



APPETIZERS

Peel & Eat Shrimp Kona Big Wave Beer Boiled Shrimp Cocktail Old Bay 1/2 lb / 1 lb	\$11.50/ \$21.50	Fried Calamari Fried Cherry Peppers/ Citrus Thai Chili Sauce	\$17
Coconut Shrimp Mango Horseradish Marmalade	\$18	Spiced Tuna Sashimi Wasabi Aioli/ Sweet Thai Chili/ Pickled Ginger/ Wakame/ Sesame Seeds/ Sweet Soy	\$16
“Gator Nicks” Chicken Wings Bleu Cheese Crumble/ Green Onion Sauce Options - Buffalo/ Honey Teriyaki/ Sweet Thai Chili/ Gypsy Sauce/ Coconut Curry/ Jerk Sauce/ Hot	\$14	Smoked Fish Dip Smoked Mahi-Mahi/ Pickled Jalapeños/ Cherry Peppers/ Gherkin Pickles/ Everything Flatbread Crackers	\$16
PEI Mussels Sautéed Mussels/ Chorizo/ White Wine/ Roasted Tomato/ Herb Garlic Butter/ Focaccia Bread - Add Fra Diavolo \$2.25	\$17	Bahama Mama Black Bean Dip ^{GF} Black Bean/ Citrus Sour Cream/ Tortilla Chips	\$9
Onion Rings Fresh Cut/ Hand Battered/ Chipotle Aioli	\$12	Big Kahuna Tuna Nachos Spiced Ahi Tuna/ Crispy Wonton Chips/ Avocado/ Tomato/ Wakame/ Pickled Ginger/ Cilantro/ Wasabi Aioli/ Sesame Seeds/ Side of Sweet Soy	\$18

SALADS

Gypsy House Salad ^{GF} Garden Greens/ Bleu Cheese Crumble/ Mandarin Oranges/ Diced Tomato/ Toasted Macadamia Nuts/ Pickled Red Onion/ Key Lime Honey Vinaigrette	\$9	Dayle’s Tuna Wonton Salad Spiced Ahi Tuna/ Baby Greens/ Pickled Ginger/ Cucumbers/ Tomato/ Wasabi Aioli/ Sweet Soy/ Sweet Thai Chili/ Sesame Ginger Dressing/ Wonton Crisp	\$16
Maine Lobster Salad Mixed Greens/ Tomato/ Cucumbers/ Red Onion/ Key Lime Honey Vinaigrette/ Flat Bread Crackers	\$21	Fandango Mango Chicken Salad ^{GF} Grilled Chicken Breast/ Baby Greens/ Fresh Mango/ Hearts of Palm/ Candied Walnuts/ Radish Sprouts/ Keylime Honey Vinaigrette/ Curry Drizzle	\$18
Classic Caesar Salad Add Chicken \$8/ Add Shrimp \$10/ Add Mahi-Mahi \$12/ Add Grouper \$14	\$9	Calypso Chicken Chopped Salad ^{GF} Blended Baby Lettuces/ Applewood Bacon/ Pears/ Sweet Corn/ Tomato/ Bleu Cheese Crumble/ Grilled Chicken Breast/ Herb Ranch Dressing	\$17
Lettuce Wedge Salad ^{GF} Bleu Cheese Dressing/ Tomato/ Applewood Smoked Bacon/ Bleu Cheese Crumble	\$9		
Cucumber Avocado Salad ^{GF} Mixed Greens/ Avocado/ Cucumber/ Onion/ Tomato/ Feta Cheese/ Citrus & Herb Vinaigrette	\$17		

SANDWICHES ON CAPRI

Harry’s Isles of Capri Cheeseburger Ground Chuck & Brisket Blended Burger/ Toasted Brioche Bun/ LTO/ Bacon Shallot Jam/ Smoked Gouda Cheese/ French Fries	\$18	Gulf Shrimp Wrap Jumbo Fried Shrimp/ LTO/ Sweet Thai Chili/ Flour Tortilla/ House Chips	\$17
Grammy Mary’s Fried Fish Sandwich Fried Golden Brown Atlantic Haddock/ Hoagie Roll/ Bib Lettuce/ Tomato/ Tartar/ Coleslaw/ French Fries	\$17	Mahi-Mahi Sandwich Fresh Mahi-Mahi/ Kaiser Bun/ Bib Lettuce/ Tomato/ Tartar/ Coleslaw/ French Fries/ - Served Grilled, Blackened, or Fried	\$17.50
Caribbean Fish Tacos Caribbean Spiced Mahi-Mahi/ Grilled Flour Tortillas/ Pear Slaw/ Chipotle Aioli/ Black Bean Corn Salsa/ House Chips	\$17	Captiva Chicken Sandwich Apple Cider Brined/ Bacon/ Sriracha Aioli/ Smoked Gouda Cheese/ Grilled Pineapple/ LTO/ Brioche Bun/ French Fries	\$17
“Locally World Famous” Grouper Sandwich Fresh Gulf Grouper/ Kaiser Bun/ Bib Lettuce/ Tomato/ Tartar/ Coleslaw/ French Fries/ - Served Grilled, Blackened, or Fried	\$23	Chicken Quesadilla Seasoned Chicken/ Mushrooms/ Pepperjack Cheese/ Black Bean Corn Salsa/ Sour Cream	\$14
New England Lobster Roll Maine Lobster/ Lemon Chive Aioli/ Shredded Lettuce/ N.E. Style Challah Roll/ House Chips	\$22	Lobster “N”euben Maine Lobster/ Lemon Chive Aioli/ Slaw Swiss Cheese/ Grilled Marble Rye/ French Fries	\$23
B-B-Q Pulled Pork Sandwich Slow Roasted BBQ Pork/ Kaiser Roll/ French Fries/ Slaw	\$16	Smokin Cubano Sammy Pressed Cuban Bread/ Roasted Pork/ Smoked Ham/ Smoked Gouda Cheese/ Sliced Pickles/ Whole Grain Mustard/ French Fries	\$18



CHOWDER / CHOWDA WHATEVA!

