



Locally World Famous.

APPETIZERS

Peel & Eat Shrimp

Kona Big Wave Beer Boiled Shrimp
Cocktail Old Bay 1/2 lb / 1 lb \$12/ \$22

Coastal Coconut Shrimp

6 Jumbo Shrimp/ Hand Battered/ Toasted
Coconut/ Mango Horseradish Marmalade \$18

“Gator Nicks” Chicken Wings

Blue 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 \$17

Onion Rings

Famously Fresh Cut Daily/ Hand Battered/
Golden Brown Deep Fried/ 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 \$17

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 \$10

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}

Mixed Greens/ Blue Cheese Crumble/ Mandarin
Oranges/ Diced Tomato/ Toasted Macadamia Nuts/
Pickled Red Onion/ Key Lime Honey Vinaigrette \$10

Maine Lobster Salad

Mixed Greens/ Tomato/ Cucumbers/ Red Onion/ Key
Lime Honey Vinaigrette/ Everything Flatbread Crackers \$29

Classic Caesar Salad

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

Lettuce Wedge Salad ^{GF}

Blue Cheese Dressing/ Tomato/
Applewood Smoked Bacon/ Blue Cheese Crumble \$9

Cucumber Avocado Salad ^{GF}

Mixed Greens/ Avocado/ Cucumber/ Pickled Red Onion/
Tomato/ Feta Cheese/ Citrus & Herb Vinaigrette \$17

Dayle’s Tuna Wonton Salad

Spiced Ahi Tuna/ Mixed Greens/
Pickled Ginger/ Cucumbers/
Tomato/ Wasabi Aioli/ Sweet Soy/
Sweet Thai Chili/ Sesame Ginger Dressing/
Wonton Crisp \$17

Fandango Mango Chicken Salad ^{GF}

Grilled Chicken Breast/
Mixed 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/
Blue 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 \$19

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 \$18

Chicken Quesadilla

Seasoned Chicken/ Mushrooms/ Pepperjack
Cheese/ Black Bean Corn Salsa/ Sour Cream \$15

New England Lobster Roll

Maine Lobster/ Lemon Chive Aioli/ Shredded
Lettuce/ N.E. Style Challah Roll/ House Chips \$28

B-B-Q Pulled Pork Sandwich

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

Black Bean Burger

Served on Kaiser Roll/ LTO/ Alfalfa Sprouts/
Avocado/ Cheddar Cheese/ French Fries \$14

Gypsy Steak Sliders

3 Filet Steak Medallions/ Blue Cheese
Fondue/ Bacon Shallot Jam/
Toasted Slider Bun/ French Fries \$30

Mahi-Mahi Sandwich

Fresh Mahi-Mahi/ Kaiser Bun/ Bib Lettuce/
Tomato/ Tartar/ Coleslaw/ French Fries/
- Served Grilled, Blackened, or Fried \$19

Captiva Chicken Sandwich

Apple Cider Brined/ Bacon/ Sriracha Aioli/
Smoked Gouda Cheese/ Grilled Pineapple/
LTO/ Brioche Bun/ French Fries \$18

“Locally World Famous” Grouper Sandwich

Fresh Gulf Grouper/ Kaiser Bun/ Bib Lettuce/
Tomato/ Tartar/ Coleslaw/ French Fries/
- Served Grilled, Blackened, or Fried \$24

Lobster “N”euben

Maine Lobster/ Lemon Chive Aioli/ Slaw/
Swiss Cheese/ Grilled Marble Rye/
French Fries \$28

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 ~ \$7 BOWL ~ \$10

SUPPER

Jerry’s Island Grouper ^{GF}

Florida Grilled Grouper/ Cilantro 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

\$28

Sweet Baby Back Ribs

Slow Cooked in Dr. Pepper/
Full Rack/ French Fries/ Coleslaw

\$25

Lobster & Shrimp “Mac & Cheese”

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

\$29

Coconut Curry Chicken ^{GF}

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

\$25

Gypsy Fried Seafood Basket

Three Jumbo Shrimp/ Three Scallops/ Atlantic
Haddock/ French Fries/ Coleslaw/ 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

\$21

Macadamia Nut Mahi-Mahi

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

\$32

Maine Diver Scallop ^{GF}

(4) Jumbo U-10 Scallops/ Cilantro Rice/
Honey Glazed Carrots/ Myer Rum Pineapple
Beurre Blanc/ Mango Salsa

\$42

DESSERTS

“Island Gypsy” Famous Carrot Cake (Table Share)

Candied Walnuts/ Caramel

\$15

Marco Island Key Lime Pie

Graham Cracker Crust/ Whipped Cream/
Orange Marmalade

\$14

Towering Chocolate Cake (Table Share)

Chocolate Syrup/ Whipped Cream/
Strawberries

\$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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THEISLANDGYPSYCAFE

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