



1101 Atlantic Ave.  
Virginia Beach, VA. 757-228-1972  
[www.calypsovb.com](http://www.calypsovb.com)

## STARTERS

**Calamari** - Lightly fried, Romesco sauce \$12

**Calypso Wings** - Tossed in your choice of sauce (sweet heat, buffalo, jerk, BBQ, hoisin, inferno) 6 \$8 12 \$15

**Oysters Rock** - James River oysters- Edwards bacon, spinach & parmesan \$14

**VA Nachos** - Smoked pulled pork, jack cheese, lettuce, pico, jalapenos, sour cream, tortilla chips \$13

**Sautéed Clams Casino** - Cherrystone clams, Edwards bacon, roasted red peppers, white wine & grilled crostini \$15

**Caprese Stack** - Fresh mozzarella, vine-ripened tomatoes, basil pesto & balsamic reduction \$11

**Lettuce Wraps** - BBQ brisket, Korean kimchi, hoisin, snow pea sprouts, sriracha, baby iceberg \$11

**Mini Crab Cakes (2)** - Pan fried jumbo lump crab, lemon-caper tartar \$14

**Smoked Shrimp Dip** - Garlic-herb cream cheese, parmesan, crostini \$11

**Fried Mozzarella** - Panko crusted fresh mozzarella, Romesco sauce \$10

**Plantain Chips** - Grilled pineapple salsa \$8

## SOUPS AND SALADS

(add grilled chicken or shrimp \$5)

**Not So Wedge** - Mini iceberg, blue cheese, tomatoes, pickled red onion & candied pork belly \$11

**Tropical Chicken** - Plantain chips, grilled pineapple salsa, coconut-almond quinoa & arugula \$15

**Grilled Caesar** - Charred romaine hearts, parmesan crisps & traditional Caesar dressing \$10

**House** - Chopped romaine, cucumber, tomato, onion \$8

**She Crab Soup** \$5

**Soup Du Jour** \$4

## RAW BAR

**\*\*James River Oysters** - Raw or Steamed  
½ dozen \$7 dozen \$14

**\*\*Cherrystone Clams** - Raw or Steamed  
½ dozen \$7 dozen \$14

**Carolina Steamed Shrimp** -  
½lb \$14 1lb \$24

**Alaskan Snow Crab Legs** -  
MARKET PRICE

**The Black Pearl Platter (small)** - Crab legs, shrimp, clams, oysters, potatoes, broccoli (Steamed only, no substitutions please)  
Feeds 2-4 \$59

**Queen Ann's Revenge Platter (large)** - Crab legs, shrimp, clams, oysters, potatoes, broccoli (Steamed only, no substitutions please)  
Feeds 4-6 \$99

## ENTREES

**Jumbo Lump Crab Cakes** - Broiled (Red Potatoes and Broccoli) or Fried (Fries and Cole Slaw) \$26

**Shrimp Dinner** - Broiled (Red Potatoes and Broccoli) Fried (Fries and Cole Slaw) \$21

**Seafood Platter** - Crab Cake, Shrimp, Flounder, and Scallops  
Broiled (Red Potatoes and Broccoli) Fried (Fries and Cole Slaw)  
No substitutions please \$29

**Fish & Chips** - Beer battered flounder, french fries, spicy remoulade, cocktail \$18

**Lobster Mac-n-Cheese** - Maine lobster, jack cheese, grilled crostini, cavatappi pasta \$18

### Smoked Platter -

VA Pulled Pork, Pork Belly, Beef Brisket, Baby Back Ribs,  
Mac-n-Cheese and Fries \$22 (no substitutions please)

## SANDWICHES & SUCH

Sandwiches serving Carters Breads for all sandwiches with choice of side. ● Also available in spinach wrap.

**El Cubano** - Hickory-smoked pork loin, Swiss cheese, house-made pickles, dijon, baguette \$13

● **Southern Chicken (Grilled or Fried)** - L.T.O., house-made pickle, your choice of wing sauce, brioche \$12

● **Po'boy-Chef's Choice** - Fresh local seafood, L.T.O., spicy remoulade, baguette **Market Price**

● **Veggie Panini** - Grilled farm vegetables, Boursin cheese, Dalmatia fig spread, sourdough \$11

**Grilled Roast Beef** - Caramelized onions, jack cheese, sourdough \$13

**\*\*Beach Burger** - Local beef, L.T.O., American cheese, brioche \$11  
(add bacon \$1.5 - egg \$1.5)

● **Veggie Burger** - Black beans, roasted farm vegetables, quinoa w/snow pea sprouts, cucumbers, romesco, brioche \$11

● **Smoked Turkey Club** - Edwards bacon, L.T.O., mozzarella, pesto aioli, sourdough \$13

**PB.L.T.** - White Marble Farms pork belly, salsa verde, arugula, sriracha jelly, sourdough \$13

**VA Pulled Pork** - Hickory smoked, vinegar slaw, apple cider BBQ sauce, brioche \$13

**Jumbo Lump Crab Cake** - smoked tomato vinaigrette, lemon caper tarter, arugula, brioche \$15

## TACOS

Tacos come 2 to order served with pico de gallo and cabbage with choice of side. No substitutions please

**Brisket** - Hoisin and Korean kimchi \$13

**Fried Shrimp** - Arugula and pesto \$14

**Roasted Pork** - Vinegar slaw \$13

**Fresh Local Fish (Fried or Blackened)** - Pickled onions and Baja sauce \$13

**Grilled Farm Vegetable** - Romesco and pea sprouts \$12

**White Marble Farms Pork Belly** - Salsa verde and sriracha jelly \$13

\*\*CONSUMING RAW OR UNDER COOKED MEAT OR SEAFOOD CAN CAUSE SERIOUS ILLNESS.

\* FOR YOUR CONVENIENCE, 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.