



## APPETIZERS



- Authentic Bahamian Conch Fritters** ~ House Made From A Family Recipe With Datil Pepper Remoulade \$ 10
- \*Tuna Poke** ~ Chopped Ahi Tuna Marinated In A Ginger-Macadamia Soy, With Wakame Salad, Avocado \$ 14
- Crab Cake Croquettes** ~ Lightly Fried Lump Crab & Potato Cakes Served With A Sweet Corn Remoulade \$ 14
- Ginger-Chili Filet Tips** ~ Asian Spiced Filet Mignon Tips Pan Seared Over A Miso Butter Emulsion With Chimichurri & A Sweet Soy Reduction \$ 12
- Buffalo Cauliflower Dip** ~ A Spicy Four Cheese Blend With House Made Buffalo Sauce & Roasted Cauliflower Served With Blue Corn Tortillas \$ 9
- \*Spicy Ahi Tuna Roll** ~ Spicy Tuna Stuffed Sushi Roll, Cucumber, Pickled Serrano Chilies, Crispy Tempura Crumb, Kabayaki \$ 13
- Chili-Lime Shrimp** ~ Shrimp In A Spicy Chili Garlic Sauce, Miso Butter Emulsion, Sweet Soy \$ 10
- \*Ceviche Tostones** ~ Marinated Wild Caught Shrimp & Fresh Catch, Tomatoes, Onions, Jalapeno, Lime Over Fried Plantain Crips Finish With A Cilantro Lime Aioli & Pickled Serrano Peppers \$ 12
- Fried Calamari Escovitch** ~ Pickled Vegetables, Spicy Scotch Bonnet Aioli \$ 10
- Fried Rice With Shrimp** ~ Grilled Chili Glazed Shrimp, Peanut-Tempura Crispiers, Egg, Edamame, & Carrots \$ 12
- Seared Sea Scallops** ~ Pan Seared To Medium Rare On A Sugar Cane With A 3 Onion Cream & An Arugula-Radish Salad \$ 12<sup>GF</sup>



## SOUPS & SALADS



- Bahamian Conch Chowder** \$ 6
- Soup of the Day** M/P
- Mexican Street Corn Salad** ~ Fresh Baby Spinach, Grilled Then Shaved Mexican Style Corn, Cotija Cheese, Tomatoes, Red Onion, Avocado, Warmed Chorizo Vinaigrette, Cilantro-Lime Aioli, Blue Corn Tortilla Straws \$ 11
- Florida Peach Salad** ~ Fresh, Florida Peaches, Field Greens, Pistachios, Prosciutto, Macerated Peaches, Peach Vinaigrette \$ 12<sup>GF</sup>
- Baby Greens Salad** ~ Tomato, Carrot, Cucumber, White Balsamic Vinaigrette \$ 7<sup>GF</sup>  
(Add Gorgonzola Crumbles to your Salad for \$.50 or Add Goat Cheese for \$1)
- Caesar Salad** ~ Rosemary Crostini, Shredded Parmesan, Creamy Caesar Dressing \$ 7  
(Add Anchovy Filets To Your Caesar For \$1)
- Add Avocado \$2 / Grilled Chicken \$6 / (4) Grilled Shrimp \$8 / Grilled Fresh Catch \$13**



