



## STARTERS



- Blackfly Bread Service & Spreads** 🍯 ~ Served With Herb Oil & Sun-Dried Tomato Butter \$8
- Cheese Bread Sticks** 🍯 ~ Thinly Stretched Pizza Dough With Garlic, Herbs, & Parmesan, With Marinara \$12
- Blistered Shishito Peppers** 🍯 ~ Russian Roulette Peppers Blistered In Our Brick Pizza Oven, Served Over Arugula, With A Lemon Aioli & Black Lava Sea Salt \$14<sub>GF</sub>
- 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 \$24
- Scallops Ryō** ~ 3 Seared Sea Scallops, Chilled Chive Spiced Pears, Finished With A Walnut-Chili Crunch & Honey Sake Reduction \$20<sub>GF</sub>
- Hawaiian Poke Tuna** ~ Grade A+ Sashimi Ahi Tuna, Macadamia Nut Ponzu, Nori Furikake Spice, Onion, Cucumber Served With Sesame Wakame & Wonton Chips \$23\*
- Black Forest Sprouts** ~ Crispy Fried Brussel Sprouts, Tossed In A Cherry-Balsamic Reduction, Black Forest Bacon, Dried Tart Cherries, Walnuts, Goat Cheese Crumble \$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<sub>GF</sub>



## 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 \$14
- Isla Fresa Salad** 🍯 ~ Assorted Mixed Greens, Fresh Mango Salsa, Goat Cheese, Cashew Crumble, Sweet Drop Peppers, White Balsamic Vinaigrette \$13<sub>GF</sub>
- Bistro Salad** ~ Mesculan Greens, Bourbon-Maple Candied Bacon, Tomato-Cherry Jam, Red Onions, Cucumbers, Garlic-Herb Croutons, Served With A Side Sweet Chili Bleu Cheese Dressing \$18

**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

<b>Catch Of Day ~ Piccata Style</b> ~ Served With Capers, White Wine & Scallion Butter Sauce, Lemon, 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	\$29 <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>Seafood Etouffee</b> ~ Bay Spiced Pieces Of Fresh Catch Fresh Fish, 2 Sea Scallops, Simmered With Garlic, Onion, & Peppers, Served Over A Jalapeno-Cheddar Polenta Cake, Seasonal Vegetables, & A Datil Pepper ~ Shrimp Etouffee Sauce	\$44
<b>Chicken Parmesan</b> ~ Italian Breaded Chicken Breast, Lightly Fried, Than Topped With Mozzarella & Marinara, Served With Herb & Garlic Butter Pasta & Vegetables	\$33
<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, Garlic Crostini	\$37
<b>BlackFly Fried Shrimp</b> ~ (7) Jumbo Fried Shrimp, Served With French Fries, Vegetables & Datil Remoulade	\$28
<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	\$37*
<b>Maine Lobster Mac &amp; Cheese</b> ~ 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	\$49
<b>Spicy Cashew Beef</b> ~ 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 <sup>GF</sup>
<b>Capellini Sophia</b> 🍀 ~ Angel Hair Pasta Sauteed With Artichokes, Sun Dried Tomatoes, & Peruvian Sweet Drop Peppers, Tossed In A Basil Cream Sauce, Finished With A Cherry-Balsamic Reduction	\$27
<b>Chicken Hastings</b> ~ Buttermilk-Dill Soaked Chicken Thighs, Lightly Fried, Served With Bacon Confit Potatoes, Datil Spice Grilled Savoy Cabbage, Sweet Corn Puree, Seasonal Vegetables, Finished With A Side Of Minorcan Mike's Datil Sauce	\$32

### Delicious Entrée Additions

**(4) Grilled Shrimp** \$9

**5oz Maine Lobster Tail** \$24

**(3) Pan Seared Sea Scallops** \$18

**Sauteed Lump Crab** \$16

### **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>	\$49 <sup>GF</sup>
<b>Grilled 14 oz. Bone-In Pork Chop</b>	\$38 <sup>GF</sup>
<b>Sauce Options:</b>	
~ Truffle Butter <sup>GF</sup>	
~ Thai Cashew Sauce <sup>GF</sup>	
~ Cherry-Balsamic Reduction <sup>GF</sup>	
~ Chimichurri <sup>GF</sup>	

**Add Chili Lime Glaze, Miso Butter Emulsion, Chimichurri, Sweet Soy, Add \$9**

**Make It Dynamite Style, Add \$15**

**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	\$19
<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	\$22
<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 Peppers	\$23

**Add Anchovies or Truffle Oil \$3**

**Add Bacon, Pepperoni, or Italian Sausage \$5**

**Add Grilled Chicken, Grilled Shrimp 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



<b>Crème Brûlée</b> ~ Chef's Inspiration Flavor Of Custard, Caramelized Raw Sugar, With A Dollop Of Whipped Cream	\$13 <sup>GF</sup>
<b>Triple Fudge Brownie</b> ~ Decadently Delicious, Served a la Mode With Vanilla Ice Cream, Finished With Salted Caramel	\$15
<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	\$14
<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>Crostata de Napoli</b> ~ Dark Chocolate Tart, Pistachio Cream, Dark Cherry Pearls, Whipped Cream, Shaved Chocolate	\$16
<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

