



ISLAND GYPSY

POOLSIDE CAFE



PARK SHORE RESORT

Locally World Famous.

Tropical Impairments

"GYPSY PUNCH"

Light rum, dark rum, tropical schnapps, flavored brandy with fruit juices.

9

"CRAZY CUBAN"

Light rum, coconut rum, Banana 99, pineapple juice with a dark rum float.

9

"RUM RUNNER"

Light rum, dark rum, blackberry brandy, banana liqueur, O.J., pineapple juice, grenadine, Apricot Brandy and a 151 float.

9

"MAI TAI"

Light rum, Triple sec and pineapple juice with dark rum float.

9

"PLANTERS PUNCH"

Light rum, O.J. and pineapple juice with a Myers rum float.

9

"TIPSY GYPSY MARGARITA"

Cuervo Gold, Contreau, Peach Schnapps, Blue Curacao, lime & sour with Grand Marnier float.

9

"MOJITO"

Bacardi Limon, muddled limes and fresh mint topped with a splash of Sprite.

9

"RASPBERRY MOJITO"

Bacardi black raspberry rum, infused with raspberry, lime and mint.

9.5

"IT'S a BLOODY"

St. George Chili Vodka, Zing Zang mix.

9

"BANANA BOAT COLADA"

Banana liqueur, Irish cream, Coco Lopez, fresh banana, whip cream and Kahlua drizzle.

9.5

"PINA COLADA"

Light rum, Coco Lopez, pineapple juice, dark rum float.

9.5

"STRAWBERRY COLADA"

Light rum, Coco Lopez, pineapple, strawberry and a dark rum float.

9.5

"KEY LIME COLADA"

Orange flavored vodka, Keke Key Lime, Coco Lopez and pineapple.

9.5

"STRAWBERRY BANANA COLADA"

Light rum, Coco Lopez, pineapple, fresh banana and strawberries with a dark rum float.

9.5

"ORANGE CRUSH"

Orange flavored vodka, triple sec, O.J. and a splash of gingerale.

9

"CAPRI BACK PORCH LEMONADE"

Deep Eddys Tea Vodka and lemonade.

9

Wines

CHARDONNAYS

COPPERRIDGE (HOUSE GLASS ONLY)

\$7

BEL CRE'ME DE LYS (CAL)

\$29 / \$7.5

KENDALL JACKSON (CAL)

\$34 / \$9

MERRYVALE STARMOUNT (NAPA)

\$38 / \$10

SONOMA CUTRER (CAL)

\$45 / \$12

PINOT GRIGIO

COPPERRIDGE (HOUSE GLASS ONLY)

\$7

CUPCAKE (CAL)

\$30 / \$8

STERLING (CAL)

\$34 / \$8.25

SAUVIGNON BLANC

NEW HARBOR (MARLBOROUGH)

\$7

CUPCAKE (MARLBOROUGH)

\$34 / \$9

FROGS LEAP (NAPA)

\$48 BTL

CABERNET

COPPERRIDGE (HOUSE GLASS ONLY)

\$7

WOODWORK (CAL)

\$30 / \$8

HAHN (CENTRAL COAST)

\$34 / \$9

STERLING (CAL)

\$37 / \$9.5

PINOT NOIR

COASTAL VINES (CAL)

\$22 / \$7

WOODWORK (CAL)

\$36 / \$9.5

MEIOMI (CAL)

\$40

MERLOT

COPPERRIDGE (HOUSE GLASS ONLY)

\$7

HAHN (CENTRAL COAST)

\$34 / \$9



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Beers

BOTTLES

BUD / BUD LIGHT / COORS LIGHT

MICHELOB ULTRA / MILLER LITE / YUENGLING

STELLA / CORONA / CORONA LIGHT / HEINEKEN

Appetizers

Peel & Eat Shrimp

With a zesty cocktail sauce. ½ lb \$10.25 / 1lb \$19.99

Coconut Shrimp

Served with a sweet Thai chili dipping sauce. \$11.5

PEI Mussels

Sauteed in white wine, tomato, garlic and topped with parmesan cheese and served with garlic toast points. \$14

Smoked Fish Dip

With sweet gherkins, hot cherry peppers, and crispy flatbreads. \$10.5

Fried Calamari

Crispy calamari served with marinara. \$12

Bula Bula Goat Cheese

Macadamia nut encrusted goat cheese medallions and mango salsa. \$11.5

Crab Cake

Griddled lump Crab Cake served with lemon chive aioli and sweet corn relish. \$17

Bahama Mama Black Bean Dip

Black bean & tomato salsa with a topping of citrus sour cream served with tortilla chips. \$9

Citrus Crusted Tuna Sashimi

Served with wasabi aioli and sweet chili drizzle, pickled ginger and wakame salad. \$14.5

Salads

Boston Garden House Salad

House mixed greens, key lime honey vinaigrette, bleu cheese, mandarins and candied walnuts. \$7

Lobster Salad Plate

Lobster Salad \$16.5

Over mixed greens, tomato, cucumber, red onion with a House made Key Lime Honey Vinaigrette dressing and served with flat bread crackers.

