



Hemingway's



CORAL REEF
CAFE



SOUPS


cream of lump crab soup

..... cup 5.95 bowl 7.75
Rich sherry hinted, homemade creamy crab soup with an abundance of lump crabmeat.


soup of the day cup 3.95 bowl 5.95

Let our chef tempt you with our daily selection, piping hot from the kettle.


APPETIZERS

 **scallops st. croix** market price
Jumbo sea scallops, blackened and served with mango salsa. House Specialty




 **steamed peel & eat shrimp**
..... 1/4lb 6.25 • 1/2lb 12.25
Delicious fresh peel and eat shrimp, coated with spices and served with cocktail sauce

nacho & cheese with salsa 4.95
With lettuce, tomato, onion & jalapenos add \$1.50
With chicken add \$2.00

 **island bruschetta** 9.95
Grilled Mediterranean bread rubbed with garlic cloves, brushed with olive oil and topped with tomatoes, fresh basil, mango & mozzarella.

 **mango bbq ribs** 13.95
Slow roasted & smoked tender 1/2 rack of baby back ribs grilled to order with house BBQ sauce.

 **crab dip** 12.45
A perfect blend of fresh crab, cream cheese, and scallops. Topped with melted cheddar cheese and served with mediterranean bread.

Qualifies as an adult entree when ordering KidsEatFree. (6, 12) Tenders (10, 15) Wings & 1/2lb Shrimp qualify. Must be a guest of Holiday Inn 17th, present room key. K.E.F. not available for room service.



SALAD PLATES

reef salad sm 3.95 lg 6.95
Bed of greens, cherry tomatoes, cucumbers, onions, green peppers, croutons and your choice of honey mustard, bleu cheese, Caesar, ranch, honey ginger vinaigrette, mango vinaigrette or raspberry vinaigrette.


caesar salad sm 3.95 lg 6.95


BUILD A SALAD


Create your custom salad by adding one of the following:

crab cake (4oz) 11.95
8 oz strip steak 12.95
chicken breast 6.95
salmon 9.95



 **wings** (5) 6.50, (10) 13, (15) 19.50
Wings served with celery sticks, ranch or bleu cheese and your choice of BBQ, jerk, hot, mild, garlic, plain or old bay

 **chicken tenders** ... (3) 7.50, (6) 15, (12) 30
jerk marinated chicken breast sliced and grilled, served with house made honey mustard & mango salsa

 **coconut shrimp** 10.95
Jumbo shrimp rolled in coconut, fried crisp. Served with tropical dipping sauce and fried plantain curls.

 **chicken quesadillas** 9.95
12" flour tortilla stuffed & folded w/chicken, onions, peppers, pepper jack & cheddar cheeses. Served w/ salsa & sour cream. Just cheese - 7.95



No more than 3 split checks per table

REEF SANDWICHES

All sandwiches served with lettuce, tomato, kettle fried chips and Jamaican slaw. Substitute sweet potato fries, french fries or onion rings for \$1.75. Add cheese at no extra cost: American, swiss, provolone, pepper jack, mozzarella, cheddar or nacho.

CORAL REEF BURGER ... 10.25



1/2 lb CAB burger cooked to your liking and topped with the cheese of your choice. Choice of toppings: pickles, onions, crispy fried straw onions, sweet peppers, jalapenos, mayo, chipotle mayo, red pepper aioli and our house bbq sauce.

BACON CHEDDAR BBQ BURGER bacon, cheddar cheese, crispy fried straw onions & BBQ sauce add \$1.75

TRADITIONAL BACON CHEESE BURGER add \$1.75

crab cake sandwich 15.95

House specialty! Mid-Atlantic jumbo lump crabmeat, Maryland traditional recipe, fried or sautéed.

coral reef turkey sandwich .. 10.25

Turkey, provolone, avocado, roasted red pepper aioli, served on a panini roll.



club wrap 9.95

Roast turkey, honey ham, crisp bacon, lettuce, tomato, american cheese and honey-mustard mayonnaise in a whole wheat wrap

B.L.T. 7.45
Crispy bacon, lettuce and tomato.

grilled chicken breast 9.95
Juicy 6 oz. breast grilled and served on a kaiser roll.

SIDE DISHES

French Fries small 3.50 / large - 4.75

Sweet Potato Fries 3.50

Island Rings 3.50

Jamaican Slaw 1.95



BBQ cheddar chicken 11.45

Chicken breast topped with bacon, cheddar cheese, crispy fried straw onions & BBQ sauce.

grilled salmon B.L.T. 11.95

Fresh grilled atlantic salmon fillet with crispy strips of bacon, lettuce and tomato served on a ciabatta panini bread.



cuban classic 9.95

Hot pressed with roasted pork, ham, swiss cheese, mustard and pickles.

crisfield chicken 12.25

Grilled chicken breast topped with our spicy crab dip, melted pepper jack and cheddar cheese on open faced focaccia herb bread.

