



“Her launching in May 1927 was a great day in the history of the Cayman Islands,”
Miss Annie Huldah Bodden, secretary of the: Cayman Islands Motor Boat Company

CIMBOCO so named for her owner was the first locally built, motorized sailing ship in Cayman. For twenty years, she was Cayman’s connection to the world, introducing regular travel, shipping, parcel post, and providing the first reliable supply of staple and exotic foods, such as flour, sugar, fruit, and even ice!

In Miss Annie’s words, “CIMBOCO was the Islands’ Life Line” in exciting and changing times. Along with brave captains and crew, the credit for the ship’s success belongs

to master shipbuilder Capt. Royal Brazley Bodden and Dr. Roy McTaggart, both legendary contributors in the history of Cayman. This Restaurant celebrates one of their great achievements.

Come celebrate CIMBOCO. Enjoy exciting & fun dining from the heart of these Islands, with “New World” flavours, “Old World” value, and a good time you can count on, time & again!

Starters

ISLAND INSPIRED BRUSCHETTA

Crisp Hearth Bread Toasts, Citrus scented mix of Tomatoes, Garlic, Olive Oil & Fresh Basil, Balsamic Reduction Drizzle \$7.95 (V)

It's Back!

CONCH FRITTERS

Cimboco's Style Conch Fritters, Jerk Mayo \$14.95

CHICKEN WINGS

Cimboco's lightly Spiced Baked BBQ or Sweet Chili Wings with Celery & Carrot Sticks, Ranch dip \$14.95 (GF)

CIMBOCO'S CAESAR ★

Still the BEST Caesar on the Island \$12.95

COBB SALAD ★

Applewood Smoked Bacon, Cherry Tomatoes, Avocado, Egg, Grilled Chicken, Blue Cheese & Romaine Lettuce & Honey Dijon Dressing \$16.95 (GF)

FIRE ROASTED SHRIMP

Wrapped with Fresh Spinach, Applewood Smoked Bacon served with Sweet Chilli Sauce & a Cheddar Thyme Biscuit \$15.95

BABY BACK RIBS

Dry Rubbed BBQ Baby Back Ribs topped with Potato Sticks. \$16.95

★ Try Adding

Grilled Chicken Jerk Chicken Grilled Shrimp Snapper/ Salmon Pork Chop

Steak Choices

6oz Chuck Eye

12oz Ribeye

16oz T-Bone

Mains

It's Back!

MUSHROOM RISOTTO ★ (GF)

Creamy Mushroom Risotto finished with Hand Shaved Parmesan drizzled with Truffle Oil \$19.95

WHOLLY MOLLY

1/2 Herb Roasted Chicken painted with Mango Puree served alongside Rice & Beans, Corn on the Cobb & Tossed Greens \$27.95

BANANA LEAF ROASTED SNAPPER

A Fillet of Snapper, Cilantro & Island Vegetables in a Banana Leaf, alongside Creamy Coconut infused Cassava, Grilled Carrots & Zucchini \$29.95

THE CARIBBEAN BOWL (VE) (GF)

Creamy Callaloo, Cucumber Salad, Avocado, Roasted Sweet Potato, & Fried Plantains on Coconut infused Basmati Rice \$21.95

SEARED SALMON

Seared Salmon smothered with Cimboco's Style Seasoning Pepper Butter, Sauteed Julienne Vegetables & Garlic Mashed Potatoes \$29.95

BRAISED BEEF SHORT RIBS

Tender off the Bone Beef Ribs, with BBQ Sauce Sautéed Carrots & Garlic Mashed Potatoes \$29.95

Local Favourite

Cimboco's Oxtail

\$24.95

Cayman Style Beef

\$24.95

New Curry Conch

\$24.95

Served with Rice & Beans, Fried Plantains & Refreshing Coleslaw

All Prices in CI Dollars, A 15% Gratuity will be added to your bill



★=Try adding any of our Meat Options V= Vegetarian GF= Gluten Free VE= Vegan

Pasta

FIRECRACKER PASTA ★

Penne Pasta, Carrots & Zucchini in Scotch Bonnet infused Tomato Thyme Sauce \$17.95 (V)

CHICKEN FETTUCCINE

Fettuccine Alfredo with a twist! ~ Fettuccine Pasta in Creamy Cheese Sauce with “Island Style” Jerk Chicken finished with Shaved Parmesan \$20.95

SIMPLE 'N' LIGHT ★

Linguine Pasta simply tossed with Olive Oil, Garlic, Sweet Tomatoes & Fresh Basil finished with Shaved Parmesan & Crumbled Feta Cheese \$16.95 (V)

CURRY SEAFOOD PASTA

Penne Pasta tossed with Chef’s Selection of Seafood, Simmered in Masala Spices & Coconut Milk finished with fresh Herbs \$23.95

SPICY SHRIMP ALFREDO

Succulent Black Tiger Shrimp with Spinach, embracing a Scotch Bonnet infused Alfredo Sauce tossed with Linguine Pasta \$21.95

BAKED PENNE

Rich Flavorful Meat Sauce, Penne Pasta, Fresh Herbs & Mozzarella Cheese ‘Baked to Perfection, served with Garlic Toast \$19.95

GLUTEN FREE PASTA

Extra \$2.95 Available upon request.

