

CALYPSO GRILL

on Morgan's Harbour, Grand Cayman

For a Reservation please call 345-949-3948
or email: dine@calypsogrillcayman.com

Open Thursday-Sunday 11:00 am - 9:30 pm

Light fare

Lobster Bisque	9.50
Duck Confit	18.50
Chicken Liver Pate	10.50
Calypso Shrimp	15.00
Marinated Conch	15.50
Calypso House Salad	9.50
Greek Salad	10.50
Fishcakes	14.50
Crabcakes	26.50
Tuna Sashimi	16.50
Beef Carpaccio	15.50
Tuna Carpaccio	14.50
Tuna Spring Roll	14.50
Calypso Hamburger	16.00
Fish & Chips	16.50
Half a Roast Chicken	16.50

Brilliant Fare

Fresh Catch of the Day	32.00
Escoveitch	32.00
Fresh Catch MonteCarlo	38.00
Ginger Tuna	36.00
Lobster & Shrimp Champagne.	44.00
Crispy Mango Shrimp	37.50
Grilled Filet of Beef	42.00
Seafood Linguine	38.00
Calypso Paella – served in its pan, a glorious rice dish, of Spanish origin – Chefs Specialty	25.00

Desserts

Sticky Toffee Pudding	9.50
Cheesecake with mango sauce	8.50
Chocolate Bread Pudding	8.50
Millionaire Shortbread	8.50
Lemon Tart	8.50
Rhubarb & Strawberry Crumble	8.50
Homemade Chocolate Ice Cream	8.00
Homemade Mango Sorbet	8.00

Please ask about our Daily Specials

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SUNDAY LUNCH

Crab Cakes Benedict	28.50
Homemade Hummus	10.50
Lobster Roll w/salad	17.00
Spinach & Feta Tart w/salad	14.00
Grilled Chicken over House Salad	14.75
Grilled Cajun Shrimp over House Salad	18.00
Fresh Catch over House Salad	19.75

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Seafood & Steak Extravaganza

Ceviche Fresh catch of the day marinated in lime juice, olives, onions & tomatoes with a touch of cilantro	13.95
Oysters Moscow 6 blue point, in the 1/2 shell with vodka, horseradish, sour cream & tomato	18.50
Steamed Clams Cooked in a white wine-tomato-garlic broth & served with linguine	18.00
Shrimp Cubano Shrimp sautéed in a sherry, garlic & cream sauce	15.00
Chargrilled Octopus Served with a lemon-butter sauce	18.00
Moules et Frites	16.50
Calypso Seafood Bake Lobster, scallops, calamari, fresh fish and shrimp in a cream sauce and topped with parmesan & breadcrumbs and served with vegetables	26.00
Grilled Seafood Platter Shrimp, octopus, scallops, local fish and Mussels served with straw potatoes & vegetables	32.00
Paella Chicken, pork, lobster, shrimp, mussels and calamari	25.00
Jumbo Shrimp stuffed with crabmeat Served with mashed potatoes and lemon-butter sauce	26.00
Thai Red Seafood Curry Fish, lobster, shrimp, scallops & clams lightly cooked with the essence of Thai spices & served with Basmati rice and Naan bread	28.00
Filet Mignon 8 oz filet on the grill and served with potatoes and vegetables & topped with herb butter	44.00
8oz Ribeye Steak Served with straw potatoes, sautéed mushrooms, vegetables & garlic butter	30.00
Steak & Frites Grilled 6oz Filet served with fries, a small salad and a Bistro sauce	32.00