



## STARTERS



- Blackfly Bread Service & Spreads** 🍯 ~ Served With Herb Pesto & Sun-Dried Tomato Butter \$8
- Cheese Bread Sticks** 🍯 ~ Thinly Stretched Pizza Dough With Garlic, Herbs, & Parmesan, With Marinara \$12
- Bahamian Conch Fritters** ~ House Made Fritter Batter, Blended With Fresh Conch & Aromatics, Served With Datil Remoulade \$16
- Blackfly Crab Cakes** ~ Lump Blue Crab Cakes, Blended With Cheeses, Panko, Celery & Onion, Pan Seared, Served Over A Bed Of Arugula, With Beurre Blanc, & Smoked Paprika \$21
- Coquilles Saint-Jacques** ~ (3) Brown Butter Seared U-15 Sea Scallops, Baked In A Dish With Shallots, White Cheddar Mornay, & Parmesan Breadcrumbs, Garnished With Chives \$18
- Hawaiian Poke Tuna** ~ Grade A+ Sashimi Ahi Tuna, Macadamia Nut Ponzu, Nori Furikake Spice, Onion, Cucumber  
Served With Sesame Wakame & Tri-Colored Corn Tortilla Chips \$22\*
- Wellington Beef Tips** ~ Filet Mignon Tips Wrapped In Puff Pastry With Mushroom Duxelles & Dijon Mustard, Pommes Puree,  
Finished With A Mushroom Glace \$18
- Haitian Calamari**~ Fried Squid & Artichokes, Haitian Inspired Datil Pikliz, & Our Classic Scotch Bonnet Aioli \$16
- Chili-Lime Shrimp** ~ Shrimp In A Spicy Chili-Lime Garlic Sauce, Miso Butter Emulsion, Sweet Soy \$14
- Spinach & Artichoke Dip** 🍯 ~ Our Touch On The Classic, With Fresh Spinach & Chopped Artichokes, Cayenne, Garlic, & Turmeric,  
Baked With A Cheese Blend & Served With Corn Tortillas \$15<sup>GF</sup>



## 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
- 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
- Caesar Salad** ~ Garlic-Herb Baked Croutons, Shredded Parmesan, Creamy Caesar Dressing \$11
- Isla Fresa Salad** 🍯 ~ Spring Mix, Mango Salsa, Goat Cheese, Macadamia Crumble, Sweety Drop Peppers, White Balsamic Vinaigrette \$13<sup>GF</sup>

**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\*



## ENTREES

<b>Catch Of Day ~ Classic Style</b> ~ Pan Seared Fresh Catch, Served With Beurre Blanc, Jasmine Rice, & Vegetables	
<b>Island Style</b> ~ Blackened & Seared Fresh Catch, Served With Mango Salsa, Jasmine Rice, & Vegetables	\$MKT <sup>GF</sup>
<b>Datil Pepper Linguica</b> ~ A Caribbean Twist On Bangers & Mash, Grilled Portuguese Style Sausage, Blended With Local Datil Peppers, Served With Mashed Potatoes, Vegetables, & Chimichurri	\$28 <sup>GF</sup>
<b>Furikake Crusted Ahi Tuna</b> ~ Seared Rare, Jasmine Rice, House Pickled Vegetables, Miso Butter Emulsion, Sweet Soy Reduction, Chili Oil & Wasabi	\$MKT
<b>Brazilian Moqueca</b> ~ Seared Pieces Of Fresh Catch, Sauteed With Peppers, Onions, Pineapple Juice & Coconut Milk, Served Over Jasmine Rice With A Crispy Fried Sweet Carrot Nest & Fresh Lime	\$39 <sup>GF</sup>
<b>Chicken Parmesan</b> ~ Italian Breaded Chicken Breast, Lightly Fried, Than Topped With Mozzarella & Marinara, Served With Herb & Garlic Butter Pasta & Vegetables	\$29
<b>Scallops Brandon</b> ~ (6) Diver Caught Sea Scallops, Pan Seared & Basted With Butter, Served Over Red Pepper Coulis, With A Parmesan Cashew Crumble, Lemon Garlic Aioli Drizzle, Sides Of Jasmine Rice & Arugula	\$39 <sup>GF</sup>
<b>Surf &amp; Turf Fried Rice</b> ~ Beef Tenderloin Tips & Shrimp Sautéed In A Spicy Chili Glaze Served Over Vegetable Fried Rice Finished With Fried Garlic, Miso Butter Emulsion, Chili Oil & Sweet Soy	\$38
<b>Blue Crab Capellini</b> ~ Lump Crab, Angel Hair, Garlic, Red Pepper Flake, Fresh Basil, White Wine Cream, Grilled Ciabatta	\$35
<b>BlackFly Fried Shrimp</b> ~ (7) Jumbo Fried Shrimp, Served With French Fries, Vegetables & Datil Remoulade	\$26
<b>Slammin' Salmon</b> ~ Togarashi Spiced Crispy Skinned Salmon Fillet (Cooked Medium), Topped With A Spicy Chili Aioli Blended Crab Served With Jasmine Rice, Vegetables, Miso Butter Emulsion, Wasabi, & Sweet Soy	\$35*
<b>Maine Lobster Mac &amp; Cheese</b> ~ Maine Lobster Meat, Sauteed With Red Onion, In A Vermont White Cheddar-Truffle Cream Sauce Topped With A Maine Lobster Tail, Served With Grilled Ciabatta	\$48
<b>Zucchini Giardino</b> 🍄 ~ Hand Cut Zucchini Linguini, Tossed With Mushrooms, Sweet Drop Peppers, Grape Tomatoes, Garlic & Onion, Tossed In Reyka Vodka Cream Sauce, Finished With Parmesan	\$26
<b>Mayan Duck Breast</b> ~ Coffee-Molé Rubbed Duck Breast, Pan Seared, Sliced, Over Bourbon-Bacon Jam, Topped With Chili-Corn Relish, With Sides Of Grilled Acorn Squash, & Jasmine Rice	\$49 <sup>GF</sup>

