

CALYPSO

SHARABLES

SIGNATURE CALYPSO PLATTER

A vibrant sampler of sticky chicken, coconut shrimp, shrimp cocktail, pork sliders, crispy queso frito, and refreshing cucumber salad | 38

COCONUT CURRIED MUSSELS

A full pound of mussels simmered in a mild red curry with fresh basil and ginger. Served with grilled bread for dipping | 24

CONCH FRITTERS

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

STICKY CHICKEN

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

QUESO FRITO (V)

Crispy fried cheese, served with a sweet tangy guava dipping sauce | 9

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

Crisp lettuce cups filled with teriyaki chicken, pineapple salsa, and crunchy noodles | 20

PULLED PORK SLIDERS

Tender braised pork, jerk bbq sauce, Hawaiian rolls, mango slaw | 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

SHRIMP CEVICHE

Citrus-marinated shrimp with avocado, tequila, vibrant salsa, served with wonton chips | 18

MAINS

BRAISED BEEF SHORTRIB

Tender short rib over creamy pimento cheese grits, with tomato jam and crispy shoestring potatoes | 36

OXTAIL (GF)

Slow-stewed oxtail in rich island gravy, served with jasmine rice | 25

TERIYAKI SALMON * (GF)

Grilled salmon glazed with sweet teriyaki, served with island rice and broccoli | 34

ISLAND CHICKEN

Roasted half chicken, jerk bbq sauce, baked macaroni casserole, green beans, and haystack onions | 32

CARIBBEAN VEGETABLE CURRY (GF)

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

CRAB & SHRIMP PINEAPPLE FRIED RICE (GF)

A tropical take on fried rice with shrimp, crab, pineapple, egg, and scallions | 32

GULF GROUPEr

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

CARIBBEAN FRIED SNAPPER

Whole snapper, deep-fried until crispy, served with rice & pigeon peas, tostones, and Latin aioli | 39

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 Potato (GF)

Jasmine Rice (V,GF)

French Fries

Macaroni Casserole (+1)

Island Rice (+1) (GF)

Rice Pigeon Peas (GF)

Sweet Plantains

Tostones

SOUP OR SALAD

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

SHE CRAB SOUP

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

ISLAND CHOWDER

A creamy Caribbean-style chowder with shellfish and vegetables, served with Old Bay oyster crackers and a splash of house hot sauce | 12

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, bread | butter pickles | 16

WAGYU BURGER

Juicy Wagyu beef with aged white cheddar, bacon aioli, and onion marmalade on a toasted bun | 19

GROUPEr SANDWICH

Blackened grouper, avocado, lettuce, tomato, onion, and mojo sauce | 25

CURRY CHICKEN ROTI

Caribbean-style chicken curry with coconut milk, potatoes, peas & carrots, served with a soft roti bread and ginger yogurt dip | 21

CRAB CAKE SANDWICH

Pan-seared crab cake on a brioche bun with LTO 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

TRIPLE CHOCOLATE MOUSSE

Layers of white, dark, and milk chocolate mousse over chocolate sponge | 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

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