



“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

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SOUP \$6.75 (VG & GF)

Pumpkin Bisque

ISLAND INSPIRED BRUSCHETTA \$6.75 (VG)

Crisp Hearth Bread Toasts, topped with Citrus scented mix of Tomatoes, Garlic, Olive oil & Fresh Basil with a Balsamic Reduction Drizzle

FIRE ROASTED SHRIMP \$14.95 (GF)

Wrapped with Fresh Spinach & Applewood Smoked Bacon with Tomato Jam Dipping Sauce, Greens & Cheddar Thyme Biscuit

CHICKEN WINGS \$10.25 (GF)

BBQ or Sweet Chili with celery & Carrot Sticks

New

DOUBLES \$7.25 (VG)

Island Style Chickpeas topped with Cucumber Relish & Pineapple Chutney resting on Flatbread

Salads

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CIMBOCO'S CAESAR \$10.95 (VG) ★

Still the BEST Caesar on the Island*

New

CARIBBEAN SPINACH & ARUGULA SALAD \$11.95 (VG & GF) ★

Tossed Orange Supremes, Pickled Carrots, Avocado, Mango and a Housemade Citrus Ginger Vinaigrette

COBB SALAD \$13.95 (GF)

Applewood Smoked Bacon, Cherry Tomatoes, Avocado, Eight Minute Egg, Grilled Chicken, Blue Cheese & Crisp Romaine Lettuce with a Creamy Dijon Honey Dressing

Try adding



Grilled Chicken \$5.95 Jerk Chicken \$5.95 Jerk Pork \$5.95 Grilled Shrimp \$7.95 Snapper \$9.95



Mains

.....

BRAISED BEEF SHORT RIBS \$25.95

Tender Roasted Beef Ribs, served off the Bone Garlic-Mashed Potatoes napped in BBQ Sauce completed with Butter Tossed Carrots

SURF & TURF \$25.95

8oz New York Steak with Mushroom Sauce, alongside Bacon wrapped Shrimp, Zucchini Batons & Rustic Mashed Potatoes

BANANA LEAF ROASTED SNAPPER \$24.95

A Fillet of Fresh Snapper seasoned with Cilantro, Sweet Island Vegetables, tucked in a Banana Leaf, Slow Roasted, Served over Creamy Coconut infused Cassava along with Grilled Carrots & Zucchini

New

MUSHROOM RISOTTO \$15.95 (GF) ★

Mushroom Risotto finished with Hand Shaved Parmesan drizzled with White Truffle Oil.

SICILIAN EGGPLANT PARMESAN \$14.95

Breaded Eggplant pan seared to perfection & topped with Mozzarella & Parmesan Cheese with a Robust Tomato Sauce alongside Grilled Garlic Bread & Baby Mixed Greens

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



★ = Try Adding VG= Vegetarian GF= Gluten Free

Pasta

SIMPLE 'N' LIGHT \$13.95 (VG) ★

Linguini Pasta simply tossed with Olive Oil, Garlic, Sweet Tomatoes & Fresh Basil finished with Shaved Parmesan & Crumbled Feta Cheese*

CHICKEN FETTUCCINI \$16.95

Alfredo with a twist! ~ Spinach Fettuccini in Creamy Cheese Sauce with "Island Style" Jerk Chicken finished with Shaved Parmesan & Roasted Red Pepper Flakes

New

PESTO PENNE \$15.25 (VG)

Penne Pasta tossed in Chef's Famous Homemade Basil Pesto, Toasted Walnuts, Cherry Tomatoes & Arugula finished with Parmesan Cheese

SPICY SHRIMP ALFREDO \$18.25

Succulent Black Tiger Shrimp with Spinach & Bell Peppers, embracing a Scotch Bonnet infused Alfredo Sauce tossed with Linguini Pasta

GLUTEN FREE PASTA* Extra \$2.00

Available upon request.

Try adding



Grilled Chicken \$5.95 Jerk Chicken \$5.95 Jerk Pork \$5.95 Grilled Shrimp \$7.95 Snapper \$9.95
Steak \$12.95 Grilled Garlic Toast \$3.50 / \$5.50 Seasoned Fries \$4.00 Cassava Fries \$4.00

Our Artisan Pizzas

Made fresh

We make everything from scratch and use the freshest and finest ingredients. We bake a wide variety of breads. Our Pizza crusts are made using our very own specially blended recipe, and then baked in a traditional wood burning oven. All our sauces are homemade and all of our dishes deliver flavours with an unforgettable taste.

