \$29

kennett square smoked mushrooms, cabernet demi glace

Chicken Alfredo \$22

parmesan butter cream sauce, fettucini

Jumbo Lump Pan Seared Crab Cake \$28

roasted corn and black bean salsa

Pan Seared Faroe Island Salmon \$25

saffron rice, grilled asparagus, lemon burre blanc

Shrimp Scampi \$28

sauteed, garlic butter, tomato, linguini