

Hemingway's Island Grill

By Angela Ash



Hemingway's Island Grill is the type of restaurant that you always look for, but never seem to find. It is the perfect mix of casual adventure, paired with the offerings that one might find in a more upscale establishment. In short, it is like a gift way beyond expectation, in a delightful, entertaining package... much like its namesake.

While the name "John Smith" may be rather common, the food that this chef prepares comes nothing close to that word. Serving lunch and dinner, Hemingway's offers a wide array of specialties to choose from, all freshly prepared and delivered with speed and a beautiful presentation.

You must start off your meal with an appetizer or two. This is not a place to skip straight to the entrees, or you will be missing the calamari, drizzled

with a delightful honey chipotle, or the ribs brushed with Hemingway's own Key West jerk barbecue sauce.

And when you are ready for the main attraction, the plantain crusted tilapia is served on yellow rice with Mango, island rum glaze and vanilla rum butter sauces. If you are in the mood for pasta, the lobster and shrimp ravioli, topped with a brandy creme sauce is an excellent choice.□ Hemingway's provides everything to suit your particular dining flavor including salads, chowder, flatbreads, steaks, burgers, sandwiches, and more.

Hemingway's also offers a kids menu for the little ones, including such favorites as grilled cheese, chicken fingers, and fried shrimp.

Visit Hemingway's [online](#) for additional information, or call 850-934-4747.