

SEAFOOD with Two Sides

SEAFOOD MEDLEY-\$22

A generous portion of sea scallops, jumbo shrimp, Salmon and a mini crab cake.

COCONUT SHRIMP-\$19

Calypso's special recipe of jumbo shrimp rolled in fresh coconut and flash fried. Served with a raspberry dipping sauce.

CRAB IMPERIAL-\$20

Fresh, lump crab meat topped with our own rich imperial sauce and broiled to perfection.

CRAB CAKES-\$27

Two 7-ounce freshly prepared lump crab cakes cooked to perfection. Choose broiled or fried.

SCALLOPS BLACKENED-\$20

Fresh jumbo sea scallops lightly blackened in Cajun spices and accompanied by our homemade Cajun aioli.

STEAK and CHICKEN with Two Sides

CHESAPEAKE TOURNADO-\$26

Two petite tenderloins cooked to your liking and topped with traditional crab imperial and jumbo shrimp.

FILET MIGNON-\$23

Tender, juicy 9oz. Filet cooked to your liking and topped with a frizzled onion nest.

BOURBON STREET CHICKEN-\$17

Two 6-ounce chicken breasts lightly seasoned with cajun spices. Grilled to perfection and topped with a sweet bourbon sauce.

CHICKEN CHESAPEAKE-\$19

Two boneless chicken breasts topped with our crab imperial and baked to a golden brown.

PRIME RIB-\$20

Slow oven roasted choice prime rib of beef cooked to your liking and served with Au jus sauce.

STEAK AND CAKE-\$21

Eight ounce Flat iron steak cooked to your liking accompanied by a five ounce fresh lump crab cake broiled or fried. Served with garlic mashed potatoes and vegetable du jour.

SIDES

SIDE SALAD, GARLIC MASHED POTATOES, RICE PILAF, FRENCH FRIES, COLE SLAW, APPLESAUCE OR VEGETABLE DU JOUR.

CHEF'S CREATIONS

(NO Substitutions Please)

TERIYAKI SALMON-\$19

Fresh Atlantic Salmon topped with teriyaki sauce and grilled pineapple. Served with rice pilaf and vegetable du jour.

HARDCORE PORK CHOPS-\$17

Tender pork chops marinated in a hardcore Cider brine. Served with garlic mashed potatoes and vegetable du jour.

SESAME TUNA-\$19

Fresh ahi tuna loin coated in sesame seeds. Served over a wakakime bed with rice pilaf.

LITE FARE

FLAT IRON STEAK-\$13

Eight ounce Steak cooked to your liking topped with onions and mushrooms in a demi- glace. Served with mashed potatoes.

CRAB CAKE-\$15

Seven ounce Lump crab cake broiled or fried and served with vegetable du jour.

TUNA RANDELL-\$12

Blackened tuna steak over rice pilaf. Finished with a sweet pepper cream sauce.

CHICKEN BLUE-\$10

Grilled chicken breast topped with smoked ham and swiss cheese. Served over rice pilaf.

SALADS

DRESSINGS: BALSAMIC VINAIGRETTE, BLEU CHEESE, CAESAR, HONEY MUSTARD, HOUSE, RANCH, AND RASPBERRY VINAIGRETTE.

HOUSE SALAD-\$6 / SIDE SALAD-\$3

Crisp mixed lettuce, cucumbers, tomatoes, carrots, onions, shredded cheese and croutons.

CEASAR SALAD \$8/SIDE \$4

Crisp Romaine tossed in our creamy ceasar dressing with fresh pepper, parmesan cheese and croutons.

WARM BACON & SPINACH SALAD-\$10

Fresh spinach topped with blue cheese, mandarin oranges, bacon, croutons, and finished with a warm bacon dressing.

CRISPY CHICKEN SALAD-\$11

Fresh mixed greens topped with tender strips of chicken, tomatoes, cucumbers, bacon, and shredded cheese. Served with honey mustard and Calypso tortilla strips.

CALYPSO SALAD-\$13

Crisp mixed lettuce with cucumbers, tomatoes, crumbled blue cheese, sunflower seeds, Mandarin oranges, grilled chicken and shrimp. Served with raspberry vinaigrette.

ADD ONS

**SHRIMP \$5 ♦ SALMON \$4
CHICKEN \$4 ♦ STEAK \$6 ♦ TUNA \$4**

PASTAS

SERVED WITH SIDE SALAD AND GARLIC BREAD

SHRIMP SCAMPI-\$18

Six jumbo shrimp sauteed in Italian seasoning, olive oil and garlic. Served over angel hair pasta.

PASTA PRIMAVERA-\$15

Fresh garden vegetables, olive oil, garlic and parmesan cheese. Served over penne noodles.