## ENTREES



<b>Daily Fresh Catch</b> ~ Chef's Preparation Of Our Local Fresh Catch	MP
<b>Achiote Chicken</b> ~ An Organic, Free Range Bone-In Chicken Breast Pan Seared Over Creamy Jasmine Rice With Cilantro, Shishito Peppers, & Corn Served With An Achiote-Chili Jus	\$19 <sup>GF</sup>
<b>Sweet Tea Brined Pork Chop</b> ~ 14oz Bone In Pork Chop, Glazed With Datil Pepper - BBQ. Cooked To Your Choice Of Temperature, Served Over Roasted Potatoes & Sautéed Baby Spinach	\$25 <sup>GF</sup>
<b>Coconut Crusted Lobster</b> ~ Three Halves of Maine Lobster Tail, Coconut Crusted and Broiled, Served Over Mashed Potatoes, With Vegetables, Topped with Mango-Curry Butter Emulsion	\$38
<b>Dynamite Salmon</b> ~ Togarashi Spiced Nori Wrapped Salmon Mignon, Topped With A Spicy Crab Aioli, Tempura Fried Sushi Cake, Wilted Spinach, Avocado-Wasabi Mousse	\$30
<b>Sugar Cane Skewered Scallops</b> ~ Diver Caught Sea Scallops Skewered With Florida Sugar Cane, Pan Seared With Cauliflower Puree, Spicy Shishito Pepper Succotash (Corn, Almonds, Bacon), Lemongrass -Scallion Oil	\$33 <sup>GF</sup>
<b>Furikake Crusted Ahi Tuna</b> ~ Seared Rare, House Jasmine Rice, House Pickled Vegetables, Sweet Miso Beurre Blanc, Soy Reduction	\$35
<b>BlackFly Fried Shrimp</b> ~ Lightly Breaded Shrimp with Steak Fries, Vegetables & Datil Pepper Remoulade	\$19
<b>Maine Lobster Mac and Cheese</b> ~ Farfalle Pasta, Maine Lobster Meat and Sautéed Red Onion Tossed with a Creamy Truffle and White Cheddar Sauce	\$26
<b>Grilled Cauliflower "T-Bone"</b> ~ Our Signature Vegetarian Dish With A Marinated, Char Grilled Cauliflower Steak Topped With A Smoked Marcona Almond Crumble Over Roasted Potatoes, Sautéed Baby Spinach, Chimichurri	\$22 <sup>GF</sup>

### BLACKFLY STEAKS

<b>Grilled 8 oz. Flat Iron Steak</b>	\$25 <sup>GF</sup>
<b>Grilled 8 oz. Beef Tenderloin</b>	\$35 <sup>GF</sup>
~ Served with Whipped Yukon Gold Potatoes, Seasonal Vegetables, & Choice Of Sauce	
~ Truffle Butter	
~ Chimichurri Sauce ~ Savory Herbs Blended with Garlic, Vinegar and Olive Oil	
~ Three Onion Cream ~ A Creamy Blend Of Shallots, Vidalia Onions, & Scallions	

### Delicious Additions

(4) Grilled Shrimp \$8

(2) Jumbo Scallops \$11

4 oz. Sautéed Lump Crab \$12

5oz Maine Lobster Tail \$20

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## 10" BRICK OVEN PIZZAS



<b>Margherita</b> ~ San Marzano Tomatoes, Fresh Mozzarella, Torn Basil	\$13
<b>Mushroom</b> ~ Roasted Mushrooms, White Balsamic Glazed Red Onions, Truffle Oil, Basil, Goat Cheese	\$15
<b>Mediterranean</b> ~ Kalamata Olives, Spinach, Roasted Red Peppers, Artichoke Hearts, Feta, Garlic Oil	\$16
<b>Carnivore</b> ~ Pepperoni, Bacon, Chianti Braised Italian Sausage, Braised Beef, San Marzano Tomatoes	\$19
<b>Sausage &amp; Asiago Pizza</b> ~ Chianti Braised Italian Sausage, Pistachio Pesto, Shaved Asiago Cheese, White Balsamic Glazed Red Onion, Roasted Red Pepper	\$16
<b>Steak &amp; Gorgonzola</b> ~ Braised Beef Tenderloin, Garlic Cream, White Balsamic Glazed Red Onions, Roasted Red Peppers, Spinach, Gorgonzola, Mushrooms, Balsamic Reduction	\$16

Add Anchovies or Truffle Oil \$1

Add Bacon, Pepperoni, or Italian Sausage \$2

Add Prosciutto \$4

Add Shrimp \$8

*\*All Pizzas Are Made To Order & Come From A Different Area Of The Kitchen. They Will Come To The Table When They Are Ready Not With Other Food Ordered\**

*Some Of Our Seafood Is Cooked To A Medium In Temperature, See Server If You Would Like It Cooked More*

*\*Consuming Raw Or Undercooked Foods May Increase Your Risk Of Food-Borne Illness*

*(GF) Indicates Gluten Free Menu Options - See Server For More Details*

*For Your Convenience, Parties Of Five Or More 20% Gratuity Will Be Added ~ Split Charges Apply To Split Items*