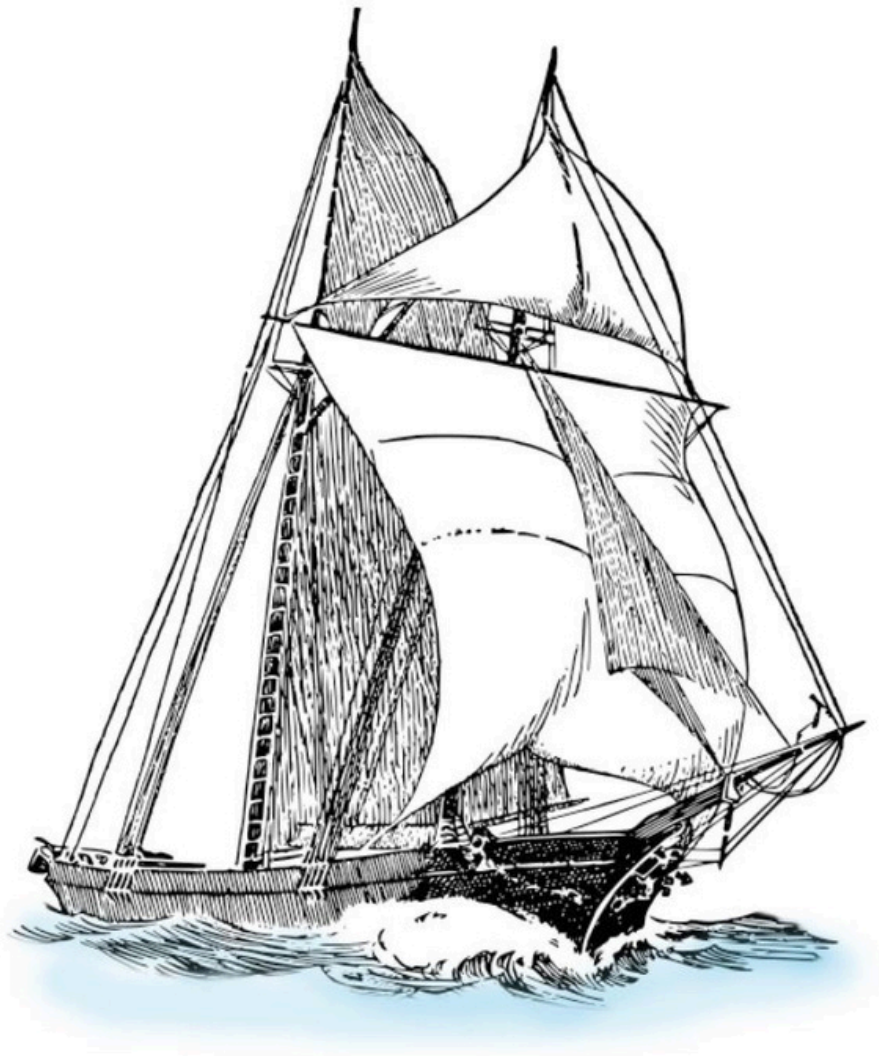




“Her launching in May 1927 was a great day in the history of the Cayman Islands,”
Miss Annie Huldah Bodden, secretary of the: Cayman Islands Motor Boat Company

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!



DAILY SPECIALS
ALERT!

“Conveniently located in two locations on Seven Mile Beach and Savannah in Grand Cayman
Telephone: 947-2782 | www.cimboco.com | cimboco@cimboco.com

Starters

ISLAND INSPIRED BRUSCHETTA

Crisp Hearth Bread Toasts, Citrus scented mix of Tomatoes, Garlic, Olive Oil & Fresh Basil, Balsamic Reduction Drizzle \$7.75 (V)

CHICKEN WINGS

Cimboco's lightly Spiced Baked BBQ or Sweet Chili Chicken Wings with Celery & Carrot Sticks with Ranch dip \$13.95 (GF)

