

# HEMINGWAY'S

RESTAURANT + BAR PILAR

EAT WELL.DRINK SLOW.WATCH THE TIDE ROLL IN.

## STARTERS

### CHESAPEAKE CRAB BISQUE

Tomato and cream based soup with fresh crab meat, trinity vegetables, sherry and Old Bay  
Cup 8 / Bowl 12

### COASTAL STEAMED SHRIMP

Wanchese, NC lager Old Bay 'peel-n-eat' shrimp  
Half lb 14 / Full lb 26

### THAI COCONUT MUSSELS

Fresh sauteed mussels in a Thai-coconut sauce, red chilis, lemongrass, ginger, Thai basil  
14

### CHEF'S HOT WINGS

Buffalo, Bourbon-BBQ, General Tso's, Honey Sriracha, Nashville Hot, or Old Bay (wet or dry)  
6 for 12 / 12 for 24

### BOARDWALK SHRIMP TACOS (3)

Golden fried shrimp, honey sriracha, tropical salsa, lettuce, grilled mini flour tortillas  
13

### CRAB & SPINACH DIP

Creamy baked blue crab and sauteed spinach topped with melted cheese, toasted baguette  
14

### ULTIMATE NACHOS

House fried tortilla chips, queso, house-made chili, pico de gallo, jalapenos, olives, and sour cream  
12

Add a protein - Grilled Chicken 6  
Fried Shrimp 8

### QUESADILLA

Colby-jack, house pico, griddled tortilla  
12

Add a protein - Grilled Chicken 6  
Fried Shrimp 8

## SALADS

### HOUSE SALAD

Mixed field greens, tomato, cucumber and croutons, your choice of dressing  
12

### BLACK SESAME AHI TUNA SALAD

Thinly sliced Sushi-grade tuna coated in tuxedo sesame seeds, pan seared market greens with seaweed, wonton strips, mandarin oranges, and ginger-soy dressing  
18

### TORCHED SALMON SALAD **GF**

Oven roasted hot peach-pepper glazed Norwegian salmon, market greens, sliced apples and celery, served with poppyseed dressing  
18

### CLASSIC CAESAR

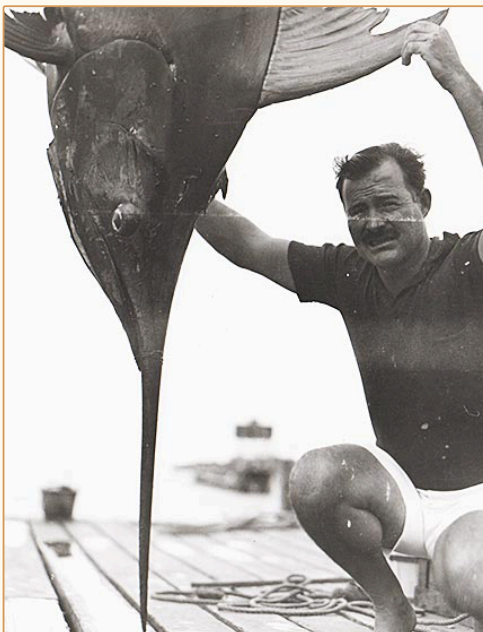
Chopped Romaine lettuce, Caesar dressing, parmesan and garlic herb crumbles  
12  
Add Chicken 6 Add Shrimp 8

### GREEK SALAD **GF**

Chopped romaine, onions, tomatoes, olives, cucumbers and feta with a Greek vinaigrette  
13  
Add Chicken 6 Add Shrimp 8

### ADD A PROTEIN

Grilled Chicken 6, Grilled Shrimp 8, Fried Shrimp 8, Ahi Tuna or Salmon 10, Crab Cake 12



## 10" WOOD FIRED PIZZAS

### CHEESE

House tomato sauce, mozzarella  
13

### VEGGIE

Herb infused garlic oil, mozzarella, onions, mushrooms, peppers, olives, tomatoes, jalapenos  
15

### CLASSIC PEPPERONI

House tomato sauce, mozzarella, crisp pepperoni  
15

### PESTO CHICKEN

Herb infused garlic oil, grilled pesto chicken, blistered tomatoes, red onions, pesto drizzle  
16

### GLUTEN FREE CRUST **GF**

add 2.00

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. THESE ITEMS ARE COOKED TO ORDER. **GF** DENOTES A GLUTEN FREE MENU ITEM. ALL GLUTEN FREE ITEMS ARE SUBJECT TO GLUTEN EXPOSURE DUE TO SHARED COOKING SURFACES.