★ Try Adding

Grilled Chicken Jerk Chicken Grilled Shrimp Snapper/ Salmon Pork Chops
Grilled Garlic Toast \$3.50 / \$5.50 Seasoned Fries \$4.50 Cassava Fries \$4.50

Steak Choices

6oz Chuck Eye 12oz Ribeye 16oz T-Bone

Our Artisan Pizzas

SAUCES! ~ BREAD! ~ DRESSINGS! ~ PIZZA CRUST!

GLUTEN FREE PIZZA

Extra \$3.95

Available upon request.

It's Back!

EGGPLANT PIZZA

Marinated & Roasted Tomatoes, Eggplant & Mushroom with Shaved Parmesan & Feta Cheese on our Pesto brushed Cracker Crust \$16.95

CAYMAN MARGHERITA PIZZA

Our Own Tomato Sauce, Fresh Basil, Mozzarella & Thyme on our Cracker Crust \$12.95 (V)

CAYMAN STYLE BEEF PIZZA

Cayman Style Beef, Fried Plantains, Caramelized Onions & Mozzarella Cheese on BBQ Brushed Crisp Cracker Crust \$18.95

BBQ JERK CHICKEN PIZZA

BBQ Sauce, Jerk Chicken, Tomatoes, Bermuda Onion, Mozzarella & Thyme on our Cracker Crust \$17.95

EXTRA TOPPINGS

Vegetables \$1.75 each (Mushroom, Tomatoes, Olives, Jalapeños or Pineapples)
Grilled / Jerk Chicken / Bacon / Pepperoni / Ham \$3.25
Shrimp \$8.95

Island Style Sandwiches

QUESADILLA

Flour Tortilla tucked with Grilled Chicken, Peppers, Cheddar & Mozzarella Cheese alongside Avocado Cream & Pico De Gallo \$14.95

CIMBOCO'S 'RUSTIC' BURGER

Beef Patty, BBQ Sauce, Bacon, Swiss Cheese, Lettuce, Tomato, Onion, Garlic Aioli on Homemade Bun \$16.95

JERK CHICKEN SANDWICH

D’ Best Choice! ~ on Fresh Baked Hearth Bread with Lettuce, Tomatoes, Melted Provolone Cheese & our Famous Garlic Aioli \$17.95

CARIBBEAN ROTI ★

An Island-style “Sandwich” tucked into our Fire Roasted Flat Bread filled with traditional Caribbean Curried Chickpeas & Vegetables \$13.95 (V)

All Prices in CI Dollars, A 15% Gratuity will be added to your bill

★ = Try adding any of our Meat Options V= Vegetarian GF= Gluten Free

White Wine

RAYMOND R

Chardonnay ~ California
Soft & Elegant with a Creamy, Oaky & Balanced Texture

CAVIT

Pinot Grigio ~ Italy
Delicate and pleasing with Floral and Fruit Scents

CHLOE

Sauvignon Blanc ~ New Zealand
Tropical fruit aromas and layers of Fresh Citrus,
Ripe Lychee and Juicy Pineapple

Red Wine

UNSHACKLED

Cabernet Sauvignon ~ California
The Prisoner Wine. Aromas of Dark Fruits. Flavours of Spiced
Dried Cherries, Florals & a hint of White Pepper

19 CRIMES

Red Blend ~Australia
Bold & balanced with oaky notes, black fruit flavors, & vanilla
that complement subtle flavors of chocolate & cedar spice

PORTILLO

Malbec ~ Argentina
Redcurrant and Black Cherry supported by sweet, round
tannins with notes of Cinnamon and Cloves

DeLOACH

Pinot Noir ~ California
Elegant, well-balanced Light in Body with a Medium finish.
Offering vibrant Red Fruit notes with a touch of Spice

Ask your server about Champagne

Rose & Bubbles & Sweet Red

FOUNDATION STONE ROSE

Provence Style Rosé – South Africa
A creamy fresh palate showing a Perfect Balance between
Acidity & Sweetness

PROSECCO

STELLA ROSA BLACK

Cocktails

CIMBOSA

Prosecco, OJ, Raspberry Puree

PINA COLADA

White Rum, Colada Mix, Pineapple Juice

CAYMAN SUNSET

Gold Rum, Orange, Pineapple Juice,
Grenadine

CAY BREEZE

Gin, Pineapple & Cranberry Juice

CIMBOCO RUM PUNCH

Gold Rum, Housemade Fruit Punch

SPIKED LEMONADE

Vodka, Raspberry, Housemade Lemonade

L.I.T

Rum, Vodka, Gin, Triple Sec,
Tequila, Sour Mix, Pepsi

MOJITO

White Rum, Lime, Fresh Mint

MARGARITA

Tequila, Triple Sec, Margarita Mix

DARK & STORMY

Dark Rum & Ginger Beer

DAIQUIRIS

Dark Rum with*Mango * Raspberry *
Strawberry

MUDSLIDE

Vodka, Coffee Liqueur, Cream

Beers

CAYBREW \$6.25

RED STRIPE \$6.95

1981 IPA \$6.95

CAYBREW LIGHT \$6.25

HEINEKEN \$6.95

1981 Cayman Blonde \$6.95

CORONA \$6.95

MILLER LIGHT \$6.95

1981 Island Session \$6.95

WHITE TIP \$6.25

Coors Light \$6.95

CRABBIES \$7.25

Fruits & Softs

IBC SODA \$4.95

SPARKLING / SPRING WATER \$6.95

ROOT BEER FLOAT \$6.95

FRUIT JUICES \$3.95

ICED TEA/ LEMONADE \$3.95

TRY OUR SIGNATURE MOCKTAILS

See Our Dessert Menu & After Dinner Drinks Menu