



## APPETIZERS



<b>Authentic Bahamian Conch Fritters</b> ~ House Made from a Family Recipe with Datil Pepper Remoulade	\$10
<b>Crab Cake</b> ~ A 5oz Bahamian Spiced Jumbo Lump Crab Cake, Sweet Corn & Datil Pepper Remoulade	\$14
<b>Ginger-Chili Filet Tips</b> ~ Asian Spiced Filet Mignon Tips Pan Seared Over A Miso Butter Emulsion With Chimichurri & A Sweet Soy Reduction	\$12
<b>Buffalo Cauliflower Dip</b> ~ A Spicy Four Cheese Blend With House Made Buffalo Sauce & Roasted Cauliflower Served With Blue Corn Tortillas	\$9
<b>Chili-Lime Shrimp</b> ~ Shrimp In A Spicy Chili Garlic Sauce, Miso Butter Emulsion, Sweet Soy	\$10
<b>Bahamian Conch Ceviche</b> ~ White Citrus- Ponzu Marinated Caribbean Conch Shaved Thin With Tomatoes, Bell Pepper, Jalapeno, Onion, Cilantro Topped With Fried Wakame Crisps	\$12
<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 GF



## SOUPS & SALADS



<b>Bahamian Conch Chowder</b>	\$6
<b>Soup of the Day</b>	MVP
<b>Mexican Street Corn Salad</b> ~ 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
<b>Florida Strawberry Salad</b> ~ Fresh, Local Strawberries, Baby Spinach, Gorgonzola, Marcona Almonds, Champagne-Thyme Vinaigrette	\$11 GF
<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 GF
<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 / Grilled Fresh Catch \$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	\$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>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>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 Crab Cake \$14
5oz Maine Lobster Tail \$20	

***Blackfly WiFi - Network: Blackfly-Lobby Password: flyfishing***



# SUSHI



- \***Chef's Special Roll** ~ Chef's Daily Preparation For the Craving of the Moment MVP
- \***Tuna Poke** ~ Chopped Yellowfin Tuna Marinated in a Ginger-Macadamia Soy, With Wakame Salad, Avocado \$ 13
- \***California Dynamite Roll** ~ Spicy Krab, Avocado, Cucumber, Carrot, 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, Fresh 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, White Balsamic Glazed Red Onion, Roasted Red Pepper \$ 16
- Steak & Gorgonzola** ~ Cabernet Braised Beef Tenderloin, 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*