



Locally World Famous.

APPETIZERS

Peel & Eat Shrimp

Kona Big Wave Beer Boiled Shrimp
Cocktail Old Bay 1/2 lb / 1 lb \$11.50/ \$21.50

Coconut Shrimp

Mango Horseradish Marmalade \$18

“Gator Nicks” Chicken Wings

Bleu Cheese Crumble/ Green Onion
Sauce Options - Buffalo/ Honey Teriyaki/
Sweet Thai Chili/ Gypsy Sauce/ Coconut Curry/
Jerk Sauce/ Hot/ Garlic Parm \$14

PEI Mussels

Sautéed Mussels/ Chorizo/ White Wine/ Roasted
Tomato/ Herb Garlic Butter/ Focaccia Bread
- Add Fra Diavolo \$2.25 \$17

Onion Rings

Fresh Cut/ Hand Battered/ Chipotle Aioli \$12

Fried Calamari

Fried Cherry Peppers/ Citrus Thai Chili Sauce \$17

Spiced Tuna Sashimi

Wasabi Aioli/ Sweet Thai Chili/
Pickled Ginger/ Wakame/
Sesame Seeds/ Sweet Soy \$16

Smoked Fish Dip

Smoked Mahi-Mahi/ Pickled Jalapeños/
Cherry Peppers/ Gherkin Pickles/
Everything Flatbread Crackers \$16

Bahama Mama Black Bean Dip ^{GF}

Black Bean/ Citrus Sour Cream/ Tortilla Chips \$9

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

Maine Lobster Salad

Mixed Greens/ Tomato/ Cucumbers/ Red Onion/
Key Lime Honey Vinaigrette/ Flat Bread Crackers \$21

Classic Caesar Salad

Add Chicken \$8/ Add Shrimp \$10/
Add Mahi-Mahi \$12/ Add Grouper \$14 \$9

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

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

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

Calypso Chicken Chopped Salad ^{GF}

Blended Baby Lettuces/
Applewood Bacon/ Pears/
Sweet Corn/ Tomato/
Bleu Cheese Crumble/ Grilled Chicken Breast/
Herb Ranch Dressing \$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

Grammy Mary's Fried Fish Sandwich

Fried Golden Brown Atlantic Haddock/
Hoagie Roll/ Bib Lettuce/ Tomato/ Tartar/
Coleslaw/ French Fries \$17

Caribbean Fish Tacos

Caribbean Spiced Mahi-Mahi/
Grilled Flour Tortillas/ Pear Slaw/ Chipotle Aioli/
Black Bean Corn Salsa/ House Chips \$17

“Locally World Famous” Grouper Sandwich

Fresh Gulf Grouper/ Kaiser Bun/ Bib Lettuce/
Tomato/ Tartar/ Coleslaw/ French Fries/
- Served Grilled, Blackened, or Fried \$23

New England Lobster Roll

Maine Lobster/ Lemon Chive Aioli/
Shredded Lettuce/ N.E. Style Challah Roll/
House Chips \$22

B-B-Q Pulled Pork Sandwich

Slow Roasted BBQ Pork/ Kaiser Roll/
French Fries/ Slaw \$16

Gulf Shrimp Wrap

Jumbo Fried Shrimp/ LTO/
Sweet Thai Chili/ Flour Tortilla/
House Chips \$17

Mahi-Mahi Sandwich

Fresh Mahi-Mahi/ Kaiser Bun/ Bib Lettuce/
Tomato/ Tartar/ Coleslaw/ French Fries/
- Served Grilled, Blackened, or Fried \$18.50

Captiva Chicken Sandwich

Apple Cider Brined/ Bacon/ Sriracha Aioli/
Smoked Gouda Cheese/ Grilled Pineapple/
LTO/ Brioche Bun/ French Fries \$17

Chicken Quesadilla

Seasoned Chicken/ Mushrooms/ Pepperjack
Cheese/ Black Bean Corn Salsa/ Sour Cream \$14

Lobster “N”euben

Maine Lobster/ Lemon Chive Aioli/ Slaw
Swiss Cheese/ Grilled Marble Rye/
French Fries \$23

Smokin Cubano Sammy

Pressed Cuban Bread/ Roasted Pork/
Smoked Ham/ Smoked Gouda Cheese/
Sliced Pickles/ Whole Grain Mustard/ French Fries \$18

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

^{GF} - Gluten Free



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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

Shrimp & Scallop Pasta

Sautéed Shrimp & Scallops/ Garlic Parmesan
Scampi Sauce/ Mushrooms/ Tomato/ Spinach/ Linguini
Pasta/ Focaccia

\$27

Sweet Baby Back Ribs

Slow Cooked in Coca-Cola/ Ginger/
Full Rack/ French Fries/ Slaw

\$25

Lobster & Shrimp “Mac & Cheese”

Maine Lobster/ Jumbo Shrimp/ Pepperjack &
Smoked Gouda Cheese/ Smoked Bacon/
Mushrooms/ Green Onions/ Cavatappi Pasta

\$28

Coconut Curry Chicken ^{GF}

Crispy Half Chicken/ Cilantro Rice/
Honey Glazed Carrots/ Coconut Curry Sauce

\$25

Maine Diver Scallop ^{GF}

(4) Jumbo U-10 Scallops/ Cilantro Rice/
Honey Glazed Carrots/ Jerk Sauce/ Mango Salsa

\$39

Gypsy Fried Seafood Basket

Three Jumbo Shrimp/ Three Scallops/ Atlantic
Haddock/ French Fries/ Slaw/ Tartar/ Cocktail

\$29

Fried Shrimp Basket

Eight Jumbo Fried Shrimp/
French Fries/ Coleslaw/ Cocktail/ Tartar

\$26

Fried Scallop Basket

Six-Eight Fried Scallops/
French Fries/ Coleslaw/ Cocktail/ Tartar

\$27

Lovers Key Linguine Primavera

Spinach/ Tomato/ Mushrooms/ Basil Pesto/
Asparagus/ Chardonnay Garlic Butter/ Focaccia

\$20

Macadamia Nut Mahi-Mahi

Panko Macadamia Nut Crust/ Cilantro
Lime Rice/ Blistered Asparagus/ Meyer Rum/
Pineapple Beurre Blanc

\$32

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

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/
Orange Marmalade/ Cinnamon Sugar

\$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!

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