## MAIN ENTREES

### MOROCCAN CHICKEN **GF**

Brined, Moroccan seasoned, "Brick style" crispy half chicken, Fresno pepper vinegar. Served with amarillo rice and seasonal vegetables.

24

### SAM ADAMS FISH & CHIPS

Boston lager dipped fried cod fish with coleslaw, boardwalk fries, malt vinegar and tartar.

22

### TUSCAN CLAMS

Cherrystone clams sautéed with Italian sausage, julienne Roma tomatoes, fresh herbs, scampi sauce, linguini. Served with garlic bread.

20

### CHESAPEAKE CRAB CAKES

Pan seared or broiled crab cakes with Old Bay aioli. Served with amarillo rice, and seasonal vegetables.

34

### CEDAR PLANK SALMON **GF**

8oz cedar roasted hot peach-pepper glazed Norwegian salmon, topped with tropical fruit salsa. Served with amarillo rice and seasonal vegetables.

28

### CHICKEN ENRAGED PASTA

Chargrilled blackened chicken, penne pasta kissed with a spiced caper- tomato sauce, julienne tomatoes, topped with fresh basil and Parmigiano Reggiano.

20

### PRIME SIRLOIN **GF**

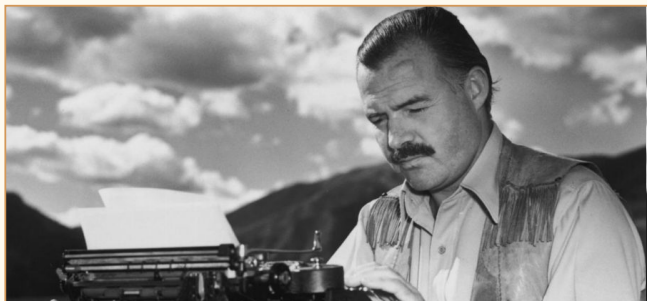
Chargrilled 8 oz USDA Prime sirloin, topped with whipped gorgonzola butter. Served with truffle mashed potatoes, and seasonal vegetables.

**Well done will be butterflied**

34

*"The sea is the same as it has been since before men ever went on it."  
— Ernest Hemingway, The Old Man and the Sea*

## HANDHELDS



*All served with kettle Old Bay vinegar chips. Upgrade to seasoned fries, sweet potato fries, onion rings, side house/caesar salad, or soup for an additional 4.00*

### CLASSIC AMERICAN BURGER

Served with lettuce, tomato, onion, American cheese on toasted brioche

13

### NASHVILLE 'HOT' CHICKEN

Country fried or grilled chicken breast, Nashville hot sauce, shredded lettuce, Roma tomatoes, barrel pickles on toasted brioche with chipotle ranch

15

### PHILLY CHEESESTEAK

Chopped rib steak, onions and provolone cheese

15

### CHESAPEAKE CRAB CAKE

Chef's house-made blue crab mix, pan seared served with lettuce, tomato and Old Bay aioli on toasted brioche

18

**SUBSTITUTE A GLUTEN FREE BUN 3.00**

## ACCOMPANIMENTS 6.00

TRUFFLE MASHED POTATOES

SEASONED FRIES

SWEET POTATO FRIES

SEASONAL VEGETABLES

AMARILLO "YELLOW" RICE

BEER BATTERED ONION RINGS

## DESSERTS

### COOKIES AND CREAM CHEESECAKE

A decadent voyage of Oreo® cookies baked into velvety cheesecake, layered with smooth Oreo® cookie mousse for a rich, cookies-and-cream indulgence worthy of a night at sea.

12

### KEY WEST LIME PIE

A graham cracker crust filled with a creamy, tangy fresh lime custard, offering the perfect balance of sweetness and tartness in every bite.

13

### PEANUT BUTTER PIE

A rich peanut butter mousse and decadent chocolate filling, mixed with Reese's Pieces and topped with crushed peanuts, mini peanut butter cups and a glossy chocolate glaze.

13

### FLOURLESS CHOCOLATE TORTE CAKE **GF**

A rich, gluten free dessert made with pure dark chocolate and no refined flour. Clean, simple ingredients with a bold chocolate flavor.

14

*Executive Chef Trevis Read*

A 20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE.  
TO KEEP SERVICE SMOOTH SAILING FOR EVERYONE, WE'RE HAPPY TO OFFER UP TO FOUR SEPARATE CHECKS PER TABLE.