

Please Let Your Server Know If You Have Any Food Related Allergies While Ordering



STARTERS



- BlackFly Bread Sticks** 🍷 ~ Thinly Stretched Pizza Dough With Garlic, Herbs, & Parmesan, With Marinara \$12
- Authentic Bahamian Conch Fritters** ~ House Made From A Bahamian Family Recipe. These Delicious Fritters Are Made In The Traditional Bahamian Style. A Soft, Tomato Base With Pieces Of Conch. Served With A Datil Pepper Remoulade \$12
- Coquilles Saint-Jacques** ~ Dry Packed Sea Scallops, Baked In A Spanish Manchego-Mornay With Shallots & Wine \$18
- Buffalo Cauliflower** 🍷 ~ Cauliflower Florets Lightly Fried, Tossed In Buffalo Sauce & Served With Ranch & Celery \$13_{GF}
- Hawaiian Poke Tuna** ~ Grade A+ Sashimi Ahi Tuna, Macadamia Ponzu, Sesame, Nori Furikake Spice, Onion, Cucumber, & Corn Tortilla Chips \$20*
- Wellington Beef Tips** ~ Filet Mignon Tips Wrapped In Puff Pastry With Mushroom Duxelles & Dijon Mustard, Pommes Puree, & Finished With A Mushroom Glace \$18
- Fried Calamari Friti** ~ Fried Squid & Artichokes, Sweet Drop Peppers, Marinara \$14
- Chili-Lime Shrimp** ~ Shrimp In A Spicy Chili-Lime Garlic Sauce, Miso Butter Emulsion, Sweet Soy \$13
- Spinach & Artichoke Dip** 🍷 ~ Our Touch On The Classic, With Fresh Spinach & Chopped Artichokes Baked With A Cheese Blend & Served With Corn Tortillas \$14_{GF}



SOUPS & SALADS



- Bahamian Conch Chowder** \$9
- Soup Of The Day** MKT
- Mexican Street Corn Salad** ~ Fresh Baby Spinach, Grilled Then Shaved Mexican Style Corn, Cotija Cheese, Tomatoes, Red Onion, Warmed Chorizo Vinaigrette, Cilantro-Lime Aioli, Corn Tortilla Straws \$13
- House Salad** 🍷 ~ Spring Mix, Tomato, Carrot, Cucumber, White Balsamic Vinaigrette \$11_{GF}
- Arugula Salad** 🍷 ~ Arugula, Seasonal Fruit, Goat Cheese, Marcona Almonds, Sun Dried Cranberries, Florida Citrus Vinaigrette \$12_{GF}
- Caesar Salad** ~ Croutons, Shredded Parmesan, Creamy Caesar Dressing \$11

Grilled Chicken \$8 / (4) Grilled Shrimp \$8 / Grilled Fresh Catch \$MKT

Crispy Skin Salmon \$MKT

Bottled Fiji Still Water & Pellegrino Sparkling Water Available

Please Let Your Server Know If You Have Any Food Related Allergies While Ordering



