



## APPETIZERS



<b>Authentic Bahamian Conch Fritters</b> ~ House Made from a Family Recipe with Datil Pepper Remoulade	\$9
<b>Crab Cake</b> ~ A 5oz Bahamian Spiced Jumbo Lump Crab Cake, Sweet Corn & Datil Pepper Remoulade	\$14
<b>Spinach &amp; Artichoke Cheese Pot</b> ~ A Creamy Blend Of Spinach, Artichokes, Asiago Cheese, & Chorizo Sausage Baked & Served With Blue Corn Tortilla Chips	\$9
<b>Chili-Lime Shrimp</b> ~ Shrimp In A Spicy Chili Garlic Sauce, Miso Butter Emulsion, Sweet Soy	\$10
<b>Shrimp &amp; Conch Ceviche</b> ~ Citrus Marinated Local Shrimp & Caribbean Conch With Tomatoes, Red Piquillo Pepper, Jalapeno, Sliced Avocado Served With Blue Corn Tortillas	\$12 <sup>GF</sup>
<b>Fried Calamari Escovitch</b> ~ Pickled Vegetables, Spicy Scotch Bonnet Aioli	\$10
<b>Fried Rice With Shrimp</b> ~ Grilled Chili Glazed Shrimp, Peanut-Tempura Crust, Egg, Edamame, & Carrots	\$12
<b>Seared Sea Scallops</b> ~ Pan Seared To Medium On A Sugar Cane With A 3 Onion Cream & An Arugula-Radish Salad	\$12 <sup>GF</sup>



## SOUPS & SALADS



<b>Bahamian Conch Chowder</b>	\$6
<b>Soup of the Day</b>	\$6
<b>Edamame Salad</b> ~ Edamame, Asian Vegetable Slaw, Crispy Wonton Straws, Sesame-Miso Vinaigrette	\$8
<b>Heirloom Tomato Salad</b> ~ Locally Sourced Morrison Farm's Heirloom Tomatoes, Baby Spinach, Arugula, Shaved Red Onion, Goat Cheese, White Balsamic-Basil; Vinaigrette, Micro Garlic Croutons	\$10
<b>Baby Greens Salad</b> ~ Tomato, Carrot, Cucumber, White Balsamic Vinaigrette (Add Gorgonzola Crumbles to your Salad for \$.50 or Add Goat Cheese for \$1)	\$7 <sup>GF</sup>
<b>Caesar Salad</b> ~ Rosemary Crostini, Shredded Parmesan, Creamy Caesar Dressing (Add Anchovy Filets to your Caesar for \$1)	\$7

Add Avocado \$2 / Grilled Chicken \$6 / (4) Grilled Shrimp \$8 / Fresh Catch or Salmon \$13

Proudly Serving Products From These Local Retailers:





## 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	\$ 18 GF
<b>12 Hour Slow Roasted Pork Shoulder</b> ~ Melt In Your Mouth Pork Shoulder With Mashed Potatoes, Ginger-Lime Jicama Slaw, Chipotle-Pork Jus	\$ 22
<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	\$ 29
<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 GF
<b>Furikake Crusted Ahi Tuna</b> ~ Seared Rare, Citrus-Garlic Jasmine Rice, House Pickled Vegetables, Sweet Miso Beurre Blanc, Soy Reduction	\$ 34
<b>Twin Tails</b> ~ (2) 5oz Steamed Maine Lobster Tails, Mashed Potatoes, Vegetables, Drawn Butter	\$ 38
<b>Seafood Trio</b> ~ 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
<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>Wild Mushroom "Wellington"</b> ~ Delicate Puff Pastry Filled With Roasted Wild Mushrooms, Black Summer Truffles, Baby Spinach, & Asiago Cheese Served Over A 3 Onion Cream & Seasonal Vegetable	\$ 24

## BLACKFLY STEAKS

<b>Grilled 8 oz Flat Iron Steak</b>	\$ 24 GF
<b>Grilled 8 oz. Beef Tenderloin</b>	\$ 34 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	
~ Grilled Artichokes ~ Sautéed In A White Wine-Butter Garlic Sauce	

### Delicious Additions

(4) Grilled Shrimp \$ 8	(2) Jumbo Scallops \$ 11
4 oz. Sautéed Lump Crab \$ 12	5oz Maine Lobster Tail \$ 18
	5oz Grilled Salmon \$ 13

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# SUSHI



- \*Tuna Poke ~ Chopped Yellowfin Tuna Marinated in a Ginger-Macadamia Soy, Wakame Salad, Avocado \$13
- Afternoon Delight Roll ~ Tempura Fried Shrimp, Cream Cheese, Avocado, & Cucumber Topped With Baked Krab Delight, & Kaboyaki \$13
- 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
- \*Rainbow Roll (Tempura Fried or Classic) ~ Salmon, Hamachi, Tuna, Krab, Cucumber, & Avocado, Served With Miso Aioli & Kaboyaki \$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
- White Broccoli Pizza ~ Roasted Broccoli, Blackened Chicken, Red Onion, Ricotta Cheese, Garlic Cream \$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
- Black & Blue Steak Pizza ~ Blackened 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*