



## 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

<b>Tuna Tartare</b>	<b>CI\$20</b>
Crushed avocado, sesame, sherry vinaigrette	
<b>Oysters</b>	<b>CI\$21</b>
Tarragon mignonette (6 half shell)	
<b>Ceviche</b>	<b>CI\$17</b>
Lime, cilantro, ginger, mango, tostadas	
<b>Tuna Sashimi</b>	<b>CI\$19</b>
Wasabi, soy, pickled ginger	

## STARTERS

<b>Fish &amp; Shellfish Bisque</b>	<b>CI\$16</b>
Rouille, parmesan, garlic croutons	
<b>Cracked Conch</b>	<b>CI\$17</b>
Roast garlic mayo	
<b>Moules Marinière</b>	<b>CI\$20</b>
Mussels, confit shallot, white wine, cream	
<b>Crab Cakes</b>	<b>CI\$20</b>
Blue crab, tartare sauce. 2 for CI\$40	
<b>Scallops Roasted In The Shell</b>	<b>CI\$16</b>
Porcini butter, hazelnut, parsley	

**Crispy Mango Shrimp** CI\$20

Tiger shrimp, scotch bonnet, rum, lime.

**Bloody Mary Gazpacho** CI\$13

Watermelon, green olive, basil

**Shrimp Trinidad** CI\$20

Blackened shrimp, spiced 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\$16

Candied walnuts, shallot, thyme and balsamic

## MAINS

**Calypso Fish Stew** CI\$37

Saffron, tomato, fennel, croutons and aioli

**Seafood Rundown** CI\$42

Coconut, tomato, scotch bonnet

**Lobster & Shrimp** CI\$52

Champagne butter sauce, asparagus

**Ginger Tuna** CI\$46

Cucumber, carrot and peanut salad

**Escovitch** CI\$42

Crispy fish, pickled onions, scotch bonnet

**Crab Linguine** CI\$40

Lemon, chili, olive oil

<b>Ricotta gnocchi</b>	<b>CI\$32</b>
Mushroom, tarragon, parmesan crumb	
<b>Four Cheese Pappardelle</b>	<b>CI\$36</b>
Fine herbs, olive oil, hazelnut	
<b>Pork chop 16oz</b>	<b>CI\$37</b>
Caramelized apple, Dijon mustard sauce	
<b>Filet of beef 8oz</b>	<b>CI\$59</b>
Slow roasted tomato, creamed celery root, fries	

## ADD TO YOUR STEAK

<b>Bearnaise sauce</b>	<b>CI\$6</b>
<b>Blue cheese sauce</b>	<b>CI\$6</b>
<b>Beef fat chimichurri</b>	<b>CI\$6</b>
<b>Creamed romaine &amp; pickled shallot salad</b>	<b>CI\$6</b>
<b>House salad</b>	<b>CI\$6</b>
<b>Grilled lobster tail</b>	<b>CI\$18</b>
<b>Grilled tiger shrimp</b>	<b>CI\$18</b>

## DESSERTS

<b>Calypso Sticky Toffee Pudding</b>	<b>CI\$13</b>
Toffee sauce	
<b>Lemongrass panna cotta</b>	<b>CI\$13</b>
Shaved coconut, melon, banana	
<b>Espresso Crème Brûlée</b>	<b>CI\$13</b>
Cinnamon donuts	
<b>Chocolate Bread Pudding</b>	<b>CI\$13</b>
Kahlua, pouring cream	
<b>Calypso Sundae</b>	<b>CI\$13</b>
Chocolate, pistachios, vanilla	

**Millionaire Shortbread**

**CI\$13**

Whipped chocolate, dulce de leche

**Homemade Ice Creams**

**CI\$9**

Please ask for flavours

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

Last updated: Mon 03 Feb, 2025