



Calypso Grill

Cayman Islands

RAW & CURED

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

STARTERS

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

HOUSE SALADS

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

MAINS

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

COOKED OVER THE GRILL

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

DESSERTS

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

TO FINISH

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

DESSERT WINE

2018 Lions de Suduiraut, Sauternes <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