### Delicious Entrée Additions

<b>(4) Grilled Shrimp</b>	\$8
<b>5oz Maine Lobster Tail</b>	\$23
<b>(3) Pan Seared Sea Scallops</b>	\$15
<b>Sauteed Lump Crab</b>	\$15

### BLACKFLY GRILL

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

<b>Grilled 7 oz. Flat Iron Steak</b>	\$36 <sup>GF</sup>
<b>Grilled 8 oz. Beef Tenderloin</b>	\$48 <sup>GF</sup>
<b>Grilled 14 oz. Bone-In Pork Chop</b>	\$38 <sup>GF</sup>
<b>Sauce Options:</b>	
- <b>Truffle Butter</b>	<sup>GF</sup>
- <b>Old Forester Bourbon - Bacon Jam</b>	<sup>GF</sup>
- <b>Mushroom Glaze</b>	<sup>GF</sup>
- <b>Chimichurri</b>	<sup>GF</sup>

**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**



## 10" BRICK OVEN PIZZAS



**\*All Pizzas Are Topped With A Provolone/Mozzarella Cheese Blend\***

<b>Margherita</b>  ~ Crushed San Marzano Tomato Sauce, Fresh Mozzarella, Torn Basil	\$18
<b>Mediterranean</b>  ~ Green Olives, Spinach, Roasted Red Peppers, Artichoke Hearts, Goat Cheese, Garlic Oil	\$21
<b>Mushroom</b>  ~ Roasted Mushrooms, Red Onions, Truffle Oil, Basil, Goat Cheese	\$22
<b>Chicken &amp; Arugula</b> ~ Garlic & Truffle Oil, Grilled Chicken, Ricotta, Mozzarella, Oregano, Black Pepper, Fried Garlic, Fresh Arugula	\$21
<b>Prosciutto Caprese</b> ~ Grilled Chicken, Prosciutto, Cherry Tomatoes, Fresh Mozzarella, Parmesan, Garlic Oil, Pesto Dollop, Balsamic Reduction, Fresh Basil	\$25
<b>Datil Barbecue Chicken</b> ~ Grilled Chicken, Bacon, Fresh Red Onion, Mozzarella, Parmesan, Cheddar, Garlic Oil, Minorcan Mike's Datil Barbecue Sauce Drizzle	\$24
<b>Carnivore</b> ~ Pepperoni, Bacon, Italian Sausage, Crushed San Marzano Tomato Sauce	\$24
<b>Blackfly Supreme</b> ~ Pepperoni, Italian Sausage, Roasted Red Peppers, Mushrooms, & Onions, Green Olives, Mozzarella, & Asiago Cheeses, Basil-Marinara Base, Oregano	\$26
<b>Sausage &amp; Asiago Pizza</b> ~ 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



<b>Crème Brûlée</b> ~ See Server For Tonight's Flavor Offering	\$12 <sup>GF</sup>
<b>Triple Fudge Brownie</b> ~ Decadently Delicious, Served a la Mode With Vanilla Ice Cream, Finished With Salted Caramel	\$14
<b>Cinnamon-Whiskey Peach Cobbler</b> ~ Our Staff's Favorite! Cinnamon Whiskey Braised Peaches, Baked With A Buttery Crumble, Served a la Mode With Vanilla Ice Cream, & Warm Salted Caramel	\$13
<b>Key Lime Pie</b> ~ 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
<b>Celebration Cake</b> ~ Whipped Vanilla Ice Cream, Layered Between Coconut Crumble Cake, Garnished With Firework Crispies	\$12

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