

Flying Fish

Disney's BoardWalk
Signature Dining

Appetizers

Lobster Bisque \$20.00

Aged Brandy, Chive Oil

Steamed Mussels \$21.00

Tonkotsu Broth, House-made Sweet Sausage, Black Garlic Aioli

Slow-roasted Pork Belly \$19.00

Braised Greens, Crispy Cornbread, Cannellini Beans, Espellete-spiced Honey

Shrimp Cocktail \$19.00

White Wine-poached Jumbo Shrimp, Palm Hearts, House Cocktail Sauce

Tasting of Artisan Cheeses \$21.00

Chef's Signature Selection

Grilled Heirloom Tomatoes and Stone Fruit \$17.00

Burrata, Smoked Peach Vinaigrette, Cashew Tuile

Seasonal Gazpacho \$16.00

Croustillant, Lemon Powder

Entrées

Roasted Salmon* \$51.00

Piperade, Arugula "Tabbouleh," Castelvetro Tapenade

Chilean Sea Bass* \$57.00

Fork-crushed Potatoes, Dill Beurre Blanc

Filet Mignon* \$65.00

Caramelized Cauliflower Purée, Wild Mushroom Conserva, Bordelaise

Seafood "Frutti di Mare" \$59.00

Shrimp, Lobster, Clams, Mussels, Fregola, Tomato Broth, Parmesan Chiffon

Char-crusted New York Strip* \$65.00

Mille-Feuille Potato Gratin, Haricot Vert, Béarnaise Sauce

Oven-roasted Squash and Japanese Eggplant . . . \$43.00

Whipped Soy, Chili Crunch, Shiso

Potato-wrapped Red Snapper* \$63.00

Leek Fondue, Cassis-Red Wine Reduction

Pan-seared Organic Duck \$57.00

Parsnip Purée, Walnut Granola, Calvados Jus

Plancha-seared Scallops* \$57.00

Savory Grits, Sweet Corn, Vermouth-Peppadew Emulsion

Enhancements

Sautéed Shrimp	\$18.00	Butter-poached Lobster Tail	\$27.00
Seared Scallops*	\$21.00	Ibérico Ham	\$18.00

Desserts

Tasting of Artisan Cheeses	\$21.00	Tropical Upside-down Cake	\$14.00
Chef's Signature Selection		Brown Sugared Pineapple, Coconut Foam, Roasted Banana Ice Cream (Plant-based)	
Chocolate Caviar Custard	\$14.00	New York Cheesecake	\$15.00
Roasted Peanut Praline, Chocolate Sorbet, Cocoa Nib Tuile		Triple-Berry Reduction, Mini Funnel Cake	
Lemonade Mousse	\$14.00		
Lemon Pound Cake, Elements of Raspberry, Citrus Ice Cream			

Kids' Appetizers (à la carte)

Chicken Noodle Soup	\$4.25	Romaine Salad	\$5.25
Organic Chicken and Whole Grain Noodles		with Ranch and Croutons	

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Create-Your-Own Entrées (choose one)

Fish	\$20.00	Red Snapper	\$20.00
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Water, or Small Minute Maid® Apple Juice		Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Water, or Small Minute Maid® Apple Juice	
Chicken Breast	\$16.00	Pasta with Marinara	\$15.00
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Water, or Small Minute Maid® Apple Juice		Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Water, or Small Minute Maid® Apple Juice	
Grilled Steak	\$24.00		
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Water, or Small Minute Maid® Apple Juice			

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Create-Your-Own Selections (choose two)

Asparagus	Green Beans
Carrots	Macaroni & Cheese
Fruit Bowl	Mini Cone Trio

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Specialty Coffee and Cocktails