ENTREES



Maryland Crab Stuffed Flounder ~ Fresh, Atlantic Flounder Stuffed With Lump Crab, Served With Jasmine Rice, Vegetables, Smoked Paprika, & Beurre Blanc	\$42
Datil Pepper Linguica ~ A Caribbean Twist On Bangers & Mash, Grilled Portuguese Style Sausage, Blended With Local Datil Peppers, Served With Mashed Potatoes, Vegetables, & Chimichurri	\$26
Furikake Crusted Ahi Tuna ~ Seared Rare, Jasmine Rice, House Pickled Vegetables, Miso Beurre Blanc, Sweet Soy Reduction, & Wasabi Mousse	\$39*
Chicken Parmesan ~ Italian Breaded Chicken Breast, Lightly Fried, Than Topped With Mozzarella & Marinara, Served With Herb & Garlic Butter Pasta & Vegetables	\$29
Seafood Mixed Grill ~ Jumbo Shrimp, Scallops, & Fresh Catch, Perfectly Grilled, Served Over A Pan Fried Grit Cake & Vegetables, With An Old Forester Bourbon-Bacon Jam	\$44
Surf & Turf Fried Rice ~ Beef Tenderloin Tips & Shrimp Sautéed In A Spicy Chili Glaze Served Over An Asian Vegetable Fried Rice Finished With Fried Garlic & Sweet Soy	\$36
Blue Crab Capellini ~ Lump Crab, Angel Hair, Garlic, Red Pepper Flake, Fresh Basil, White Wine Cream	\$34
BlackFly Fried Shrimp ~ Jumbo Fried Shrimp, Served With French Fries, Vegetables & Datil Remoulade	\$26
Slammin' Salmon ~ Toga Tuna Spiced Crispy Skinned Salmon Fillet (Cooked Medium), Topped With A Spicy Dynamite Crab Aioli, Jasmine Rice, Vegetables, Miso Beurre Blanc, Wasabi Mousse, & Sweet Soy	\$35*
Lobster Thermidor ~ (2) Maine Lobster Tail Meat, Blended With Parmesan, Herbs, Panko, & Sherry, Baked & Served With Mashed Potatoes, & Vegetables, & A Side Of Drawn Butter	\$52
Mushroom Wellington 🦋 ~ Our Signature Vegetarian Dish, A Puff Pastry Filled With Assorted Mushrooms, Truffle, Spinach, & Asiago Cheese, Served With Vegetables & Mashed Potatoes, Mushroom Glace	\$34

BLACKFLY GRILL

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

Grilled 7 oz. Flat Iron Steak	\$36 ^{GF}
Grilled 8 oz. Beef Tenderloin	\$48 ^{GF}
Grilled 14 oz. Bone-In Pork Chop	\$38 ^{GF}
Sauce Options:	
~ Truffle Butter ^{GF}	
~ Old Forester Bourbon – Bacon Jam	
~ Mushroom Glace ^{GF}	
~ Chimichurri ^{GF}	

Add Chili Lime Glaze, Miso Beurre Blanc, Chimichurri, Sweet Soy, Add \$8

Make It Dynamite Style, Add \$14

Additional Sides Of Sauces Are Available to Be Added For \$1.50

Delicious Entrée Additions

(4) Grilled Shrimp \$8

5oz Maine Lobster Tail \$23

(3) Pan Seared Sea Scallops \$15

Sauteed Lump Crab \$15

Please Let Your Server Know If You Have Any Food Related Allergies While Ordering



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
Margherita 🌿 ~ Crushed San Marzano Tomato Sauce, Fresh Mozzarella, Torn Basil	\$16
Chicken & Arugula ~ Garlic & Truffle Oil, Grilled Chicken, Ricotta, Mozzarella, Oregano, Black Pepper, Fried Garlic, Fresh Arugula	\$20
Prosciutto Caprese ~ Grilled Chicken, Prosciutto, Cherry Tomatoes, Fresh Mozzarella, Parmesan, Garlic Oil, Pesto Dollop, Balsamic Reduction, Fresh Basil	\$23
Mediterranean 🌿 ~ Green Olives, Spinach, Roasted Red Peppers, Artichoke Hearts, Goat Cheese, Garlic Oil	\$20
Mushroom 🌿 ~ Roasted Mushrooms, Red Onions, Truffle Oil, Basil, Goat Cheese	\$21
Carnivore ~ Pepperoni, Bacon, Italian Sausage, Crushed San Marzano Tomato Sauce	\$23
Black Garlic ~ Prosciutto, Black Garlic Puree, Ricotta, Asiago, Parmesan, Arugula	\$22
Sausage & Asiago Pizza ~ Italian Sausage, Pesto, Shaved Asiago Cheese, Red Onion, Roasted Red Pepper	\$21

