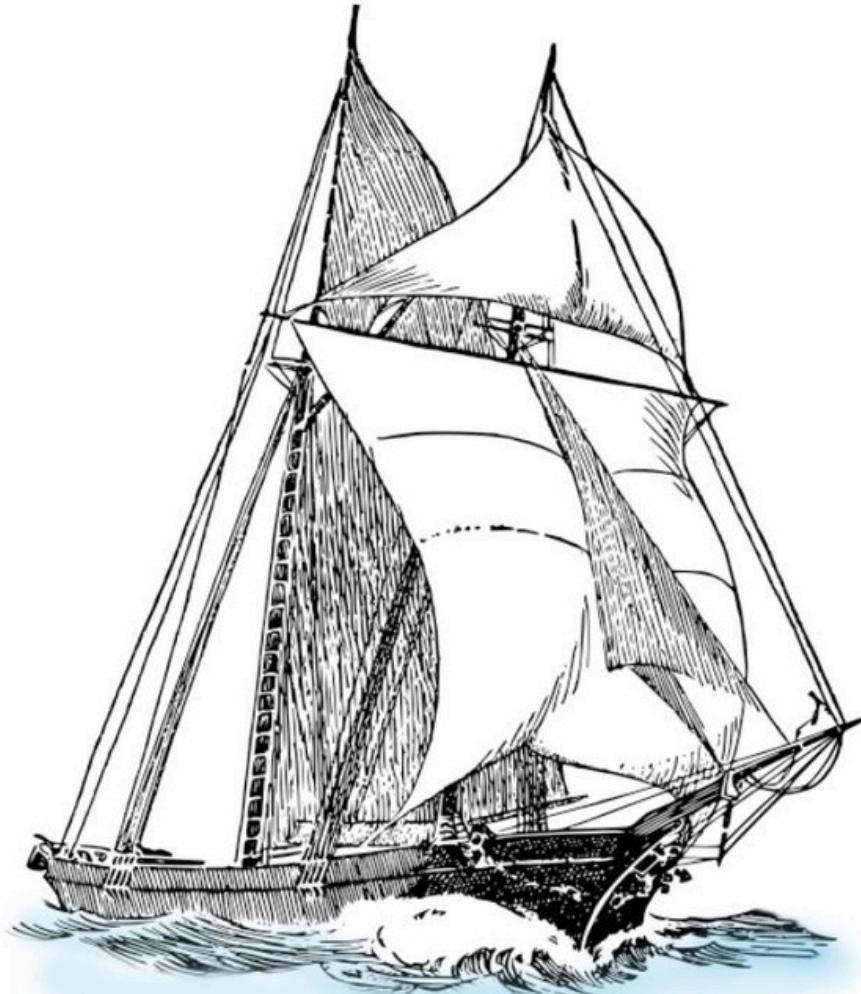


# CIMBOCO

A • C A R I B B E A N • C A F E



**"Her launching in May 1927 was a great day in the history of the Cayman Islands,"**  
Miss Annie Hulda 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. Rayal 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, Sautéed 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*

# 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)

### 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)

# White Wine

	BTL
<b>RAYMOND R</b>	\$9.95 / \$37
Chardonnay ~ California	
Soft & Elegant with a Creamy, Oaky & Balanced Texture	

	BTL
<b>CAVIT</b>	\$9.95 / \$37
Pinot Grigio ~ Italy	
Delicate and pleasing with Floral and Fruit Scents	

	BTL
<b>CHLOE</b>	\$11.95 / \$40
Sauvignon Blanc ~ New Zealand	
Tropical fruit aromas and layers of Fresh Citrus, Ripe Lychee and Juicy Pineapple	

*Ask your server about Champagne*

# Red Wine

	BTL
<b>UNSHACKLED</b>	\$15.95 / \$59
Cabernet Sauvignon ~ California	
The Prisoner Wine. Aromas of Dark Fruits. Flavours of Spiced Dried Cherries, Florals & a hint of White Pepper	
<b>19 CRIMES</b>	\$9.95 / \$37
Red Blend ~Australia	
Bold & balanced with oaky notes, black fruit flavors, & vanilla that complement subtle flavors of chocolate & cedar spice	
<b>PORTILLO</b>	\$11.95 / \$40
Malbec ~ Argentina	
Redcurrant and Black Cherry supported by sweet, round tannins with notes of Cinnamon and Cloves	
<b>DeLOACH</b>	\$11.95 / \$40
Pinot Noir ~ California	
Elegant, well-balanced Light in Body with a Medium finish. Offering vibrant Red Fruit notes with a touch of Spice	

# Rose & Bubbles & Sweet Red

<b>FOUNDATION STONE ROSE</b>	\$9.95 / \$37.00
Provence Style Rosé – South Africa	
A creamy fresh palate showing a Perfect Balance between Acidity & Sweetness	

<b>PROSECCO</b>	\$12.95
STELLA ROSA BLACK	\$12.95 / \$45.00

# Cocktails

<b>CIMBOSA</b>	\$10.95	<b>CIMBOCO RUM PUNCH</b>	\$10.95	<b>MARGARITA</b>	\$10.95
Prosecco, OJ, Raspberry Puree		Gold Rum, Housemade Fruit Punch		Tequila, Triple Sec, Margarita Mix	
<b>PINA COLADA</b>	\$11.95	<b>SPIKED LEMONADE</b>	\$10.95	<b>DARK &amp; STORMY</b>	\$10.95
White Rum, Colada Mix, Pineapple Juice		Vodka, Raspberry, Housemade Lemonade		Dark Rum & Ginger Beer	
<b>CAYMAN SUNSET</b>	\$10.95	<b>L.I.T</b>	\$11.95	<b>DAIQUIRIS</b>	\$10.95
Gold Rum, Orange, Pineapple Juice, Grenadine		Rum, Vodka, Gin, Triple Sec, Tequila, Sour Mix, Pepsi		Dark Rum with* <sup>Mango</sup> * <sup>Raspberry</sup> * Strawberry	
<b>CAY BREEZE</b>	\$10.95	<b>MOJITO</b>	\$10.95	<b>MUDSLIDE</b>	\$11.95
Gin, Pineapple & Cranberry Juice		White Rum, Lime, Fresh Mint		Vodka, Coffee Liqueur, Cream	

# Beers

<b>CAYBREW</b> \$6.25	<b>CAYBREW LIGHT</b> \$6.25	<b>CORONA</b> \$6.95	<b>WHITE TIP</b> \$6.25
<b>RED STRIPE</b> \$6.95	<b>HEINEKEN</b> \$6.95	<b>MILLER LIGHT</b> \$6.95	<b>Coors Light</b> \$6.95
<b>1981 IPA</b> \$6.95	<b>1981 Cayman Blonde</b> \$6.95	<b>1981 Island Session</b> \$6.95	<b>CRABBIES</b> \$7.25

# Fruits & Softs

<b>IBC SODA</b> \$4.95	<b>ROOT BEER FLOAT</b> \$6.95	<b>ICED TEA/ LEMONADE</b> \$3.95
SPARKLING / SPRING WATER \$6.95	FRUIT JUICES \$3.95	TRY OUR SIGNATURE MOCKTAILS

*See Our Dessert Menu & After Dinner Drinks Menu*