Peanut Butter Freeze	\$18.00	Espresso Martini	\$18.00
Kahlúa Liqueur, Baileys Original Irish Cream Liqueur, Bols Crème de Banana Liqueur, Bols Crème de Cacao Dark Liqueur, Peanut Butter		Stoli Vanilla Vodka, Kahlúa Coffee Liqueur, and Shot of Joffrey's Coffee™ Espresso garnished with Lemon Twist and Coffee Beans	
Boardwalk Café	\$17.00	Viennese-style Flying Fish Signature Coffee Blend	\$10.25
Maker's Mark Kentucky Straight Bourbon, Salted Caramel, Flying Fish Viennese-style Coffee Blend, Freshly Made Cream		Locally roasted 100% specialty grade Arabica beans served French Press-style (Serves Two)	

Loose Leaf Tea Selections

Organic Jasmine Pearl	\$10.25	Organic Chamomile Flowers	\$10.25
Imperial English Breakfast	\$10.25	Flowery Earl Grey	\$10.25

Fortified and Dessert Wines

Chateau de Beaucastel; Chateauneuf-du-Pape, Rhone, France 2022 8oz	\$74.00	Sartori di Verona Amarone Della Valpolicella, Veneto, Italy 2016 8oz	\$39.00
Tawny Port Flight	\$26.00	Dow's 20 yr Tawny Port	\$25.00
Ferreira 10 yr, Dow's 20 yr, Dow's 30 yr (3-oz pour of each)			
Markus Huber Gruner Veltliner, Traisental, Austria 2023 8oz	\$24.00	Dow's 30 yr Tawny Port	\$34.00
Lustau East India Solera Sherry	\$16.00	Broadbent Malmsey Madeira 10 yr	\$22.00

Fonseca Bin 27 Port	\$14.00	Far Niente Dolce Late Harvest, Napa Valley 2011	\$42.00
Klein Constantia, South Africa 2008	\$52.00		

Cognac and Liqueur

Rémy Martin Louis XIII 1/2-oz 120.00 1-oz 230.00 2-oz 400.00		Rémy Martin VSOP Cognac	\$21.00
Hennessy XO	\$42.00	Grand Marnier Liqueur	\$17.50
Grand Marnier 100 Liqueur	\$36.00	Cointreau Noir Liqueur	\$18.00
Courvoisier VSOP Cognac	\$18.00	Courvoisier XO Cognac	\$36.00

Allergy-Friendly Appetizers

Guests must speak to a Cast Member about their allergy-friendly request		Lobster Bisque Aged Brandy, Chive Oil (For Gluten/Wheat, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	\$20.00
Steamed Mussels Tonkotsu Broth, House-made Sweet Sausage, Black Garlic Aioli (For Milk, Peanut/Tree Nut, Sesame Allergies)	\$21.00	Slow-roasted Pork Belly Braised Greens, Crispy Cornbread, Cannellini Beans, Espellete-spiced Honey (For Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)	\$19.00
Shrimp Cocktail White Wine-poached Jumbo Shrimp, Palm Hearts, House Cocktail Sauce (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)	\$19.00	Tasting of Artisan Cheeses Chef's Signature Selection (For Egg, Fish/Shellfish, Peanut, Sesame, Soy Allergies)	\$21.00
Grilled Heirloom Tomatoes and Stone Fruit Burrata, Smoked Peach Vinaigrette, Cashew Tuile (For Egg, Fish/Shellfish, Peanut, Sesame, Soy Allergies)	\$17.00	Seasonal Gazpacho Croustillant, Lemon Powder (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)	\$16.00

