DINE-IN RESTAURANT HOURS:

Sunday – Thursday: 11:30AM – 9PM
Friday – Saturday: 11:30AM – 10PM

Happy Hour
Daily: 11:30AM – 5PM

Live entertainment on the patio.
Tuesday – Saturday: 6PM - 9PM

ROOM SERVICE AND TO-GO ARE AVAILABLE DURING DINE IN HOURS.

A 20% gratuity and $4.50 delivery fee are added to all room service orders.

RESERVE A TABLE



CALYPSO

RESTAURANT & BAR
WITH CARIBBEAN FLAIR

352.750.8265

SHARABLES

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

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

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

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

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

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

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

CONCH FRITTERS
Golden fried fritters, zesty dipping sauce | 16

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

SIDES

SIDES | 5

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

MAINS

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

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

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

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 potato mash, grilled vegetables, and tropical fruit salsa, finished with coconut curry | 36

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

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

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 | 18 doz | 34

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

HANDHELDS

SEASIDE TACOS
Char-grilled shrimp or blackened grouper, mango slaw, avocado, and lime sriracha aioli in warm tortillas
shrimp | 18 grouper | 25

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

THE CALYPSO CRUNCH
6oz 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, mustart, and pickles, pressed until hot and crispy | 16

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

SOUP & SALAD

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

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

CARIBBEAN SEAFOOD STEW | 8OZ
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

DESSERTS

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

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

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

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

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

