

# Dinner

Serving 5:00 p.m. to 9:00 p.m.

# FRESH

## ON THE FLY



## Starters

STEAMED CREOLE PEEL-N-EAT SHRIMP,  
Hot or Cold, served with Creole Butter 1/2 lb \$8, 1lb 15\$

CITRUS POACHED LARGE WILD CAUGHT SHRIMP COCKTAIL served with  
Creole Remolaude Sauce \$8

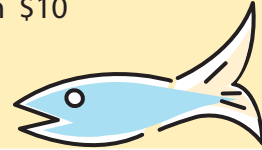
CRACKER CRUSTED FRIED GREEN TOMATOES served with Peppercorn Aioli \$7

HICKORY SMOKED FISH DIP topped with Applewood Bacon, Jalapenos and Diced Onions  
served with Fresh-Fried Corn Tortilla Chips \$7

*On The Fly* GOLDEN BREADED MAHI BITES served with Jalapeno Tartar, Key Lime Cocktail  
and Chipotle sauces \$8

*On The Fly* OYSTER SHOOTERS served with Spicy Cocktail Sauce, Celery and Lemon  
served in a Shotglass with Key Lime Cocktail Sauce \$1 ea One Dozen \$10

SPICY MANHATTAN-STYLE FLORIDIAN FISH CHOWDER \$4  
SOUP OF THE DAY \$4



## Entrees

BRONZED DIVER SCALLOPS Seared to perfection and served over Roasted Red Pepper Risotto  
with Wilted Spinach and finished with a Sauvignon Blanc Butter Sauce, Garlic Bread and Side Salad \$19

WILD CAUGHT CORVINA Blackened, Fried or Seared over Applewood Bacon Mashed Potatoes,  
finished with Carmelized Shrimp and Herb Butter, Garlic Bread and Side Salad \$19  
*Can also substitute Fresh Fish of The Day*

*ON THE FLY* BATTER FRIED SHRIMP Light and Crispy Battered Fried Shrimp served with  
Tillamook Cheddar Macaroni and Cheese, Garlic Bread and Side Salad \$17

JERK SEARED AHI TUNA Served with a Fresh Mango Puree topped with Sweet Plantains  
Garlic Bread and Side Salad \$18

SEARED WILD CAUGHT SALMON Served over Coconut Rice topped with Island Style Salad  
and Chipotle Sauce, served with Garlic Bread and Side Salad \$16

"FRESH ON THE FLY PAELLA" Chicken, Mussels, Shrimp and Fish Cooked in a  
Spanish Saffron Tomato Stew served with Yellow Rice, served with Garlic Bread and Side Salad \$20

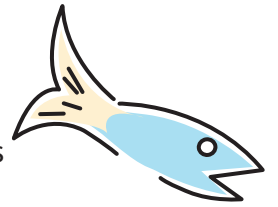
BLACKENED FLAT IRON STEAK 8oz Steak topped with Herb Butter and finished with White Truffle Oil  
served with Roasted Red Skin Potatoes, Garlic Bread and Side Salad \$16

### CHICKEN AND WAFFLES

Corn Flake Crusted Chicken, Housemade Waffle, Brussel Sprouts sauteed with Onion and  
Jowl Bacon, splashed with Cognac Peppercorn Mélange Syrup, served with Garlic Bread and Side Salad \$18

### CATCH OF THE DAY - Market Price

Chef inspired selection served over Vegetable Saffron Rice and finished with a  
Charred Poblano Pepper Mango Butter, served with Garlic Bread and Side Salad



## Salads

*Add Blackened or Seared : Haddock, Flounder or Chicken \$5, Mahi Mahi or Shrimp \$7, Corvina \$11*

### ON THE FLY HOUSE SALAD

Mixed Greens, Fresh Strawberries, Chopped Mint  
Leaves, Candied Pecans and Bleu Cheese with  
Strawberry and Balsamic Vinaigrette \$6

### BLT SALAD

Assorted Greens, Crispy Bacon, Fried Green  
Tomatoes, Diced Tomatoes, Shaved Vidalia Onions,  
Cucumbers with Apple Cider Dressing \$6

### ISLAND STYLE SALAD

Spring Mix Greens with Mandarin Oranges,  
Toasted Coconut, Avocado, Diced Red Peppers  
tossed in a Caribbean Mango Dressing \$6