philly cheesesteak 10.25

With mushrooms, onions, peppers & provolone cheese

PIZZAS

8" pizza 7.75 12" pizza 11.75

Toppings: Non-meats: (up to 2, with no additional charge, Additional is 75¢ each) Onions, green peppers, red peppers, broccoli, tomatoes, mushrooms, jalapeno, sweet peppers & pineapple
Meats: (75¢ each) pepperoni, sausage, ham & garlic chicken

DINNER ENTRÉES (AFTER 5PM DAILY)

All dinner entrees are served with our irresistible house bread and butter and your choice of two sides, unless otherwise noted. Sub a side salad for only \$1.00. Side Dishes: Starch of the Day, Vegetable of the day, French Fries, Sweet Potato Fries, Island Rings and Jamaican Slaw. Extra sides \$3.50 each

REEF

special of the day market price
Created daily by using the finest ingredients

jerk painted salmon 19.95
With medium spicy jerk BBQ sauce and tropical salsa.
Petite portion 15.95

coconut shrimp 18.95
Jumbo shrimp rolled in coconut, fried crisp, served with tropical dipping sauce and fried plantain curls.

maryland traditional crab cakes
..... (1) 20.95 • (2) 29.95
Maryland style, all lump crabmeat, broiled or fried.
A house specialty!



blackened tilapia 17.95
Tilapia filet blackened and served with our house mango salsa.
Topped with our shrimp and crab salsa 23.95

scallops your way market price
Jumbo sea scallops prepared 4 ways, all with accompanying sauces & mango salsa:
1. Broiled-lightly seasoned and seared
2. Pesto-tossed w/ a basil pesto sauce
3. Blackened - Our House specialty, St. Croix style
4. Herb Tossed-blend of house herbs seared and drizzled with balsamic glaze

BUILD A COMBO

Create your custom combo by adding one of the following to any entrée:

crab cake (4oz) 11.95
8 oz strip steak 12.95
coconut shrimp 9.95
salmon 9.95

LAND FARE

mango bbq ribs 1/2 rack 18.95
..... Full rack 25.95
Rubbed, slow-roasted & smoked tender baby back ribs grilled to order with our house mango BBQ sauce.

new york strip 8 oz. 19.95
An 8 ounce delicious cut of meat prepared to your liking.
Try it blackened and topped
w/ crab imperial 25.95



bourbon chicken 15.95
Chicken medallions with peppers, onions, garlic and seasonings finished with a Bourbon glaze.

chicken chesapeake 21.95
Grilled chicken breast topped with ham, lump crabmeat and provolone cheese.

rum basted chicken 15.95
Pair of grilled chicken breasts basted with our signature rum butter.

PASTA

Served with a side salad & Vegetable

Rasta pasta 18.95
Sun-dried tomatoes, shiitake mushrooms, garlic, scallops, basil and tropical chicken in a cream sauce, served over penne pasta. petite portion 14.95

garlic shrimp penne 19.95
Tender shrimp sautéed in the traditional way with garlic, olive oil, white wine and herbs tossed with penne pasta.
petite portion. 15.95

DESSERTS



**chocolate peanut
butter pie** 6.95

Dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups.



chocolate lovin' spoon 6.95

Chocolate pudding between two layers of dark, moist chocolate cake, all smothered in chocolate-drenched cake chunks drizzled w/ chocolate sauce



**banana caramel
cheesecake xango
island style** 6.95

Creamy banana cheesecake wrapped in a pastry tortilla, fried until flaky and golden, island style with caramel sauce and baked coconut flakes.

BEVERAGES (Coca-cola products)

soft drinks 2.85

Coke, caffeine free diet coke, sprite, barq's root beer, pink lemonade

**rainforest Alliance (regular, decaf)
certified coffee** 2.85

golf peak iced tea 1.95

Unsweetened, green, southern & raspberry.

bottled water 1.95

Hot Tea (Lipton) 1.85

BEER, FROZEN DRINK & WINE LIST

coladas

Pina, Melon, Raspberry & Strawberry

daiquiri

Banana, Strawberry, Raspberry, Peach & Watermelon

beer

Large selection of Domestic & Import Beers

spirits

Well, Call, Premium & Top Shelf Liquors & Cordials available

white wines

Matua Sauvignon Blanc 27

Barefoot Moscato 23

Beringer Pinot Grigio 22

Mirassou Chardonnay 27

William Hill Chardonnay 29

J. Lohr 'Bay Mist' Riesling 25

red wines

William Hill Cabernet 35

Louis Martini Cabernet 33

Red Rock Merlot 27

Mirassou Pinot Noir 27

Hours of Operation: (Year Round) Breakfast: 7am - 11:30am • Lunch & Litefare 12pm - 9pm • Dinner 5pm - 9pm
Friday & Saturday: Lunch, Litefare & Dinner available until 10pm

An 18% gratuity is added for parties of 6 or more. A charge of \$5 is applied to all split plates.

Health Department Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.