Allergy-Friendly Entrées

Guests must speak to a Cast Member about their allergy-friendly request		Roasted Salmon* Piperade, Arugula “Tabbouleh,” Castelvetro Tapenade (For Egg, Peanut/Tree Nut, Sesame, Shellfish, Soy Allergies)	\$51.00
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Chilean Sea Bass*	\$57.00	Filet Mignon*	\$65.00
Fork-crushed Potatoes, Dill Beurre Blanc (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, Shellfish, Soy Allergies)		Caramelized Cauliflower Purée, Wild Mushroom Conserva, Bordelaise (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)	
Seafood "Frutti di Mare"	\$59.00	Char-crusted New York Strip*	\$65.00
Shrimp, Lobster, Clams, Mussels, Fregola, Tomato Broth, Parmesan Chiffon (For Egg, Peanut/Tree Nut, Sesame, Soy Allergies)		Mille-Feuille Potato Gratin, Haricot Vert, Béarnaise Sauce (For Peanut/Tree Nut, Sesame, Shellfish Allergies)	
Oven-roasted Squash and Japanese Eggplant . . .	\$43.00	Potato-wrapped Red Snapper*	\$63.00
Whipped Soy, Chili Crunch, Shiso (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut Allergies)		Leek Fondue, Cassis-Red Wine Reduction (For Gluten/Wheat, Peanut/Tree Nut, Sesame, Shellfish, Soy Allergies)	
Pan-seared Organic Duck	\$57.00	Plancha-seared Scallops*	\$57.00
Parsnip Purée, Walnut Granola, Calvados Jus (For Egg, Fish/Shellfish, Milk Allergies)		Savory Grits, Sweet Corn Vermouth-Peppadew Emulsion (For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, Soy Allergies)	

Allergy-Friendly Enhancements

Guests must speak to a Cast Member about their allergy-friendly request		Butter-poached Lobster Tail	\$27.00
		For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies	
Seared Scallops*	\$21.00	Sautéed Shrimp	\$18.00
For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies		For Gluten/Wheat, Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies	
Ibérico Ham	\$18.00		
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)			

Allergy-Friendly Desserts

Guests must speak to a Cast Member about their allergy-friendly request		Tasting of Artisan Cheeses	\$21.00
		Chef's Signature Selection (For Egg, Fish/Shellfish, Peanut, Sesame, Soy Allergies)	
Tropical Upside-down Cake	\$14.00	Chocolate Caviar Custard	\$14.00
Brown Sugared Pineapple, Coconut Foam, Roasted Banana Ice Cream (For Egg, Fish/Shellfish, Milk, Peanut, Sesame, Soy Allergies)		Roasted Peanut Praline, Chocolate Sorbet, Cocoa Nib Tuile (For Gluten/Wheat, Fish/Shellfish, Sesame, Soy, Tree Nut Allergies)	

New York Cheesecake \$15.00

Triple-Berry Reduction, Mini Funnel Cake (For Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Lemonade Mousse \$14.00

Lemon Pound Cake, Elements of Raspberry, Citrus Ice Cream (For Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Allergy-Friendly Kids' Appetizers (à la carte)

Guests must speak to a Cast Member about their allergy-friendly request

Chicken Noodle Soup \$4.25

Organic Chicken and Whole Grain Noodles (For Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Romaine Salad \$5.25

with Ranch and Croutons (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Create-Your-Own Entrées (choose one)

Guests must speak to a Cast Member about their allergy-friendly request

Fish \$20.00

(For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, Shellfish, and Soy Allergies)

Red Snapper \$20.00

(For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, Shellfish, and Soy Allergies)

Chicken Breast \$16.00

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Pasta with Marinara \$15.00

(For Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Grilled Steak \$25.00

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Create-Your-Own Selections (choose two)

Guests must speak to a Cast Member about their allergy-friendly request

Asparagus

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Green Beans

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Carrots

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Macaroni & Cheese

(For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Fruit Bowl

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)

S'more Time at the Beach

(For Fish/Shellfish, Peanut, and Sesame Allergies)

Mini Cone Trio

(For Fish/Shellfish, Peanut/Tree Nut, Sesame, Soy Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

At Disney owned and operated locations, Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests at Disney owned and operated locations, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. Allergy requests may be handled differently at locations not owned and operated by Disney.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our plant-based menu items are made without animal meat, dairy, eggs and honey.