Add Anchovies or Truffle Oil \$2

Add Bacon, Pepperoni, or Italian Sausage \$5

Add Grilled Chicken or Linguica Sausage \$8

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



KIDS MENU



Available For Children Ages 11 & Under

Kids Pasta 🌿 ~ Pasta With Your Choice Of Butter Sauce, Alfredo, Or Marinara	\$9
Kids Cheese Pizza 🌿	\$12
Kids Pepperoni Pizza	\$14
Kids Fried Chicken Tenders ~ With French Fries & Vegetables	\$15
Kids Seared Catch ~ With French Fries & Vegetables	\$19

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 - 🌿 Indicates Vegetarian Menu Options

For Your Convenience, Parties Of Five Or More 20% Gratuity Will Be Added - Split Charges Apply To Split Items

Please Let Your Server Know If You Have Any Food Related Allergies While Ordering



OUR BAR FAVORITES



VODKA

Absolut
Belvedere
Buffalo Trace Wheatley
Chopin (Potato)
Grey Goose
Ketel One
New Amsterdam
Reyka
St Augustine Distillery
Stoli Elit
Titos

GIN

Beefeater
Bombay Sapphire
Hendricks
Manifest
New Amsterdam
No. 3 Dry
St Augustine Distillery
Tanqueray

RUM

Bacardi Silver
Brugal 1888
Captain Morgan Spiced
Frigate 12yr
Frigate 15yr
Frigate 21yr
Frigate 8yr
Madi Vanilla Bean
Mt Gay Eclipse
Myers Dark
Ron Zacapa 23yr
Rum Haven Coconut
Sailor Jerry Spiced
St Augustine Distillery
Zaya 16yr

COGNAC

Courvoisier VSOP
D'usse
Hennessy VSOP Privilege
Remy Martin 1738
Remy Martin VSOP

TEQUILA

1800 Coconut
Casa Dragones Anejo
Casa Dragones Blanco
Casa Noble Marques
Casamigos Blanco
Cincoro Blanco
Cincoro Gold
Corazon Blanco
Corralejo Anejo
Don Fulano Blanco
Don Julio Blanco
El Bandido Yankee Blanco
El Bandido Yankee Reposado
Gran Centenario Anejo
Gran Centenario Reposado
Gran Coramino Anejo
Gran Coramino Reposado Cristalino
Herradura Reposado
Jose Cuervo Reserva Famiglia
Jose Cuervo Reserva Reposado
Komos Extra Anejo
Komos Rosa Reposado
Maestro Dobel
Milagro Reposado
Milagro Reposado Select
Milagro Silver
Milagro Silver Select
Patron Anejo
Patron El Cielo
Patron Reposado
Patron Silver
Santo Fino Blanco
Santo Fino Reposado
Tears Of Llorona Extra Anejo
Teremana Blanco

MEZCAL

Illegal
Montelobos
Santo Fino Mezquila
Xicarú Silver

WHISKEYS

*We Offer Over 150 Whiskeys...Here Are Some Of Our Favorites...See Server For More Selections)

Angels Envy Bourbon
Bakers Bourbon
Big Stick Bourbon
Bookers Little Book Bourbon
Bushmills 12yr Irish Whiskey
Craigellachie 23yr Single Malt
Dalmore King Alexander III Single Malt
Glenfiddich 21yr Single Malt
Glenfiddich XX Cask Single Malt
Heavens Door Rye
Hudson Maple Rye
Jack Daniel Sinatra
Jeffersons Reserve Oceans Bourbon
Jeffersons Reserve Tropics Bourbon
Johnny Walker Blue Label
Michters Bourbon
Middleton Very Rare Irish Whisky
Monkey Shoulder Blended Scotch
Oban 14yr Single Malt
Old Ezra 7yr Bourbon
Redbreast 12yr Irish Whisky
St Augustine Distillery The Saint
Templeton 10yr Rye
The Balvenie 14yr Peat Week Single Malt
The Macallan Rare Cask Single Malt
Tullamore DEW Caribbean Cask
Tullamore DEW Cider Cask
Uncle Nearest 1856 Whiskey
WhistlePig 21yr Rye
WhistlePig Boss Hog VIII Rye
WhistlePig Boss Hog XI Rye
WhistlePig Road Stock Rye
Yellowspot Irish Whisky