

HEMINGWAY'S

RESTAURANT + BAR PILAR

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

Hemingway Favorite ♥

STARTERS

SHE CRAB SOUP ♥

Creamy, house made, topped with fresh lump crabmeat and sprinkled with Old Bay
cup 8 bowl 10

ISLAND CEVICHE

Coastal shrimp and fresh fish tossed in lively citrus, fresh pico and cucumber. Served with basket of house made tortilla chips
14

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

SPICY AHI TUNA TOWER

Sushi grade tuna tossed with sriracha, atop guacamole, tropical salsa with wonton chips
15

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

SALADS

HOUSE SALAD ♥

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

GREEK SALAD GF

Chopped romaine, onions, tomatoes, olives, cucumbers and feta with a Greek vinaigrette
13

GRILLED CAESAR

Baby artisanal Romaine, flash chargrilled, topped with Caesar dressing, Parmigiano Reggiano and herb crouton crumbles
14

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

ADD A PROTEIN

Grilled Chicken 6, Fried or Grilled 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

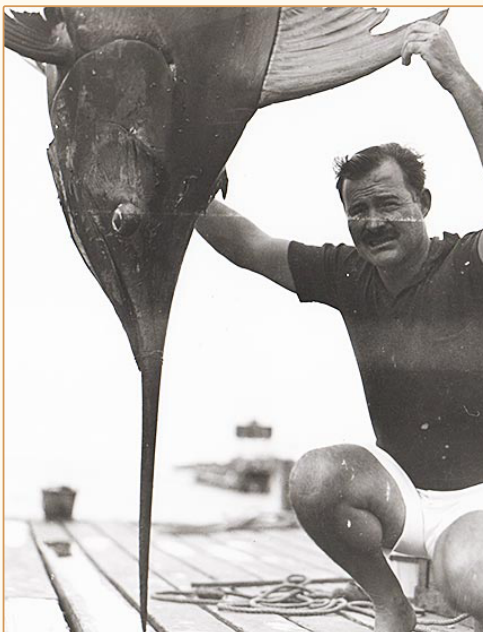
House tomato sauce, mozzarella, crisp pepperoni
15

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 NEW
Boston lager dipped fried cod fish with coleslaw, boardwalk fries, malt vinegar and tartar.
22

TUSCAN CLAMS
Littleneck clams sautéed with Italian sausage, julienne Roma tomatoes, fresh herbs, scampi sauce, linguini. Served with grilled garlic bread.
20

CHESAPEAKE CRAB CAKES ♥
Pan seared or broiled crab cakes drizzled with Old Bay aioli. Served with amarillo rice, and seasonal vegetables.
34

SHRIMP & GRITS
Creole spiced shrimp sautéed with smoked gouda grits and topped with Tasso ham pan gravy.
18

NEW ZEALAND LAMB CHOPS GF
Pan seared marinated lamb, drizzled with mint pesto. Served with truffle mashed potatoes and seasonal vegetables.
Chef's suggestion of medium rare
36

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

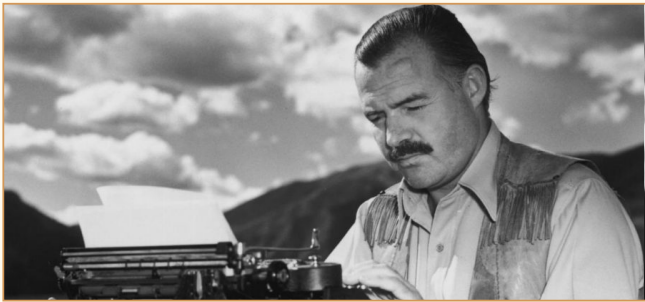
CHICKEN ENRAGED PASTA ♥
Chargrilled blackened chicken, penne pasta kissed with a spiced caper- tomato sauce, julienne tomatoes, topped with fresh basil and Parmigiano Reggiano.
20

GRILLED TWIN TAILS GF
Two, 4 oz cold water lobster tails, lightly seasoned and chargrilled. Served with drawn butter, lemon and choice of two sides.
38

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, lettuce, Roma tomatoes, barrel pickles on toasted brioche with chipotle ranch
15

PHILLY CHEESESTEAK ♥
Chopped rib steak, onions and provolone cheese
15

CLASSIC REUBEN
Sliced corned beef, Russian dressing, sauerkraut, and Swiss cheese on toasted marble rye
16

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 PARTY.