



Locally World Famous.

APPETIZERS

Peel & Eat Shrimp

Gulf Shrimp / Old Bay & Citrus Boiled
1/2 lb / 1 lb \$15 / \$28

Coastal Coconut Shrimp

Jumbo Shrimp / Hand Breaded /
Mango Horseradish Marmalade \$18

“Gator Nicks” Chicken Wings

Sauce Options - Buffalo / Hot / Honey Teriyaki /
Gypsy Sauce / Sweet Thai Chili / Coconut Curry \$16

PEI Mussels

Chorizo / White Wine / Garlic Butter
Roasted Tomatoes / Herb Focaccia \$18
- Add Fra Diavolo - \$2

Onion Rings

Fresh Cut Daily / Hand Battered /
Pineapple Chipotle Aioli \$13

Fried Calamari

Cherry Peppers / Lemon / Florida Orange Chili \$18

Spiced Tuna Tataki

Scallion / Sesame / Ginger /
Wasabi Aioli / Crispy Wonton Hay \$18

Smoked Fish Dip

Smoked Mahi-Mahi / Pickled Jalapeños /
Cherry Peppers / Gherkin Pickles /
Everything Flatbread Crackers \$18

Bahama Mama Black Bean Dip

Black Bean / Pico De Gallo /
Citrus Sour Cream / Tortilla Chips \$11

Lump Crab Cakes

Lump Crab / Jicama Slaw /
Whole Grain Mustard / Sweet Thai \$24

SANDWICHES ON CAPRI

Harry’s Isles of Capri Cheeseburger

Ground Chuck & Brisket Blended Burger /
Toasted Brioche Bun / LTO / Bacon Shallot Jam /
White Cheddar / Crispy Fries \$20

Grammy Mary’s Fried Fish Sandwich

Fried Haddock / Brioche Bun /
Bibb Lettuce / Tomato / Tartar /
Creamy Slaw / Crispy Fries \$21

Caribbean Fish Tacos

Caribbean Jerk Seasoned Mahi-Mahi /
Pineapple Chipotle Aioli / Black Bean
Corn Salsa / Jicama Slaw / Housemade Chips \$19

BBQ Chicken Quesadilla

Seasoned Chicken / BBQ / Pepperjack
Cheese / Black Bean Corn Salsa /
Sour Cream / Tomato Salsa \$16

New England Lobster Roll

Maine Lobster / N.E. Style Challah Roll /
Lemon Chive Aioli / Bibb Lettuce /
Housemade Chips \$30

Braised Beef Short Rib Sliders

Braised Beef / Challah Roll /
Bacon Shallot Jam / Horseradish Crema \$27

Mahi-Mahi Sandwich

Fresh Mahi-Mahi / Kaiser Bun / Bibb Lettuce /
Tomato / Tartar / Creamy Slaw / Crispy Fries
- Served Grilled, Blackened, or Fried \$23

Captiva Chicken Sandwich

Apple Cider Brined / Brioche Bun /
Bacon / Sriracha Aioli / White Cheddar /
Grilled Pineapple / LTO / Crispy Fries \$18

“Locally World Famous” Grouper Sandwich

Fresh Gulf Grouper / Kaiser Bun / Bibb Lettuce /
Tomato / Tartar / Creamy Slaw / Crispy Fries
- Served Grilled, Blackened, or Fried \$26

Lobster “N”euben

Maine Lobster / Grilled Marble Rye /
Lemon Chive Aioli / Swiss Cheese /
Creamy Slaw / Crispy Fries \$31

CHOWDER / CHOWDA WHATEVA!

“Wick’d Pissah” Cape Cod Clam Chowda “The Best” CUP ~ \$8

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

GF - Please ask server for Gluten Free options.



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SALADS

Gypsy House Salad Mixed Greens / Blue Cheese Crumble / Mandarin Oranges / Grape Tomatoes / Toasted Macadamia Nuts / Pickled Red Onion / Key Lime Honey Vinaigrette	\$13	Wicked Tuna Wonton Salad Spiced Ahi Tuna / Mixed Greens / Mandarin Oranges / Cucumbers / Tomato / Wasabi Aioli / Sweet Thai Chili / Sesame Ginger Dressing / Wonton Crisp	\$20
Classic Caesar Salad Romaine / Shaved Parmesan / Homemade Croutons	\$11	Fandango Mango Chicken Salad Grilled Chicken Breast / Mixed Greens / Fresh Mango / Hearts of Palm / Candied Walnuts / Radish Sprouts / Key Lime Honey Vinaigrette / Curry Mayo Drizzle	\$19
Iceberg Wedge Salad Blue Cheese Dressing / Tomato / Applewood Smoked Bacon / Blue Cheese Crumble	\$11	Calypso Chicken Chopped Salad Grilled Chicken Breast / Chopped Lettuce / Applewood Bacon / Granny Smith Apples / Sweet Corn / Tomato / Blue Cheese Crumble / Homemade Ranch	\$19
Watermelon Feta Rocket Salad Watermelon / Rocket Lettuce / Cucumber / Feta / Candied Walnuts / Balsamic Dressing	\$16		

Enhancements - Chicken - \$11 / Shrimp - \$13 / Mahi Mahi - \$15 / Grouper - \$17 / Lobster Salad - \$23

SUPPER

Jerry’s Island Grouper Florida Grilled Grouper / Mandarin Pineapple Chili Reduction / Mango Salsa / Blistered Asparagus / Cilantro Rice	\$39	Gypsy Fried Seafood Basket Fried Haddock / North Atlantic Scallops / Jumbo Shrimp / Cocktail / Tartar / Creamy Slaw / Crispy Fries	\$30
Shrimp & Scallop Pasta Sautéed Shrimp & Scallops / Linguine Pasta / Creamy Garlic Parmesan Sauce / Mushrooms / Tomato / Spinach / Herb Focaccia	\$29	Fried Shrimp Basket Eight Jumbo Fried Shrimp / Cocktail / Tartar / Creamy Slaw / Crispy Fries	\$27
Sweet Baby Back Ribs Slow Cooked in Dr. Pepper / Full Rack / Creamy Slaw / Crispy Fries	\$25	Lovers Key Primavera Linguine Pasta / Grape Tomatoes / Asparagus / Spinach / Basil Pesto / Herb Focaccia	\$21
Lobster & Shrimp “Mac & Cheese” Maine Lobster / Shrimp / Pepperjack & Smoked Gouda Cheese / Smoked Bacon / Cavatappi Pasta / Herb Crumble	\$30	Macadamia Nut Mahi-Mahi Panko Macadamia Nut Crust / Blistered Asparagus / Myer Rum Pineapple Beurre Blanc / Caramelized Pineapple Relish / Cilantro Rice	\$34
Yucatán Hogfish Hogfish / Blistered Asparagus / Mango Ginger Butter Reduction / Papaya Mint Relish / Cilantro Rice	\$39	Coconut Curry Chicken Crispy Half Chicken / Asparagus / Coconut Curry Sauce / Cilantro Rice	\$25

DESSERTS

“Island Gypsy” Famous Carrot Cake (Table Share) Candied Walnuts / Caramel	\$15	Towering Chocolate Cake (Table Share) Chocolate Syrup / Whipped Cream / Strawberries	\$14
Marco Island Key Lime Pie Graham Cracker Crust / Whipped Cream	\$14	Pina Colada Cheesecake Caramel Drizzle / Whipped Cream	\$13



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