



Calypso Grill

Cayman Islands

RAW & CURED

Tuna Sashimi <i>Wasabi, soy, pickled ginger</i>	18
Oysters <i>Tarragon mignonette (6 half shell)</i>	20
Steak Tartare <i>shallot, cornichon, miso mayo, shoestring potato</i>	19
Ceviche <i>Lime, cilantro, ginger, mango</i>	16

STARTERS

Chowder <i>lobster & mussels, sweetcorn, basil</i>	15
Cracked conch <i>Roast garlic mayo</i>	16
Moules Marinière <i>Mussels, confit shallot, white wine, cream</i>	19
Crab cakes <i>Blue crab, tartare sauce</i>	19 (1 crab cake) 38 (2)
Scallops roasted in the shell <i>hazelnut, sweet shallot & chive butter</i>	15
Crispy mango shrimp <i>Tiger shrimp, scotch bonnet, rum, lime</i>	19 (3 shrimp)
Bloody Mary gazpacho <i>Watermelon, green olives</i>	12
Shrimp Trinidad <i>Blackened shrimp, spiced chutney</i>	19
King Crab Legs <i>Mustard sauce</i>	29

HOUSE SALADS

Calypso house salad <i>Calypso dressing</i>	13
Cobb salad <i>Corn, zucchini, red onion, eggs, avocado, leaves, mango & lime dressing</i>	15
Roasted Carrot, white miso hummus <i>Crudités</i>	10
Beetroot & blue cheese salad <i>Candied walnuts, shallots, sage & balsamic</i>	15

MAINS

Calypso Fish Stew <i>Saffron, tomato, fennel & aioli</i>	30
Seafood Rundown <i>Seafood poached in spiced coconut broth</i>	40
Escoveitch <i>Crispy fish, pickled onions, scotch bonnet</i>	36
Lobster & shrimp <i>Champagne butter sauce, asparagus</i>	50
Ginger Tuna <i>Cucumber, carrot & peanut salad</i>	40
Crab linguine <i>Lemon, chili, olive oil</i>	35
Risotto <i>Chestnut Mushroom</i>	30
Ravioli <i>Pumpkin, burrata, shallot, sage beurre noisette</i>	30
Filet of beef 8 oz <i>Hand cut fries, peppercorn sauce</i>	58
Pork chop 16 oz <i>Grilled apple, dijon mustard sauce</i>	35

DESSERTS

Calypso Sticky Toffee Pudding <i>Toffee sauce</i>	13 <i>(add ice cream 1.5)</i>
Mango Cheesecake <i>Basque style</i>	12
Crème brûlée <i>Rum, brown sugar</i>	11
Chocolate bread pudding <i>Kahlua, pouring cream</i>	12
Calypso Sundae <i>Chocolate, pistachios, vanilla</i>	12
Millionaire shortbread <i>Whipped chocolate, sweet caramel</i>	12
Homemade Ice creams <i>Please ask for flavors</i>	9 <i>(2 scoops)</i>

AFTER DINNER DRINKS

Calypso “pick me up”	12
<i>Americano, dark rum, kahlua</i>	
Ketel One Espresso Martini	13
<i>Ketel One, Kahlua, espresso</i>	
Calypso 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 and coffee - please ask

Follow us on Instagram @calypsogrillcayman

Wifi password - talktoeachother

An 18% gratuity will be added to your bill for your convenience

There will be a \$6 surcharge for split main courses

No separate checks