CALYPSO GRILL

Dinner Menu

Address: Morgan's Harbour
Phone: (345) 949 3948
Cuisine: Seafood

Delivery terms: Lunch is only available Friday-Sunday

Delivery times: Tuesday-Sunday: 5.30pm-9.30pm

RAW & CURED

Tuna Tartare — **CI$22**
Crushed avocado, sesame, sherry vinaigrette

Oysters — **CI$6**
Tarragon mignonette (per oyster)

Ceviche — **CI$19**
Lime, cilantro, ginger, mango, tostadas

Sashimi Plate — **CI$24**
Wasabi, soy, pickled ginger

STARTERS

Fish & Shellfish Bisque — **CI$17**
Rouille, parmesan, garlic croutons

Cracked Conch — **CI$18**
Roast garlic mayo

Moules Marinière — **CI$23**
Mussels, confit shallot, white wine, cream

Crab Cakes — **CI$20**
Blue crab, tartare sauce. 2 for CI$40

Scallops Roasted In The Shell — **CI$18**
Porcini butter, hazelnut, parsley

Crispy Mango Shrimp **CI$22**

Tiger shrimp, scotch bonnet, rum, lime

Bloody Mary Gazpacho **CI$15**

Watermelon, green olive, basil (add crab garnish CI$10)

Panko Coconut Shrimp **CI$22**

Coriander chutney

HOUSE SALADS

Calypso House Salad **CI$16**

Calypso dressing

Cobb Salad **CI$16**

Corn, zucchini, red onion, eggs, avocado, leaves, mango and lime dressing

Hummus **CI$16**

Marinated vegetables , basil, flatbread

Beetroot & Blue Cheese Salad **CI$17**

Candied walnuts, shallot, thyme and balsamic

MAINS

Calypso Fish Stew **CI$39**

Saffron, tomato, fennel, croutons and aioli

Seafood Rundown **CI$44**

Coconut, tomato, scotch bonnet

Lobster & Shrimp **CI$59**

Champagne butter sauce, asparagus

Ginger Tuna **CI$47**

Cucumber, carrot and peanut salad

Escovitch **CI$44**

Crispy fish, pickled onions, scotch bonnet

Crab Linguine **CI$42**

Lemon, chili, olive oil

Ricotta Gnocchi **CI$34**

Mushroom, tarragon, parmesan crumb

Pappardelle **CI$34**

Caramelized cauliflower, pecorino, pink peppercorn, focaccia pangrattato

Pork chop 16oz **CI$39**

Caramelized apple, Dijon mustard sauce

Filet of beef 8oz **CI$59**

Garlic mushroom, roasted tomato, fries

ADD TO YOUR STEAK

Peppercorn Sauce

Blue Cheese Sauce

Beef Fat Chimichurri **CI$6**

Creamed Romaine **CI$6**

Pickled Shallot Salad **CI$6**

House Salad **CI$6**

Grilled Lobster Tail **CI$22**

Grilled Tiger Shrimp **CI$22**

DESSERTS

Calypso Sticky Toffee Pudding **CI$15**

Toffee sauce and ice cream

Lemongrass panna cotta **CI$14**

Shaved coconut, melon, banana

Spiced Orange Crème Brûlée **CI$14**

Cinnamon donuts

Chocolate Bread Pudding **CI$14**

Kahlua, pouring cream

Calypso Sundae **CI$14**

Chocolate, pistachios, vanilla

Millionaire Shortbread **CI$14**

Whipped chocolate, dulce de leche

Homemade Ice Creams **CI$10**

Please ask for flavours

AFTER DINNER DRINKS

Calypso “Pick Me Up” **CI$12**

Americano, dark rum, kahlua

Ketel One Espresso Martini **CI$14.50**

Ketel One, Kahlua, espresso

Calypso Mudslide **CI$14.50**

Absolut, kahlua, ice cream, baileys, sticky toffee sauce

DESSERT WINE

2018 Lions De Suduiraut, Sauternes **CI$11**

Preignac. France

Taylor’s 20 Yr Tawny **CI$13**

COFFEE

Paradise Filter Coffee **CI$4**

Cayman Gold, a blend of South American and Indonesian beans roasted to a medium strength, rich and full bodied

Lavazza Blue Top Class Espresso **CI$4.50**

Lavazza Blue Top Class Double Espresso **CI$5.50**

Lavazza Blue Top Class Cappuccino **CI$5.50**

Lavazza Blue Top Class Latte **CI$5.50**

TEA

Mighty Leaf Mint Tea	**CI$4**
Mighty Leaf Green Tea	**CI$4**
Mighty Leaf Earl Grey	**CI$4**
Mighty Leaf Breakfast Tea	**CI$4**
Mighty Leaf Chamomile	**CI$4**

A 15% gratuity will be added to your bill for your convenience

Last updated: Thu 18 Dec, 2025