“Wick’d Pissah” Cape Cod Clam Chowda “The Best” CUP ~ \$6.5 BOWL ~ \$9.95

SUPPER

Jerry’s Island Grouper ^{GF} Florida Grilled Grouper/ Cilantro Lime Rice/ Mandarin Chili Reduction/ Mango Salsa/ Blistered Asparagus	\$38	Gypsy Fried Seafood Basket Three Jumbo Shrimp/ Three Scallops/ Atlantic Haddock/ French Fries/ Slaw/ Tartar/ Cocktail	\$29
Shrimp & Scallop Pasta Sautéed Shrimp & Scallops/ Garlic Parmesan Scampi Sauce/ Mushrooms/ Tomato/ Spinach/ Linguini Pasta/ Focaccia	\$27	Fried Shrimp Basket Eight Jumbo Fried Shrimp/ French Fries/ Coleslaw/ Cocktail/ Tartar	\$26
Sweet Baby Back Ribs Slow Cooked in Coca-Cola/ Ginger/ Full Rack/ French Fries/ Slaw	\$25	Fried Scallop Basket Six-Eight Fried Scallops/ French Fries/ Coleslaw/ Cocktail/ Tartar	\$27
Lobster & Shrimp “Mac & Cheese” Maine Lobster/ Jumbo Shrimp/ Pepperjack & Smoked Gouda Cheese/ Smoked Bacon/ Mushrooms/ Green Onions/Cavatappi Pasta	\$28	Lovers Key Linguine Primavera Spinach/ Tomato/ Mushrooms/ Basil Pesto/ Asparagus/ Chardonnay Garlic Butter/ Focaccia	\$20
Coconut Curry Chicken ^{GF} Crispy Half Chicken/ Cilantro Rice/ Honey Glazed Carrots/ Coconut Curry Sauce	\$25	Macadamia Nut Mahi-Mahi Panko Macadamia Nut Crust/ Cilantro Lime Rice/ Blistered Asparagus/ Meyer Rum/ Pineapple Beurre Blanc	\$32
Maine Diver Scallop ^{GF} (4) Jumbo U-10 Scallops/ Cilantro Rice/ Honey Glazed Carrots/ Jerk Sauce/ Mango Salsa	\$39	Steak and Frites 8 oz Tenderloin/ Truffled Parmesan Fries/ Roasted Garlic Demi/ Braised Shallot	\$42

VEGAN OPTIONS

Black Bean Burger Served on Kaiser Roll/ LTO/ Alfalfa Sprouts/ Avocado/ Vegan Cheddar Cheese/ French Fries	\$14	Vegan “Chicken” Tenders Served with Citrus Thai Chili/ French Fries	\$12
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KIDS MENU

Grilled Ham & Cheese	\$10	Shrimp Basket	\$14
Grouper Finger Basket	\$16	Hot Dog	\$10
Mac & Cheese	\$8	Kids Sliders	\$12
Chicken Tenders	\$10		

DESSERTS

“Island Gypsy” Famous Carrot Cake (Table Share) Candied Walnuts/ Caramel	\$15	Towering Chocolate Cake (Table Share) Chocolate Syrup/ Whipped Cream/ Strawberries	\$14
Florida Key Lime Pie Graham Cracker Crust/ Whipped Cream/ Orange Marmalade/ Cinnamon Sugar/ Florida Key Lime	\$14	Reese’s Peanut Butter Pie Graham Crust/ Chocolate & PB Mousse/ Reese’s PB Cups	\$14

Legend of the Island Gypsy

The Island Gypsy Café & Marina Bar is named after a local legend. The Island Gypsy was a custom-built sport fishing yacht that was owned and crewed by local Isles of Capri residents. She was a beautiful sight coming down the Marco River, 63 feet in length and 20 feet across the stern. She was powered by twin 1271 Detroit Diesel engines. She carried 3000 gallons of fuel on board for adventure trips to such places as Bahamas, Keys ,Tortugas and Havana. She offered the best of amenities on board for comfort. A large fishing deck, ice maker that made 500 lbs of ice a day, commercial size grill on board, cooler that held 12 cases of beer, salon with couch and lazy boy chairs. The custom-made bridge was fitted with the latest and greatest of equipment for mapping, tracking and fish finding.

She and her crew were local legends ...locally famous. Her last great adventure was in June of 2005. On October 24 , 2005 she came up against Hurricane Wilma while docked on the Isles of Capri. The 124 +mph winds proved too much for the majestic yacht. Wilma battered her and punched holes in her bow. Destroyed and slowly sinking, she was brought from the other side of the Island to Capri Marina where she was scuttled and taken away in pieces except for one piece. The entire 20-foot section of the Island Gypsy stern was saved and is now proudly on display at the entrance of the Island Gypsy Café & Marina Bar.

Long live the Legend of The Island Gypsy - Locally World Famous

Welcome!