BABY BACK RIBS

Dry Rubbed BBQ Baby Back Ribs topped with Potato Sticks. \$14.95

CIMBOCO'S CAESAR ★

Still the BEST Caesar on the Island \$11.95

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 \$14.95

PLANTAIN WRAPPED CALLALOO

Sauteed Local Callaloo wrapped in Sweet Fried Plantain on Cayman Style Sauce \$12.95

★ Try Adding

Grilled Chicken Jerk Chicken Grilled Shrimp Snapper/ Salmon Pork Chop

Steak Choices

6oz Chuck Eye 8oz New York Strip 12oz Ribeye 16oz T-Bone

Mains

New

PUMPKIN & CALLALOO RISOTTO ★ (GF)

Risotto infused with Pumpkin, Sauteed Callaloo, finished with Toasted Pumpkin Seeds & Seasoning Pepper Oil \$19.95

WHOLLY MOLLY

1/2 Herb Roasted Chicken painted with Mango Puree served alongside Rice & Beans, Corn on the Cobb & Tossed Greens \$25.95

BANANA LEAF ROASTED SNAPPER

A Fillet of Snapper, Cilantro & Island Vegetables in a Banana Leaf, alongside Creamy Coconut infused Cassava, Grilled Carrots & Zucchini \$26.95

New

THE CARIBBEAN BOWL (VE) (GF)

Creamy Callaloo, Cucumber Salad, Avocado, Roasted Sweet Potato, & Fried Plantains on Coconut infused Basmati Rice \$19.95

SEARED SALMON

Seared Salmon smothered with Cimboco's Style Seasoning Pepper Butter, Sauteed Julienne Vegetables & Garlic Mashed Potatoes \$26.95

BRAISED BEEF SHORT RIBS

Tender off the Bone Beef Ribs, with BBQ Sauce Sautéed Carrots & Garlic Mashed Potatoes \$28.95

TENDERLOIN SKEWERS

Beef Tenderloin Skewers, Corn on the Cob, Mashed Potatoes, Whole Charred Mushrooms & Peppercorn Sauce \$42

Local Favourite

<i>New</i> Cimboco's Oxtail	\$24.95
Cayman Style Beef	\$24.95
Whole Fried Snapper	\$23.95

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

New

FIRECRACKER PASTA ★

Penne Pasta, Carrots & Zucchini in Scotch Bonnet infused Tomato Thyme Sauce \$16.95 (V)

CHICKEN FETTUCCINE

Fettuccine Alfredo with a twist! ~ Fettuccine Pasta in Creamy Cheese Sauce with “Island Style” Jerk Chicken finished with Shaved Parmesan \$18.95

SIMPLE 'N' LIGHT ★

Linguine Pasta simply tossed with Olive Oil, Garlic, Sweet Tomatoes & Fresh Basil finished with Shaved Parmesan & Crumbled Feta Cheese \$15.95 (V)

New

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 \$2.75

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 8oz New York Strip 12oz Ribeye 16oz T-Bone

Our Artisan Pizzas

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

GLUTEN FREE PIZZA

Extra \$3.75

Available upon request.

New

SPINACH & ARTICHOKE PIZZA

Marinated Artichoke, Spinach, Roasted Mushrooms, Mozzarella Cheese & Garlic Alfredo Sauce on Crisp Cracker Crust \$15.95

CAYMAN MARGHERITA PIZZA

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

New

CAYMAN STYLE BEEF PIZZA

Cayman Style Beef, Fried Plantains, Caramelized Onions & Mozzarella Cheese on BBQ Brushed Crisp Cracker Crust \$17.95

BBQ JERK CHICKEN PIZZA

BBQ Sauce, Jerk Chicken, Tomatoes, Bermuda Onion, Mozzarella & Thyme on our Cracker Crust \$16.95

EXTRA TOPPINGS

Vegetables \$1.50 each (Mushroom, Tomatoes, Olives, Jalapeños or Pineapples)

Grilled / Jerk Chicken / Bacon / Pepperoni / Ham \$2.95

Shrimp \$8.95

Island Style Sandwiches

JERK CHICKEN SANDWICH

D’ Best Choice! ~ on Fresh Baked Hearth Bread with Lettuce, Tomatoes, Melted Provolone Cheese & our Famous Garlic Aioli \$15.95

