



APPETIZERS



- Authentic Bahamian Conch Fritters** ~ House Made From A Family Recipe With Datil Pepper Remoulade \$11
- Hawaiian Poke Tuna** ~ Grade A+ Sashimi Ahi Tuna, Macadamia Ponzu, Sesame, Toga Tuna Spice, Onion, Cucumber, Avocado, Tobiko, Crispy Gyoza Chips \$18
- Ginger-Chili Filet Tips** ~ Asian Spiced Filet Mignon Tips Pan Seared Over A Miso Butter Emulsion With Chimichurri & A Sweet Soy Reduction \$12
- Fried Calamari Escovitch** ~ Pickled Vegetables, Spicy Scotch Bonnet Aioli \$11
- Seafood & Truffle Mac** ~ Shrimp & Maine Lobster, Farfalle, Vermont White Cheddar, Onion, Black Truffle \$18
- Blistered Shishito Peppers** ~ Caramelized In A Citrus-Sesame Glaze With Smoked Marcona Almonds, Sesame Seeds, Fresh Lime \$9
- Chili-Lime Shrimp** ~ Shrimp In A Spicy Chili Garlic Sauce, Miso Butter Emulsion, Sweet Soy \$12
- Buffalo Cauliflower Dip** ~ A Spicy Four Cheese Blend With House Made Buffalo Sauce & Roasted Cauliflower Served With Blue Corn Tortillas \$10
- Fried Rice With Shrimp** ~ Grilled Chili Glazed Shrimp, Egg, Edamame, & Carrots \$13



SOUPS & SALADS



- Bahamian Conch Chowder** \$8
- Truffle Mushroom Bisque** \$8
- Mexican Street Corn Salad** ~ Fresh Baby Spinach, Grilled Then Shaved Mexican Style Corn, Cotija Cheese, Tomatoes, Red Onion, Warmed Chorizo Vinaigrette, Cilantro-Lime Aioli, Blue Corn Tortilla Straws, Avocado \$13
- House Salad** ~ Spring Mix, Tomato, Carrot, Cucumber, White Balsamic Vinaigrette \$9
- Caesar Salad** ~ Rosemary Crostini, Shredded Parmesan, Creamy Caesar Dressing \$9
- Add Avocado \$2 / Grilled Chicken \$7 / (4) Grilled Shrimp \$8 / Grilled Fresh Catch \$MKT



ENTREES



Fresh Catch ~ See Server For Daily Catch Preparation	MKT
Blue Crab Capellini ~ Lump Crab, Angel Hair Pasta, Garlic, Red Pepper Flake, Fresh Torn Basil, White Wine Cream	\$27
Teres Major Medallions ~ Pan Seared Thai Chili Glazed Beef Medallions, Cooked Medium, Served With Truffle Pommes Dauphines, Kimchi, Finished With A Miso Beurre Blanc, Chimichurri, & A Sweet Soy Reduction	\$32
Furikake Crusted Ahi Tuna ~ Seared Rare, House Jasmine Rice, House Pickled Vegetables, Sweet Miso Beurre Blanc, Soy Reduction	\$38
Achiote Chicken ~ An Organic, Free Range Bone-In Chicken Breast Pan Seared Over Creamy Shishito & Corn Jasmine Rice, Served With An Achiote-Chili Jus & Chimichurri	\$22
BlackFly Fried Shrimp ~ Jumbo Fried Shrimp, Served With Steak Fries, Vegetables & Datil Remoulade	\$23
Dynamite Salmon ~ Toga Tuna Spiced Nori Wrapped Salmon Mignon, Topped With A Spicy Crab Aioli, Tempura Fried Sushi Cake, Wilted Spinach, Avocado-Wasabi Mousse	\$32
Korean BBQ Braised Short Ribs ~ Slow Cooked Boneless Beef Short Ribs Served Over Middlinds & Kimchi	\$33
12 Hour Slow Roasted Pork Shoulder ~ A Beautifully Marbled, Slow Cooked Pork Shoulder, Mashed Potatoes, Vegetables, Chipotle-Pork Jus	\$26
Coconut Crusted Lobster ~ Three Halves of Maine Lobster Tail, Coconut Crusted and Broiled, Served Over Mashed Potatoes, With Vegetables, Topped with Mango-Curry Butter Emulsion	M/P
Mushroom Wellington ~ Our Signature Vegetarian Dish, A Puff Pastry Filled With Spinach, Truffle, Mushrooms, & Asiago Served Over A Mushroom Puree With Vegetables	\$28

BLACKFLY GRILL

Select Meats Are Served With Your Choice Roasted Or Mashed Potatoes, Seasonal Vegetables, & Choice Of Sauce

Grilled 14 oz. Local (Ocala) NY Strip	\$37 ^{GF}
Grilled 8 oz. Beef Tenderloin	\$39 ^{GF}
Sauce Options:	
~ Truffle Butter	
~ Cabernet Demi-Glace	
~ Chimichurri Sauce ~ Savory Herbs Blended with Garlic, Vinegar and Olive Oil	
~ Gorgonzola & Prosciutto Cream ~ A Creamy Blend Of Onion, Gorgonzola & Prosciutto	

Make It Dynamite Style, Add \$14

Delicious Additions

(4) Grilled Shrimp \$8	Melted Blue Cheese Crumbles \$2
4 oz. Sautéed Lump Crab \$14	5oz Maine Lobster Tail M/P



KIDS MENU



Available For Children Ages 11 & Under

Kids Pasta ~ Farfalle Pasta With Your Choice Of Butter Sauce, Mac & Cheese, Or Marinara	\$8
Kids Cheese Pizza	\$10
Kids Pepperoni Pizza	\$12
Kids Fried Shrimp ~ With Steak Fries & Vegetables	\$12
Kids Grilled Chicken ~ With Steak Fries & Vegetables	\$9
Kids Seared Steak ~ Cooked Medium, With Steak Fries & Vegetables	\$16



10" BRICK OVEN PIZZAS



All Pizzas Are Topped With A Provolone/Mozzarella Cheese Blend

Pizza Of The Day ~ A Daily Chef's Creation Utilizing Our Fresh Ingredients	MKT
Build Your Own ~ Ask For Available Toppings	MKT
Margherita ~ Pureed San Marzano Tomatoes, Fresh Mozzarella, Torn Basil	\$14
Classica ~ Double Tomato Sauce, Garlic Oil, Goat Cheese, Oregano	\$15
Italian Flag ~ Spinach, Fresh Mozzarella, Roasted Red Peppers, Parmesan	\$15
Mediterranean ~ Green Olives, Spinach, Roasted Red Peppers, Artichoke Hearts, Goat Cheese, Garlic Oil	\$16
Mushroom ~ Roasted Mushrooms, Red Onions, Truffle Oil, Basil, Goat Cheese	\$16
Carnivore ~ Pepperoni, Bacon, Italian Sausage, San Marzano Tomatoes	\$19
Sausage & Asiago Pizza ~ Italian Sausage, Pesto, Shaved Asiago Cheese, Red Onion, Roasted Red Pepper	\$17

Add Anchovies or Truffle Oil \$1

Add Bacon, Pepperoni, or Italian Sausage \$3

Add Shrimp \$8

Blackfly WIFI – Network: Blackfly-Lobby Password: flyfishing

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