CHICKEN PARMESAN-\$16

Lightly floured chicken breast fried to a golden brown. Served on a bed of a angel hair pasta. Topped with marinara and melted provolone cheese.

CAJUN SCALLOP & SHRIMP ALFREDO-\$18

Sauteed Sea scallops and jumbo shrimp tossed in a spicy cajun, parmesan and garlic cream sauce. Served over angel hair pasta.

Calypso Bay Restaurant

Calypso Bay Restaurant

APPETIZERS

CRAB DIP-\$10

Tender blend of crab meat cheeses and seasonings served piping hot in a toasted bread bowl. Served with claw fingers and Calypso tortilla chips.

FRESH PEPPERED TUNA-\$10

Five ounce tuna loin, crusted with fresh cracked pepper and white sesame seeds. Pan seared and served over soy spinach salad, pickled ginger and wasabi.

COCONUT SHRIMP-\$10

Five jumbo shrimp lightly fried to a golden brown served with raspberry coulis.

CRAB STUFFED MUSHROOMS-\$10

Fresh mushrooms stuffed with crab imperial. Baked to a golden brown and served with tartar sauce.

BIG BAMBOO-\$14

All of your favorite Calypso appetizers on one platter! Enough for two to share. A selection of Coconut Shrimp, Calamari, Chicken Tenders, Southwest Chimi Rolls, and Onion Ring's.

BLACKENED CRAB MINIS-\$13

Solid lump crab balls seasoned with Cajun spices and served with Creole sauce.

WHITE WINE MUSSELS-\$9

Canadian Mussels sauteed in white wine, garlic, and diced tomatoes.

OYSTERS ON THE HALF SHELL-\$8

Large Eastern Bay Oysters served chilled on the half shell.

STEAMED SHRIMP-\$11

1/2 Pound of jumbo Shrimp steamed Chesapeake style with onions and Old Bay.

WINGS-\$8

Jumbo chicken wings tossed in your choice of sauce: Carribean, Hot or Chesapeake.

CRAB PRETZEL-\$8

Jumbo soft pretzel topped with our delicious crab dip and cheddar cheese. Then baked to perfection.

CHICKEN TENDERS-\$7

Fried and served with your choice of honey mustard, blue cheese or ranch.

ONION RINGS-\$5

Bowl of jumbo beer battered onion rings fried to a golden brown.

SOUTHWEST CHIMI ROLLS-\$8

All time favorite! Southwest style egg roll served with sour cream for dipping.

CALAMARI-\$10

Fresh calamari, lightly battered and fried, served with a chili-lime aioli.

SANDWICHES

SERVED WITH FRENCH FRIES OR HOMEMADE COLE SLAW. SUBSTITUTE ONION RINGS FOR AN ADDITIONAL \$1.50

ALL AMERICAN BURGER-\$8

Eight ounce burger served on a kaiser roll with lettuce and tomato. Add choice of cheese, mushrooms, onions or bacon for additional (.30)

SMOKE HOUSE BURGER-\$9

Eight ounce burger topped with smoked ham, swiss and cheddar cheese, bacon, spicy bbq sauce and onion rings. Served on a kaiser roll.

BLACK N BLUE BURGER-\$8

Eight ounce burger lightly tossed in cajun spices and topped with blue cheese crumbles. Served on a kaiser roll.

CALYPSO WRAP-\$10

Grilled chicken and shrimp wrapped in a flour tortilla with lettuce, bacon, shredded cheddar, diced tomatoes and ranch dressing.

CRAB CAKE SANDWICH-\$15

Seven ounce crab cake broiled or fried served on a kaiser roll.

STEAK N' CHEESE WRAP-\$11

Juicy shaved prime rib sauteed with peppers, onions and mushrooms. Topped with Provolone cheese and a hint of mayonnaise.

BBQ CHICKEN SANDWICH-\$8

Boneless chicken breast grilled with bbq sauce and topped with cheddar cheese and bacon.

TUNA SANDWICH-\$10

Six ounce tuna steak grilled to your liking and served on a kaiser roll with a spicy aioli.

HOT HAM N' CHEESE SUB-\$10

Grilled smoked ham and melted swiss cheese served on a crispy sub roll.

PRIME RIB SUB-\$12

Choice prime rib cooked to your liking with melted provolone cheese and sauteed onions. Served on a toasted sub roll.

SOUPS

Cup-\$4 Bowl-\$6

CREAM OF CRAB

Topped with fresh lump crab meat and special seasonings.

CALYPSO SOUP DU JOUR

Ask about our soup of the day.

PLEASE BE ADVISED THAT THERE ARE RISKS INVOLVED IN CONSUMING RAW OR UNCOOKED MEATS.

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE. THERE IS A SPLIT PLATE CHARGE OF \$3.00.

WE GLADLY ACCEPT AMERICAN EXPRESS, DISCOVER, MASTERCARD AND VISA.