### SPINACH SALAD

Baby Spinach Leaves with Chopped Bacon,  
Diced Onions, Diced Tomatoes and Hard Boiled Egg  
with Warm Bacon Vinaigrette \$6

### GRANNY SMITH APPLE SALAD

Seasonal Greens, Apple slices, Toasted Pecans, Grapes  
and Bleu Cheese tossed in Brown Sugar Vinaigrette \$6

### CAESAR SALAD

Romaine Lettuce with Shaved Parmesan Cheese, Black  
Pepper Croutons with Roasted Garlic Dressing \$5

## Daytime Favorites for Dinner

---

MAHI-MAHI BLT Prepared Seared or Blackened, served with Mixed Greens, Fried Green Tomatoes and Applewood Bacon, finished with Garlic Mayo. Includes choice of two Sides \$13

MAHI MAHI CHEESE STEAK Blackened with Sauteed Peppers and Onions, American and Provolone Cheeses, Chipotle Aioli in a Wrap. Includes choice of two Sides \$12

CALI TACOS Blackened Mahi, Chipotle Slaw, Jack Cheese and Diced Red Onion, Cilantro. Choose Crispy Corn Shell or Warm Flour Tortilla. Includes choice of two Sides 2 for \$10, 3 for \$12

WILD CAUGHT SHRIMP or OYSTER PO' BOY SANDWICH Crispy Fried with LTO and Creole Remolaude Sauce, served on a Toasted Bun. Includes choice of two Sides \$13

FRESH'S "PRIME BURGER" Seared to your desired temperature, served with Lettuce, Tomato and Onion and your choice of Cheese. Includes choice of two Sides \$10.50

## Homemade Sides

---

HAND-CUT FRENCH FRIES \$3

BLACK-EYED PEA SALAD \$2

CHEESE GRITS \$2

COLE SLAW \$2

CORN ON THE COBB \$2

STEAMED VEGETABLE OF THE DAY \$2

RED BEANS AND RICE \$2

SALT ENCRUSTED BAKED POTATO \$2

SIDE SALAD \$3



## Children's Menu

---

CRISPY FISH BITES Deep Fried Flounder served with French Fries or Steamed Vegetable or Side Salad \$5

CHICKEN FINGERS Deep Fried Antibiotic and Hormone Free Chicken served with French Fries or Steamed Vegetable or Side Salad \$5

TOASTED GRILLED CHEESE Buttered and Grilled Texas Toast with Cheddar Cheese served with French Fries or Steamed Vegetable or Side Salad \$4

KIDS BURGER Kid's size Prime Burger cooked to your liking, with Cheese and your choice of bun. Served with French Fries or Steamed Vegetable or Side Salad \$7

ORGANIC 2% CHOCOLATE MILK BOX or ORGANIC JUICE BOX \$1

## Desserts on the Fly

---

FRESH'S BEST KEY LIME PIE Homemade with Butter Graham Cracker Crust and topped with Homemade Whipped Creme \$4

GHIRADELLI'S ULTIMATE DARK CHOCOLATE BROWNIE topped with Vanilla Ice Cream and Homemade Whipped Creme \$5

SORBET Three scoops of Various Flavored Sorbet with Fresh Strawberries \$4

CHEESECAKE ANNIE'S CHEESECAKE Locally made New York Style Cheesecake with Fresh Strawberries and Homemade Whipped Creme \$4

## Drinks

---

Coke, Diet Coke, Sprite, Orange Fanta, Barq's Rootbeer, Hi-C Pink Lemonade \$2

All Natural Bottled Coke with Sugar Cane \$3

Fresh Brewed Sweet or Unsweetened Iced Tea \$2

Pellegrino \$3 Bottled Water \$1.50

## Bottled Beer

---

Budweiser, Bud Light, Michelob Ultra \$3

Heineken, Amstel Light, Longboard

Red Hook Longhammer, Land Shark,

Key West Sunset Ale, Key West Wheat Ale \$4

## Wine List

---

See our Wine List Menu



**We at Fresh On The Fly are doing our best to bring you healthy, tasty great food:**

**Our Chicken is Hormone and Antibiotic Free,**

**Our Beef is Grass Fed and we use only Wild Caught Fish.**

**We prepare our foods without Trans fats or MSG.**

**And we are Going Green by replacing paper and plastics with china and plant-based products.**