

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



STARTERS



- BlackFly Bread Service & Spreads** 🍯 ~ Grilled Ciabatta Served With An Herb Pesto Spread & Sun-Dried Tomato Butter \$8
- Cheese Bread Sticks** 🍯 ~ Thinly Stretched Pizza Dough With Garlic, Herbs, & Parmesan, With Marinara \$12
- Maine Lobster & Conch Fritters** ~ (5) House Made Fritter Batter, Blended With Maine Lobster & Diced Conch, Served Over A Bed Of Arugula, With A Creamy Truffle-Honey Dijonnaise \$19
- Coquilles Saint-Jacques** ~ Dry Packed Sea Scallops, Baked In A White Cheddar Mornay With Shallots, White Wine, & Italian Bread Crumbs, Served With Grilled Ciabatta \$18
- Fried Cremini Mushrooms** 🍯 ~ Cremini Mushrooms, Potato Starch Batter, Fried, Tossed In A Creamy Garlic-Parmesan Sauce \$14^{GF}
- Hawaiian Poke Tuna** ~ Grade A+ Sashimi Ahi Tuna, Macadamia Nut 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
- Calamari Friti** ~ Fried Squid & Artichokes, Sweet Drop Peppers, Marinara \$15
- 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, & Turmeric 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}
- Green Tea-Shoyu Salad** 🍯 ~ Spring Mix Blended With Red Cabbage & Carrots, Tossed In A Green Tea-Shoyu Vinaigrette, With Crispy Wonton Straws, Fried Wasabi Crusted Green Peas, Cucumber, Red Onion \$12^{GF}
- Caesar Salad** ~ Romaine Lettuce, Honey-Dijon Croutons, Shredded Parmesan, Creamy Caesar Dressing \$11
- Grilled Chicken** \$8 / **(4) Grilled Shrimp** \$8 / **Grilled Fresh Catch** \$MKT
- Crispy Skin Salmon** \$MKT* / **Furikake Crusted Seared Ahi Tuna** \$MKT*

Bottled VOSS Sparkling & Still Water

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ENTREES



- Datil Pepper Linguica** ~ A Caribbean Twist On Bangers & Mash, Grilled Portuguese Style Sausage, Blended With Local Datil Peppers, Served With Mashed Potatoes, Vegetables, & Chimichurri \$28
- Furikake Crusted Ahi Tuna** ~ Seared Rare, Jasmine Rice, House Pickled Vegetables, Miso Beurre Blanc, Sweet Soy Reduction, & Wasabi \$39*
- Brazilian Moqueca** ~ Seared Pieces Of Fresh Catch, Sautéed With Peppers, Onions, Cilantro & Coconut Milk, Served Over Jasmine Rice With A Crispy Cassava Nest & Fresh Lime \$39
- Chicken Parmesan** ~ Italian Breaded Chicken Breast, Lightly Fried, Then Topped With Mozzarella & Marinara, Served With Herb & Garlic Butter Pasta & Vegetables \$32
- Caramelized Scallops** ~ (6) Diver Caught Sea Scallops, Fried & Caramelized, Served Crispy Fried Spinach, Jasmine Rice, & A Side Of Green Tea-Shoyu Vinaigrette, Wasabi \$38
- 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 \$38
- Blue Crab Capellini** ~ Lump Crab, Angel Hair, Garlic, Red Pepper Flake, Fresh Basil, White Wine Cream, Grilled Ciabatta \$35
- 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, & Sweet Soy \$35*
- Maine Lobster Mac & Cheese** ~ Maine Lobster Meat, Sautéed With Red Onion, In A Vermont White Cheddar-Truffle Cream Sauce, Topped With A Maine Lobster Tail, Served With Grilled Ciabatta \$48
- Zucchini Giardino** 🌿 ~ House Shredded Zucchini Linguini, Tossed With Mushrooms, Sweet Drop Peppers, Grape Tomatoes, Garlic & Onion, Tossed In Reyka Vodka Cream Sauce, Finished With Parmesan \$26^{GF}

Delicious Entrée Additions

- (4) Grilled Shrimp \$8
5oz Maine Lobster Tail \$23
(3) Pan Seared Sea Scallops \$16
Sautéed Lump Crab \$15

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

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10" BRICK OVEN PIZZAS



***All Pizzas Are Topped With A Shredded Mozzarella Cheese ***

Margherita 🌿	~ Crushed San Marzano Tomato Sauce, Fresh Mozzarella, Torn Basil	\$17
Chicken & Arugula	~ Garlic & Truffle Oil, Grilled Chicken, Ricotta, Mozzarella, Oregano, Black Pepper, Fried Garlic, Fresh Arugula	\$21
Prosciutto Caprese	~ Grilled Chicken, Prosciutto, Cherry Tomatoes, Fresh Mozzarella, Parmesan, Garlic Oil, Pesto Dollop, Balsamic Reduction, Fresh Basil	\$24
Mediterranean 🌿	~ Green Olives, Spinach, Roasted Red Peppers, Artichoke Hearts, Goat Cheese, Garlic Oil	\$21
Mushroom 🌿	~ Roasted Mushrooms, Red Onions, Truffle Oil, Basil, Goat Cheese	\$22
Carnivore	~ Pepperoni, Bacon, Italian Sausage, Crushed San Marzano Tomato Sauce	\$24
Black Garlic	~ Prosciutto, Black Garlic Puree, Ricotta, Asiago, Parmesan, Arugula	\$23
Sausage & Asiago Pizza	~ Italian Sausage, Pesto, Shaved Asiago Cheese, Red Onion, Roasted Red Pepper	\$22

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



Desserts



Crème Brûlée	~ See Server For Tonight's Flavor Offering	\$12 ^{GF}
Cinnamon Whiskey Cake	~ A Light & Fluffy Yellow Cake Soaked In Jack Daniel's Fire Cinnamon Whiskey	\$12
Triple Fudge Brownie	~ Decadently Delicious, Served a la Mode With Vanilla Ice Cream, Finished With Salted Caramel	\$14
Banana Bread Pudding	~ Our Staff's Favorite! Served a la Mode With Vanilla Ice Cream, Warm Caramel, & A Pecan Streusel	\$13
Key Lime Pie	~ This Will Take You Back To Key West! Made With Freshly Squeezed Key Limes & A Graham Cracker Crust, Finished With Whipped Cream, A Strawberry Puree, & Coconut Chantilly	\$14

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

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OUR BAR FAVORITES



VODKA

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

GIN

Beefeater
Bombay Sapphire
Hendricks
New Amsterdam
St Augustine Distillery
Tanqueray

RUM

Bacardi Silver
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 Familia
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
Xicaru 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
Midleton 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