CALYPSO

SHAREABLES

SIGNATURE CALYPSO PLATTER
A vibrant sampler of sticky chicken, coconut shrimp, shrimp cocktail, pork sliders, black bean dip, and refreshing cucumber salad | 38

BEEF & CHICKEN EMPANADAS
Golden-fried empanadas filled with your choice of seasoned beef or chicken, served with sour cream and salsa | 14

CONCH FRITTERS
Golden-fried conch fritters, packed with island spices, served with a zesty dipping sauce | 16

BLACK BEAN DIP (GF)
Savory black beans with island-infused spices, served with plantain crisps | 13

STICKY CHICKEN
Crispy chicken tossed in a sriracha honey glaze with toasted sesame seeds and spicy cashews | 14

CRISPY COCONUT SHRIMP
Crunchy coconut-battered shrimp, paired with a cinnamon honey mustard dip | 16

CRAB CAKES
Two jumbo lump crab cakes, pan-seared and served with remoulade and island slaw | 34

POLYNESIAN LETTUCE WRAPS (GF)
Crisp lettuce cups filled with teriyaki chicken, pineapple salsa, and jasmine rice | 20

PULLED PORK SLIDERS
Tender braised pork, jerk bbq sauce | 18

RAW BAR & MAKI

TUNA POKE NACHOS*
Fresh ahi tuna, avocado, spicy aioli, and sesame, layered over crispy wonton | 20

SHRIMP COCKTAIL (GF)
Chilled shrimp with lemon and spicy cocktail sauce
half doz | 12 doz | 23

SMOKED WAHOO & MAHI FISH DIP
Smoked Wahoo and Mahi blended into a creamy island-style fish dip, served with crispy fried plantain chips | 18

MAINS

BRAISED BEEF SHORT RIB (GF)
Tender short rib over creamy pimento cheese grits, with tomato jam and crispy shoestring potatoes | 36

JERK PORK TENDERLOIN
Caribbean jerk-seasoned pork tenderloin, grilled and sliced, served over rice & pigeon peas and accompanied by sweet plantains, finished with a rich tamarind demi-glace | 24

TERIYAKI SALMON* (GF)
Grilled salmon glazed with sweet teriyaki, served with island rice and broccoli | 34

CARIBBEAN CHICKEN & SHRIMP RASTA PASTA
Jerk-seasoned chicken and shrimp over pasta with a Caribbean cream sauce featuring savory onions and colorful bell peppers | 25

CARIBBEAN VEGETABLE CURRY
A hearty stew of seasonal vegetables in aromatic mild curry sauce over jasmine rice | 18

CRAB & SHRIMP PINEAPPLE FRIED RICE
A tropical take on fried rice with shrimp, crab, pineapple, egg, and scallions | 32

GULF GROUPER
Fresh grouper with sweet crab hash, grilled vegetables, and tropical fruit salsa, finished with coconut curry | 36

SKIRT STEAK
Grilled and sliced, topped with chimichurri, served with rice & pigeon peas and sweet plantains | 30

ISLAND SIDES

SIDES | 5

Steamed Broccoli (V, GF)
Green Beans (V, GF)
Mashed Potatoes (GF)
Jasmine Rice (V, GF)
Island Rice (+1) (GF)
Rice & Pigeon Peas
Sweet Plantains

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be automatically added to parties of twelve (12) or more.

Signature Dish

SOUP OR SALAD

Add protein to any salad
Shrimp | 8 Chicken | 6 Salmon | 14

HALF SANDWICH & CUP OF SOUP COMBO
Your choice of two shrimp tacos or a half Cuban sandwich, with a cup of soup | 17

SHE-CRAB SOUP
Creamy seafood bisque enriched with cognac, loaded with lump crab, fresh herbs, and tobiko | 14

CARIBBEAN SEAFOOD STEW | 8 oz
Octopus, shrimp, clams, and cuttlefish in a rich, savory tomato and garlic broth with a hint of coconut | 9

CAESAR (V)
Crisp baby romaine, parmesan, garlic croutons, classic Caesar dressing half | 7 full | 12

WEDGE (GF)
Iceberg lettuce with bacon lardons, tomatoes, blue cheese crumbles, and wasabi ranch half | 8 full | 14

CALYPSO CHICKEN SALAD
Seared chicken over cabbage with sesame, crispy wontons, cashews, and creamy mango dressing | 16

HANDHELDS

SEASIDE TACOS
Char-grilled shrimp or blackened grouper, mango slaw, avocado, and lime-sriracha aioli in warm tortillas
Shrimp | 19 Grouper | 25

HOT HONEY CHICKEN SANDWICH
Buttermilk fried chicken, Jack cheese, hot honey drizzle, brioche, bread & butter pickles | 16

THE CALYPSO CRUNCH
6 oz ground chuck, brisket, and short rib burger with white cheddar, bacon aioli, and onion marmalade on a toasted brioche bun | 19

MAHI CUTTER
Seasoned mahi served on a traditional salt bread with jerk tartar sauce, crisp lettuce, and fresh tomato | 18

CUBAN SANDWICH
Slow-roasted pulled pork and sliced ham layered with Swiss cheese, mustard, and pickles, pressed until hot and crispy | 16

CRAB CAKE SANDWICH
Pan-seared crab cake on a salt bun with lettuce, tomato, onion, and remoulade sauce | 26

DESSERTS

TAHITIAN VANILLA CRÈME BRÛLÉE (GF)
Rich vanilla-orange custard with a crisp caramelized sugar top and fresh berries | 10

PINEAPPLE UPSIDE-DOWN CAKE
Warm sour cream cake with caramelized pineapple, maraschino cherry, rum glaze, and vanilla ice cream | 10

CHOCOLATE THUNDER CAKE
Decadent chocolate cake with fudge center, topped with chocolate chunks and whipped cream | 10

PIÑA COLADA CHEESECAKE
Creamy cheesecake infused with coconut and pineapple, finished with whipped cream | 10

ICE CREAM (GF)
Ask about today's rotating flavors | 6