Classic Caesar Salad

Classic Caesar \$8, Chicken Caesar \$13.5, Mahi Mahi Caesar \$15.5, Shrimp Caesar \$15.5, Grouper Caesar \$17.5

Lettuce Wedge Salad

With a homemade blue cheese dressing, tomato and sprinkle of bacon bits with crumbled blue cheese. \$7

Dayles Tuna Wonton Salad

Seared Ahi Tuna and crispy wontons along with tomatoes and cucumbers served over mixed baby greens finished with a house made sesame ginger vinaigrette dressing with a drizzle of wasabi aioli and sweet Thai chili. \$15.5

Fandango Mango Chicken Salad

Grilled chicken breast topped with a curry aioli served on a bed of mixed baby greens tossed in a key lime honey vinaigrette served with fresh mango slices, hearts of palm, candied walnuts & sprouts. \$15

Gypsy Fennel Salad

Strawberry and shaved fennel over mixed greens with a roasted onion balsamic dressing and candied walnuts with a macadamia crusted goat cheese medallion. \$14

Caprese Salad

Fresh Buffalo mozzarella, vine ripe tomato, balsamic syrup, served with mixed greens. \$8.9

Calypso Chicken Chopped Salad

A chopped, blend of bacon, pears, gorgonzola, corn, tomatoes, chicken with a key lime vinaigrette. \$15



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Gypsy Sandwiches All Day

Island Gypsy Cheeseburger

A step above Paradise served with fries. \$13.5

Caribbean Fish Tacos

Grilled Caribbean spiced fresh Mahi-Mahi in grilled flour tortillas with tangy pear slaw, chipotle aioli with house made potato chips. \$14.5

“Locally World Famous” Grouper Sandwich

Fresh Gulf Grouper sandwich served on a Kaiser roll with lettuce, tomato, cole slaw, french fries and tartar. \$18

Enjoy it ~ GRILLED , BLACKENED OR FRIED

Harry’s Lobster Roll

Maine Lobster blended with a Lemon Chive Aioli served with shredded lettuce on a toasted N.E. style roll and served with freshly seasoned chips. \$18

B-B-Q Pulled Pork Sandwich

Juicy slow roasted BBQ pork sandwich served with fries and cole slaw. \$11

Po-Boy “Fried Shrimp” Wrap

Lightly battered fried baby shrimp topped with cole slaw, shredded lettuce, tomatoes with a sweet Thai chili drizzle served in a wrap with French fries. \$13

Mahi-Mahi Sandwich

Fresh Mahi-Mahi served grilled or blackened with cole slaw, tartar and fries. \$16.5

Captiva Chicken Sandwich

Grilled citrus brined tender chicken on a pretzel bun with aged Swiss cheese, Applewood smoked bacon, honey mustard, caramelized pineapple, lettuce, tomato and onion. Served with French fries. \$14.5

Lobster “N”euben

Succulent Maine Lobster with Swiss cheese on grilled marble rye, lemon chive aioli with cole slaw served with French fries. \$18.5

Chowder / Chowda Whateva!

“Wick’d Pissah” Cape Cod Clam Chowda “The Best” CUP ~ \$5.5 BOWL ~ \$9.95

Supper After 4 PM

Island Grouper

Fresh Gulf Grouper served with a mandarin pineapple, sweet chili reduction, Island Rice and veggie. \$31

Crispy Thai Chicken

Crispy half chicken served with a Thai curry coconut sauce with Island rice & asparagus. \$20

Shrimp & Scallop Pasta

Sauteed jumbo Gulf shrimp and scallops tossed in a garlic parmesan cream sauce with mushrooms, tomato and spinach with linguini pasta, served with garlic toast points. \$22.95

Sweet Baby Back Ribs

Full rack of SWEET baby back ribs cooked in cola and ginger served with cole slaw and french fries. \$22

Trinidad Tuna

Cilantro lemongrass encrusted Tuna served with Island rice & asparagus finished with a sweet chili ponzu sauce. \$29

Gypsy Fried Seafood Basket

Three jumbo shrimp, three large fried scallops and Marys fried fish with french fries, served with cocktail and tartar sauce. \$28

Filet Mignon

8 oz. center cut filet with blackberry peppercorn demi, roasted herb fingerling potatoes, tobacco fried onions and house veggies. \$32

Lovers Key Linguine Primavera

Linguine pasta tossed with spinach, tomatoes, mushrooms, chopped asparagus in a chardonnay garlic butter sauce served with garlic toast points. \$17.5

Lobster and Shrimp Mac & Cheese

Succulent lobster and baby Gulf shrimp tossed in a pepperjack cheese sauce with mushrooms, green onions with cavatappi pasta. \$22

Add small dinner side salad \$2.5