



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_{GF}
- Bahamian Conch Fritters** ~ House Made Fritter Batter, Blended With Fresh Conch & Aromatics, Served With Datil Remoulade \$16
- Scallops Ryō** ~ (3) Sea Scallops, Chilled Chai Spiced Apples, Finished With A Walnut-Chili Crunch & Honey-Sake Reduction \$24*_{GF}
- Spicy Tuna Roll** ~ Spicy Tuna Blend, Cucumbers, & Carrots, Wrapped In Nori & Sushi Rice, Topped With Sashimi Tuna, Pickled Fresno Chilis, Red Tobiko, Kabayaki & Chili Oil, Crystalized Ginger, Wasabi Mousse \$21*_{GF}
- Black Forest Sprouts** ~ Crispy Fried Brussel Sprouts, Tossed In A White Balsamic Vinaigrette, Black Forest Bacon, Dried Tart Cherries, Walnuts, Goat Cheese Crumble \$18_{GF}
- Haitian Calamari**~ Fried Squid & Artichokes, Haitian Inspired Datil Pikliz, & Our Classic Scotch Bonnet Aioli \$18
- 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 \$26
- Chili-Lime Shrimp** ~ Shrimp In A Spicy Chili-Lime Garlic Sauce, Miso Butter Emulsion, Sweet Soy \$15_{GF}
- 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 \$17_{GF}



SOUPS & SALADS



- Bahamian Conch Chowder** \$10_{GF}
- Soup Of The Day** MKT
- Caesar Salad** ~ Chopped Romaine Hearts, Garlic-Herb Baked Croutons, Shredded Parmesan, Creamy Caesar Dressing \$12
- House Salad** 🍃 ~ Spring Mix, Heirloom Cherry Tomato, Carrot, Cucumber, White Balsamic Vinaigrette \$12_{GF}
- 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 \$14_{GF}

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



Red Snapper ~ Seared, Skin-On Red Snapper, Lightly Blackened, Jasmine Rice, Vegetables, Mango & Jalapeno Salsa	\$38 ^{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	\$26 ^{GF}
Furikake Crusted Ahi Tuna ~ Seared Rare, Jasmine Rice, House Pickled Vegetables, Miso Butter Emulsion, Sweet Soy Reduction, Chili Oil & Wasabi	\$MKT
Seafood & Grits ~ Seared Shrimp & Scallops, Served Over Asiago Cheese Polenta, Vegetables, Tomato-Fennel Jam, Chorizo-Cotija Crumble	\$39
Chicken Parmesan ~ Italian Breaded Chicken Breast, Lightly Fried, Then Topped With Mozzarella & Marinara, Served With Herb & Garlic Butter Pasta & Vegetables	\$33
Surf & Turf Fried Rice ~ Beef 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
Rock Shrimp Capellini ~ Florida Rock Shrimp, Angel Hair, Garlic, Red Pepper Flake, Fresh Basil, White Wine Cream, Garlic Crostini	\$37
Triggerfish ~ Pan Seared Triggerfish, Served Over Jasmine Rice, Vegetables, Lemon-Caper Beurre Blanc	\$36 ^{GF}
BlackFly Fried Shrimp ~ (7) Jumbo Fried Shrimp, Served With French Fries, Vegetables & Datil Remoulade	\$28
Slammin' Salmon ~ Togarashi Spiced, Crispy Skinned Salmon Fillet (Cooked Medium), Topped With A Spicy Chili Aioli Blended With Lump Crab, Served With Jasmine Rice, Vegetables, Miso Butter Emulsion, Wasabi & Sweet Soy	\$38*
Maine Lobster Mac & Cheese ~ Maine Lobster Meat, Sautéed With Red Onion, In A Vermont White Cheddar-Truffle Mornay Sauce Topped With A Maine Lobster Tail, Served With Garlic Crostini	\$49
Spicy Cashew Beef ~ Chili Marinated Flank Steak, Grilled Medium, Sliced & Served Over Thai Cashew Sauce, Served With Jasmine Rice, Vegetables, Green Onions, & Sesame Seeds	\$39 ^{GF}
Autumn Farfalle 🍂 ~ Our Signature Vegan Dish; Bow Tie Pasta, Sautéed With, Apples, Fennel, Sage, & Pistachios, Tossed In A Butternut Squash Puree With Peruvian Sweet Drop Peppers	\$28
Chicken Hastings ~ Buttermilk-Dill Soaked Chicken Thighs, Lightly Fried, Served With Bacon Confit Savoy Cabbage, Malt Vinegar Fried Potato Nest, Sweet Corn Puree, Topped With Minorcan Mike's Datil Sauce	\$29

Delicious Entrée Additions

(4) Grilled Shrimp \$9

Maine Lobster Tail \$24

(3) Pan Seared Sea Scallops \$18

Butter Poached Rock Shrimp \$14

BLACKFLY GRILL

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

Grilled 10 oz. NY Strip	\$44 ^{GF}
Grilled 8 oz. Beef Tenderloin	\$MKT ^{GF}
Grilled 14 oz. Bone-In Pork Chop	\$38 ^{GF}
Sauce Options:	
~ Truffle Butter ^{GF}	
~ Thai Cashew Sauce ^{GF}	
~ Tomato-Fennel Jam ^{GF}	
~ Chimichurri ^{GF}	

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

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, 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



Crème Brûlée	~ Chef's Inspiration Flavor Of Custard, Caramelized Raw Sugar, With A Dollop Of Whipped Cream	\$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
Crostata de Napoli	~ Dark Chocolate Tart, Pistachio Cream, Dark Cherry Pearls, Whipped Cream, Shaved Chocolate	\$16
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