

Blackfly Café and Taproom

Evening Menu

5pm–Close

Appetizers

CHICKEN WINGS \$9

Grilled wings, choice of jerk rub, lemon pepper, honey sriracha, or BBQ, served with carrot and celery

MOJO SHRIMP \$10

Jumbo shrimp sautéed in mojo sauce, smoky roasted red pepper romesco

CONCH FRITTERS \$8

Bahamian fritters, scotch bonnet aioli

SEARED SCALLOPS \$11

Puree of sweet potato, fennel apple mignonette, crumbled bacon

Soup and Salad

CAESAR SALAD \$7

Artisan romaine, herbed croutons, creamy Caesar dressing, shaved asiago

BABY GREEN SALAD \$6

Spring mix, cucumber, tomato, carrot, sweet basil vinaigrette

SPINACH SALAD \$8

Spiced pecans, bleu cheese, shaved apple, warm bacon vinaigrette

CONCH CHOWDER \$4/7

Azar chorizo, pepper, onion, tomato broth

BLACK BEAN SOUP \$4/7

Azar chorizo, cilantro crema, & Cotija cheese (vegetarian option available)

SOUP OF THE DAY \$4/7

Ask your server about our daily preparation

Ask your server about suggested wine pairings

Entrees

CRACKED CONCH \$18

Citrus rice, pigeon peas, crispy yucca chips, mango gastrique

CARIBBEAN PO' BOY \$14

Choice of shrimp or fish fried or blackened, toasted Cuban bread, scotch bonnet remoulade

SHRIMP AND GRITS \$12

White grits, crumbled bacon, sharp cheddar, scallions

FLORIDA BOUILLABAISSE \$18

Shrimp, scallop, fish, tomato fennel broth, toasted Cuban bread

**BLACKFLY BURGER \$11*

½ pound choice beef, lettuce, tomato, pickles, onion, mayo, ketchup, mustard

**BLACK & BLUE BURGER \$12*

Blackened burger, Applewood smoked bacon, bleu cheese crumbles

MIXED SEAFOOD GRILL \$25

Fresh caught fish, scallops, shrimp, panko fried grit cake, seasonal vegetables

**PETITE TENDER FILET \$18*

Coffee/coriander rubbed teres major, roasted fingerling potatoes, seasonal vegetables, cilantro chimichurri (add scallops \$6)

DAILY FRESH CATCH SPECIAL \$MP

Ask your server about our daily preparation for our fresh caught fish

The Blackfly Story

Blackfly Cafe is the latest addition to the Blackfly Brand, and is being received with open arms and hungry customers. The kitchen at Blackfly is a scratch kitchen; everything is fresh, seasonal, and made to order. The menu and tropical flavors at the restaurant reflect owners Vaughn and Jean's travels as fishing resort managers in Mexico, Belize, Costa Rica, Key West, and the Bahamas. Some menu items are shared from Vaughn and Jean's fishing lodge in the Bahamas. Vaughn's internationally recognized artwork and murals can be seen throughout the restaurant along with his Blackfly merchandise in the retail area.

*Consuming raw or undercooked foods may increase your risk of foodborne illness