



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
- Lamb Meatballs** ~ Braised In Herb Pesto & Garlic Oil, Cooked In Our Brick Pizza Oven, Topped With Shredded Parmesan \$18_{GF}
- Bahamian Conch Fritters** ~ House Made Fritter Batter, Blended With Fresh Conch & Aromatics, Served With Datil Remoulade \$16
- Maine Lobster Egg Rolls** ~ Butter Poached Maine Lobster, Shredded Napa Cabbage & Carrots, Wrapped In Wonton Wrappers, Lightly Fried, Served With A Side Of Sweet Chili Glaze \$23
- Scallops Capricho** ~ Seared Sea Scallops, Wrapped In Crispy Prosciutto, Served With Red Watercress, Pickled Red Onions & Red Fresno Chilis, Finished With A Blueberry Gastrique \$20
- Hawaiian Poke Tuna** ~ Grade A+ Sashimi Ahi Tuna, Macadamia Nut Ponzu, Nori Furikake Spice, Onion, Cucumber Served With Sesame Wakame & Wonton Chips \$23*
- 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 \$16_{GF}



SOUPS & SALADS



- Bahamian Conch Chowder** \$10
- Soup Of The Day** MKT
- Caesar Salad** ~ Chopped Romaine Hearts, Garlic-Herb Baked Croutons, Shredded Parmesan, Creamy Caesar Dressing \$11
- House Salad** 🍯 ~ Spring Mix, Heirloom Cherry Tomato, Carrot, Cucumber, White Balsamic Vinaigrette \$11
- 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
- Isla Fresa Salad** 🍯 ~ Assorted Mixed Greens, Fresh Mango Salsa, Goat Cheese, Cashew Crumble, Sweetly Drop Peppers, White Balsamic Vinaigrette \$13_{GF}
- Blackfly Cobb Salad** ~ Chopped Romaine Hearts, Sweet Tea Brined Boiled Egg, Bacon, Blue Cheese, Tomatoes, Red Onion, Cucumber, Garlic-Herb Baked Croutons, Side Of Buttermilk Ranch Dressing \$17

Grilled Chicken \$9 / (4) Grilled Shrimp \$9 / Grilled Fresh Catch \$MKT

Crispy Skin Salmon \$MKT / Furikake Crusted Seared Ahi Tuna \$MKT

Bottled VOSS Still & Pelligrino Sparkling Water Available



ENTREES

Catch Of Day ~ Piccata Style ~ Served With Capers, White Wine & Scallion Butter Sauce, Lemon, Jasmine Rice & Vegetables	
Island Style ~ Blackened & Seared Fresh Catch, Served With Mango Salsa, Jasmine Rice, & Vegetables	\$MKT _{GF}
Datil Pepper Linguica ~ A Caribbean Twist On Bangers & Mash, Grilled Portuguese Style Sausage, Blended With Local Datil Peppers, Served With Mashed Potatoes, Vegetables, & Chimichurri	\$29 _{GF}
Furikake Crusted Ahi Tuna ~ Seared Rare, Jasmine Rice, House Pickled Vegetables, Miso Butter Emulsion, Sweet Soy Reduction, Chili Oil & Wasabi	\$MKT
Peach Masala ~ Pan Fried Pieces Of Fresh Catch, Simmered In Yellow Curry With Fresh Peaches, Red Fresno Chilis, Green Onions, Daikon Root, Served Over Jasmine Rice	\$39 _{GF}
Chicken Parmesan ~ Italian Breaded Chicken Breast, Lightly Fried, Than Topped With Mozzarella & Marinara, Served With Herb & Garlic Butter Pasta & Vegetables	\$32
Surf & Turf Fried Rice ~ 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
Blue Crab Capellini ~ Lump Crab, Angel Hair, Garlic, Red Pepper Flake, Fresh Basil, White Wine Cream, Garlic Crostini	\$36
BlackFly Fried Shrimp ~ (7) Jumbo Fried Shrimp, Served With French Fries, Vegetables & Datil Remoulade	\$27
Slammin' Salmon ~ 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	\$36*
Maine Lobster Mac & Cheese ~ Maine Lobster Meat, Sauteed With Red Onion, In A Vermont White Cheddar-Truffle Mornay Sauce Topped With A Maine Lobster Tail, Served With Garlic Crostini	\$48
Spicy Cashew Beef ~ Chili Marinated Flank Steak, Grilled Medium, Sliced & Served Over Thai Cashew Sauce, Served With Jasmine Rice, Vegetables, Finished With Blueberry Gastrique Green Onions & Sesame Seeds	\$39 _{GF}
Farfalle Primavera 🍃 ~ Bow Tie Pasta, Tossed In An Aglio e Olio Style Sauce, With Mushrooms, Tomatoes, Spinach, Onions, Sweet Drop Peppers, Topped With Shredded Parmesan, Garlic Crostini	\$27

Delicious Entrée Additions

- (4) Grilled Shrimp** \$9
- 5oz Maine Lobster Tail** \$23
- (3) Pan Seared Sea Scallops** \$16
- Sauteed Lump Crab** \$16

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}	
~ Thai Cashew Sauce _{GF}	
~ Mushroom Glace _{GF}	
~ Chimichurri _{GF}	
~ Blueberry Gastrique _{GF}	

Add Chili Lime Glaze, Miso Butter Emulsion, 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

Margherita 	~ Crushed San Marzano Tomato Sauce, Fresh Mozzarella, Torn Basil	\$19
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
Chicken & Arugula	~ Garlic & Truffle Oil, Grilled Chicken, Ricotta, Mozzarella, Oregano, Black Pepper, Fried Garlic, Fresh Arugula	\$22
Carnivore	~ Pepperoni, Bacon, Italian Sausage, Crushed San Marzano Tomato Sauce	\$24
Blackfly Supreme	~ Pepperoni, Italian Sausage, Roasted Red Peppers, Mushrooms, & Onions, Green Olives, Mozzarella, & Asiago Cheeses, Basil-Marinara Base, Oregano	\$26
Sausage & Asiago Pizza	~ Italian Sausage, Pesto, Shaved Asiago Cheese, Red Onion, Roasted Red Peppers	\$23

Add Anchovies or Truffle Oil \$3

Add Bacon, Pepperoni, or Italian Sausage \$5

Add Grilled Chicken, Lamb Meatballs or Linguica Sausage \$9

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



Gelatina de Leche	~ Cinnamon Milk Gelatin, Fresh Berries, Mint, Shaved Chocolate	\$13 _{GF}
Triple Fudge Brownie	~ Decadently Delicious, Served a la Mode With Vanilla Ice Cream, Finished With Salted Caramel	\$15
Cinnamon-Whiskey Peach Cobbler	~ Our Staff's Favorite! Cinnamon Whiskey Braised Peaches, Baked With A Buttery Crumble, Served a la Mode With Vanilla Ice Cream, & Warm Salted Caramel	\$14
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
Celebration Cake	~ 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