



APPETIZERS



- Authentic Bahamian Conch Fritters** ~ House Made from a Family Recipe with Datil Pepper Remoulade \$10
- Crab Cake** ~ A 5oz Bahamian Spiced Jumbo Lump Crab Cake, Sweet Corn & Datil Pepper 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
- Spinach & Artichoke Cheese Pot** ~ A Creamy Blend Of Spinach, Artichokes, Asiago Cheese, & Chorizo Sausage Baked & Served With Blue Corn Tortilla Chips \$9
- Chili-Lime Shrimp** ~ Shrimp In A Spicy Chili Garlic Sauce, Miso Butter Emulsion, Sweet Soy \$10
- Shrimp & Conch Ceviche** ~ Citrus Marinated Local Shrimp & Caribbean Conch With Tomatoes, Red Piquillo Pepper, Jalapeno, Sliced Avocado Served With Blue Corn Tortillas \$12 GF
- Fried Calamari Escovitch** ~ Pickled Vegetables, Spicy Scotch Bonnet Aioli \$10
- Fried Rice With Shrimp** ~ Grilled Chili Glazed Shrimp, Peanut-Tempura Crust, Egg, Edamame, & Carrots \$12
- Seared Sea Scallops** ~ Pan Seared To Medium On A Sugar Cane With A 3 Onion Cream & An Arugula-Radish Salad \$12 GF



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 \$10
- Florida Strawberry Salad** ~ Fresh, Local Strawberries, Baby Spinach, Gorgonzola, Marcona Almonds, Champagne-Thyme Vinaigrette \$11 GF
- Baby Greens Salad** ~ Tomato, Carrot, Cucumber, White Balsamic Vinaigrette \$7 GF
(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

Proudly Serving Products From These Local Retailers:





ENTREES



Daily Fresh Catch ~ Chef's Preparation Of Our Local Fresh Catch	MP
Achiote Chicken ~ 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 ^{GF}
Sweet Tea Brined Pork Chop ~ A Bone In, Datil Pepper-BBQ Glazed 12 oz. Pork Chop Cooked To Your Choice Of Temperature Over Roasted Potatoes & Sautéed Baby Spinach	\$24 ^{GF}
Lobster Duo ~ A Steamed 5oz Maine Lobster Tail Served With A Truffled Lobster Potato Croquet, Vegetables, Champagne-Tarragon Cream	\$36
Dynamite Salmon ~ Togarashi Spiced Nori Wrapped Salmon Mignon, Topped With A Spicy Crab Aioli, Tempura Fried Sushi Cake, Wilted Spinach, Avocado-Wasabi Mousse	\$30
Sugar Cane Skewered Scallops ~ 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 ^{GF}
Furikake Crusted Ahi Tuna ~ Seared Rare, House Jasmine Rice, House Pickled Vegetables, Sweet Miso Beurre Blanc, Soy Reduction	\$34
Seafood Trio ~ 5oz Jumbo Lump Caribbean Spiced Crab Cake, Grilled Shrimp & Fresh Catch Topped With Ginger Lime Jicama Slaw Tossed In A Citrus Vinaigrette Over A Red Curry-Mango Butter Emulsion	\$32
Blackfly Fried Shrimp ~ Lightly Breaded Shrimp with Steak Fries, Vegetables & Datil Pepper Remoulade	\$19
Maine Lobster Mac and Cheese ~ Farfalle Pasta, Maine Lobster Meat and Sautéed Red Onion Tossed with a Creamy Truffle and White Cheddar Sauce	\$26
Grilled Cauliflower "T-Bone" ~ 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 ^{GF}

BLACKFLY STEAKS

Grilled 8 oz. Flat Iron Steak	\$25 ^{GF}
Grilled 8 oz. Beef Tenderloin	\$35 ^{GF}
~ 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 Crab Cake \$14
5oz Maine Lobster Tail \$20	

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SUSHI



- *Tuna Poke ~ Chopped Yellowfin Tuna Marinated in a Ginger-Macadamia Soy, Wakame Salad, Avocado \$ 13
- *Smoked Salmon Roll ~ House Smoked Salmon, Cream Cheese, Scallions, Red Tobiko, Sesame \$ 12
- California Dynamite Roll ~ Spicy Krab, Avocado, Cucumber, Carrots, Topped With Red Tobiko & Kaboyaki \$ 13
- *Spicy Ahi Tuna Roll ~ Spicy Tuna Stuffed Sushi Roll, Cucumber, Pickled Serrano Chilies, Crispy Tempura Crumb, Kaboyaki \$ 13
- *Shrimp Tempura Roll ~ Tempura Fried Shrimp, Cream Cheese, & Cucumber Topped With Salmon, Pickled Fresno Peppers, Kaboyaki, Spicy Aioli, & Scallions \$ 13
- *Fresh Rainbow Roll ~ Spicy Krab & Cucumber Topped With Salmon, Tuna, Avocado, & Sesame, Served With Kaboyaki \$ 15
- *Tempura Fried Rainbow Roll ~ Salmon, Tuna, Cucumber, & Avocado, Served With Sesame & Miso Aioli \$ 15



10" BRICK OVEN PIZZAS



- Margherita ~ Fresh Mozzarella, Sliced Tomato, Torn Basil, Marinara \$ 13
- Mushroom ~ Roasted Mushrooms, Red Onion, Truffle Oil, Basil, Goat Cheese \$ 15
- Mediterranean ~ Kalamata Olives, Spinach, Roasted Red Peppers, Artichoke Hearts, Feta, Garlic Oil \$ 16
- Blackened Chicken ~ Spinach, Artichokes, Garlic Cream, Blackened Chicken \$ 14
- Carnivore ~ Pepperoni, Bacon, Italian Sausage, Grilled Chicken, Marinara \$ 19
- Cajun Shrimp ~ Grilled Shrimp, Italian Sausage, Green Pepper, Red Onion, Sriracha, Marinara \$ 18
- Sausage & Asiago Pizza ~ Chianti Braised Italian Sausage, Pistachio Pesto, Shaved Asiago Cheese, Grilled White Balsamic Glazed Red Onion, Roasted Red Peppers \$ 16
- Steak & Gorgonzola ~ Cabernet Braised Steak, Garlic Cream, Caramelized Onions, Roasted Red Peppers, Spinach, Gorgonzola, Mushrooms, Balsamic Reduction \$ 16

Add Anchovies or Truffle Oil \$ 1

Add Bacon, Pepperoni, or Italian Sausage \$ 2

Add Grilled Chicken \$ 3

Add Shrimp \$ 8

All Pizza & Sushi 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