



# Calypso Grill

Cayman Islands

## RAW & CURED

<b>Tuna Sashimi</b>   <i>Wasabi, soy, pickled ginger</i>	18
<b>Oysters</b>   <i>Tarragon mignonette (6 half shell)</i>	20
<b>Beef Carpaccio</b>   <i>Capers, arugula, parmesan</i>	16
<b>Ceviche</b>   <i>Lime, cilantro, ginger, mango</i>	14

## STARTERS

<b>Lobster Bisque</b>   <i>Cognac, basil</i>	15
<b>Cracked conch</b>   <i>Roast garlic mayo</i>	16
<b>Moules Marinière</b>   <i>Mussels, confit shallot, white wine, cream</i>	17
<b>Crab cakes</b>   <i>Blue crab, tartare sauce</i>	19 (1 crab cake) 38 (2)
<b>Scallops roasted in the shell</b>   <i>ginger, lime, green chili butter</i>	15
<b>Crispy mango shrimp</b>   <i>Tiger shrimp, scotch bonnet, rum, lime</i>	19 (3 shrimp) 38 (5)
<b>Bloody Mary gazpacho</b>   <i>Watermelon, green olives</i>	12
<b>Shrimp Trinidad</b>   <i>Blackened shrimp, spiced chutney</i>	19

## HOUSE SALADS

<b>Calypso house salad</b>   <i>Calypso dressing</i>	11
<b>Cherry tomato, burrata, arugula</b>   <i>Olive oil</i>	12
<b>Cobb salad</b>   <i>Corn, zucchini, red onion, eggs, avocado, leaves, mango &amp; lime dressing</i>	15
<b>Roasted Carrot, white miso hummus</b>   <i>Crudités</i>	10

## MAINS

<b>Snapper Calypso</b>   <i>Tomato butter dressing</i>	40
<b>Seafood Rundown</b>   <i>Seafood poached in spiced coconut broth</i>	40
<b>Wahoo Escoveitch</b>   <i>Crispy wahoo, pickled onions, scotch bonnet</i>	36
<b>Lobster &amp; shrimp</b>   <i>Champagne butter sauce, asparagus</i>	50
<b>Crab linguine</b>   <i>Lemon, chili, olive oil</i>	35
<b>Risotto</b>   <i>Asparagus, zucchini &amp; mint</i>	30

## COOKED OVER THE GRILL

<b>Filet of beef 8 oz</b>   <i>Bearnaise butter, fries, grilled leaves</i>	54
<b>New York Strip 12 oz</b>   <i>Bearnaise butter, fries, grilled leaves</i>	48
<b>Pork chop</b>   <i>Grilled apple, mustard</i>	35

DESSERTS

<b>Calypso Sticky Toffee Pudding</b>   <i>Toffee sauce</i>	13
<b>Crème brûlée</b>   <i>Rum, brown sugar</i>	11
<b>Chocolate bread pudding</b>   <i>Kahlua, pouring cream</i>	10
<b>Calypso Sundae</b>   <i>Raspberry, chocolate, pistachios, vanilla</i>	10
<b>Millionaire shortbread</b>   <i>Whipped chocolate, sweet caramel</i>	11
<b>Homemade Ice creams</b>   <i>Please ask for flavors</i>	9 (2 scoops)

AFTER DINNER DRINKS

<b>Calypso “pick me up”</b>	12
<i>Americano, dark rum, kahlua</i>	
<b>Ketel One Espresso Martini</b>	13
<i>Ketel One, Kahlua, espresso</i>	
<b>Mudslide</b>	13
<i>Absolut, kahlua, ice cream, baileys, sticky toffee sauce</i>	

DESSERT WINE

2018 <b>Lions de Suduiraut, Sauternes</b>   <i>Preignac. France</i>	11
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PORT

Taylor’s 20 yr tawny	13
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*A selection of tea, please ask*

*\*We create dishes by gathering the finest ingredients and combining them simply and instinctively\**

**Executive Consultant Chef** *Emily Scott* | **Head Chef** *Kye Byford*  
**General Manager** *Lisa Macaulay* | **Sommelier** *Gianluca Cultrera*

*\*Welcome you to Calypso Grill\**

Wifi password - talktoeachother

A 18% gratuity will be added to your bill for your convenience  
There will be a \$6 surcharge for split main courses  
No separate checks