CIMBOCO’S ‘RUSTIC’ BURGER

Hand-Crafted Beef Patty with BBQ Sauce, Bacon, Swiss Cheese, Lettuce, Tomato, Onion & our Famous Garlic Aioli on a Freshly Baked Brioche Bun \$15.95

FIRE ROASTED SNAPPER SANDWICH

Fire Roasted Fillet of Snapper on Fresh Baked Hearth Bread, Basil Mayo, Lettuce, Red Onions & Tomatoes \$17.95

QUESADILLA

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

CARIBBEAN ROTI ★

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

PULLED PORK BUN

Pulled Pork, Red Onions, Coleslaw & Cheddar Cheese in a Buttery Brioche Bun alongside Seasoned Fries \$16.95

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	^{BTL} \$9.95/ \$37.00
Chardonnay ~ California Soft & Elegant with a Creamy, Oaky & Balanced Texture	
CAVIT	\$8.95/ \$35.00
Pinot Grigio ~ Italy Delicate and pleasing with Floral and Fruit Scents	
BERINGER	\$8.95/ \$35.00
Moscato ~ Italy Peach-scented, Honeysuckle aromas. Fresh sweet flavors of juicy Stone Fruit, Honeydew Melon, Fuji Apple & ripe pear.	
CHLOE	\$11.95/ \$40.00
Sauvignon Blanc ~ New Zealand Tropical fruit aromas and layers of Fresh Citrus, Ripe Lychee and Juicy Pineapple	

Red Wine

UNSHACKLED	^{BTL} \$12.95/ \$59.00
Cabernet Sauvignon ~ California The Prisoner Wine. Aromas of Dark Fruits. Flavours of Spiced Dried Cherries, Florals & a hint of White Pepper	
19 CRIMES	\$8.95 / \$35.00
Red Blend ~Australia Bold & balanced with oaky notes, black fruit flavors, & vanilla that complement subtle flavors of chocolate & cedar spice	
PORTILLO	\$9.95/ \$37.00
Malbec ~ Argentina Redcurrant and Black Cherry supported by sweet, round tannins with notes of Cinnamon and Cloves	
DeLOACH	\$11.95/ \$40.00
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

RICKETY BRIDGE	\$8.95/ \$35.00	PROSECCO ~ LUNETTA, ITALY	(187ml) \$10
Foundation Stone Rosé – South Africa A creamy fresh palate showing a Perfect Balance between Acidity & Sweetness		CHAMPAGNE ~ TAITTINGER, FRANCE	

Cocktails

CIMBOSA	\$10.75	CIMBOCO RUM PUNCH	\$10.75	MARGARITA	\$10.75
Prosecco, OJ, Raspberry Puree		Gold Rum, Housemade Fruit Punch		Tequila, Triple Sec, Margarita Mix	
PINA COLADA	\$11.25	SPIKED LEMONADE	\$10.75	DARK & STORMY	\$10.25
White Rum, Colada Mix, Pineapple Juice		Vodka, Raspberry, Housemade Lemonade		Dark Rum & Ginger Beer	
CAYMAN SUNSET	\$10.75	L.I.T	\$11.25	DAIQUIRIS	\$10.75
Gold Rum, Orange, Pineapple Juice, Grenadine		Rum, Vodka, Gin, Triple Sec, Tequila, Sour Mix, Pepsi		Dark Rum with*Mango * Raspberry * Strawberry	
CAY BREEZE	\$10.75	MOJITO	\$10.75	MUDSLIDE	\$11.25
Gin, Pineapple & Cranberry Juice		White Rum, Lime, Fresh Mint		Vodka, Coffee Liqueur, Cream	

Beers

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

Fruits & Softs

BOTTLED SODA	\$3.25	ICED TEA / LEMONADE	\$3.25	ROOT BEER FLOAT	\$5.25
SPARKLING / SPRING WATER	\$6.95	FLAVOURED ICED TEA/ LEMONADE	\$3.75	FRUIT JUICES	\$3.95

See Our Dessert Menu & After Dinner Drinks Menu