



APPETIZERS



- Authentic Bahamian Conch Fritters** ~ House Made from a Family Recipe with Datil Pepper Remoulade \$9
- Crab Cake** ~ A 5oz Bahamian Spiced Jumbo Lump Crab Cake, Sweet Corn & Datil Pepper Remoulade \$14
- 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** \$6
- 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
- Heirloom Tomato Salad** ~ Locally Sourced Morrison Farm's Heirloom Tomatoes, Baby Spinach, Arugula, Shaved Red Onion, Goat Cheese, White Balsamic-Basil, Vinaigrette, Micro Garlic Croutons \$10
- 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 or Salmon \$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	\$18 GF
12 Hour Slow Roasted Pork Shoulder ~ Melt In Your Mouth Pork Shoulder With Mashed Potatoes, Ginger-Lime Jicama Slaw, Chipotle-Pork Jus	\$22
Dynamite Salmon ~ Togarashi Spiced Nori Wrapped Salmon Mignon, Topped With A Spicy Crab Aioli, Tempura Fried Sushi Cake, Wilted Spinach, Avocado-Wasabi Mousse	\$29
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, Citrus-Garlic Jasmine Rice, House Pickled Vegetables, Sweet Miso Beurre Blanc, Soy Reduction	\$34
Twin Tails ~ (2) 5oz Steamed Maine Lobster Tails, Mashed Potatoes, Vegetables, Drawn Butter	\$38 GF
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
Wild Mushroom "Wellington" ~ 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

Grilled 8 oz Flat Iron Steak	\$24 GF
Grilled 8 oz. Beef Tenderloin	\$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
- Volcano Roll ~ Tempura Fried Shrimp, Cream Cheese, Avocado, & Cucumber With Baked Krab Delight, Tobiko, & 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
- *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
- 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