EXTRA TOPPINGS

Any 3 \$2.00 (Mushroom, Tomatoes, Olives, Jalapeños or Pineapples)

Grilled / Jerk Chicken / Jerk Pork \$2.95

Bacon / Pepperoni / Ham \$2.75

Shrimp \$7.95

CAYMAN MARGHERITA PIZZA \$12.95 (VG) ★

Our Own Tomato Sauce, Fresh Basil, Mozzarella & Thyme on our Cracker Crust*

BBQ JERK CHICKEN PIZZA \$15.95

BBQ Sauce, Spicy Jerk Chicken, Tomatoes, Bermuda Onion, Mozzarella & Thyme on our Cracker Crust

EGGPLANT PIZZA \$15.95

Marinated & Roasted Tomatoes, Eggplant & Mushroom with Shaved Parmesan & Feta Cheese on Our Pesto brushed Cracker Crust

GLUTEN FREE CRUST* Extra \$2.50

Available on Request

Island Style Sandwiches

FIRE ROASTED JERK PORK BLT \$15.95

Served on Savory Coconut Focaccia with Applewood Smoked Bacon, Swiss Cheese, Basil Mayo & Tomato Jam

New

ESCOVITCH SNAPPER SANDWICH \$15.95

"Islands Spiced" Pan-Seared Snapper perched on Roasted Onion Focaccia Bread layered with Crisp Lettuce & Tomato topped with Escovitch Style Veggies

JERK CHICKEN SANDWICH \$14.95

'D' Best Choice! ~ on Fresh Baked Hearth Bread with Crisp Lettuce, Tomatoes, Melted Provolone Cheese & our Famous Garlic Aioli

QUESADILLA \$10.95

Flour tortilla tucked with Grilled Chicken, Tomatoes, Peppers, Cheddar & Mozzarella Cheese alongside Sour Cream.

CIMBOCO'S 'RUSTIC' BURGER \$15.95

Hand-made Seasoned Burger Patty, painted with House-made BBQ Sauce topped with Applewood Smoked Bacon, Swiss Cheese, Crisp Lettuce, Tomato & Onion on a Freshly Baked Burger Bun

CARIBBEAN ROTI \$11.95 (VG) ★

An Island-style "Sandwich" tucked into our Fire Roasted Flat Bread filled with traditional Caribbean Curried Chickpea Vegetables*

Sub your side

Substitute your side for a House Salad or Caesar Salad \$2.75

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



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Signature Drinks

Cimboco's Rum Punch \$7.50 *Cimboco's Cimboza* \$8.50 *Cimboco's Spiked Lemonade* \$7.50

White Wine

CHARDONNAY \$8.95 / \$37.00

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

PINOT GRIGIO \$8.25 / \$33.00

Cavit ~ Italy
Delicate and pleasing with floral and fruit scents

RIESLING \$8.25 / \$33.00

Prüm Essence ~ Germany
Fresh fruit flavors of Pineapple and Apricot are perfectly balanced by a racy acidity and mineral character

MOSCATO \$8.25 / \$33.00

Moscato Cavit ~ Italy
Delicious notes of Apricot, White Peach & Sage, & a Wonderfully Refreshing Sweetness

SAUVIGNON BLANC \$9.50 / \$40.00

Oyster Bay ~ New Zealand
Penetrating fruit characters. A concentration of tropical and Gooseberry flavors with an abundant bouquet

Rose Wine

WHITE ZINFANDEL \$7.50 / \$37.00

Stone Cellars ~ California
Laden with Fruit Characters of Strawberry, Peach, and Raspberry, Starts Crisp & ends with a Semi Sweet finish

ROSÉ \$8.95 / \$34.00

Foundation Stone Rose Rickety Bridge ~ South Africa
A lovely Creamy yet fresh palate showing a Perfect Balance between Acidity & Sweetness

Red Wine

CABERNET SAUVIGNON \$8.95 / \$37.00

Raymond R Collection Cabernet Sauvignon ~ California
Beautifully balanced Rich fruit flavors of Cherry, Raspberry Rhubarb & Red Plum. With touches of Spice, Vanilla, Cocoa & Smooth Texture finish.

CHIANTI \$8.25 / \$35.00

Straccali ~ Italy
Blackberry and Black Cherry notes are accented by Tobacco and Spice in this concentrated Red.

MERLOT \$7.75 / \$30.00

Viña Maipo ~ Chile
Well-rounded, fruity flavor, enhanced by soft tannins and a pleasant note of Spicy Oak

SHIRAZ \$8.25 / \$33.00

Rosemount ~ Australia
Richly flavored Wine with Blackberry and Plum fruit characters supported by a touch of sweet Vanillin Oak

MALBEC \$8.50 / \$35.50

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

PINOT NOIR \$8.95 / \$37.00

DeLoach ~ California
Elegant, well-balanced light in body with a medium finish. Offering Vibrant Red Fruits notes with a Touch of Spice.

Sparkling

VALDIVIESO ~ CHILE (187ml) \$7.50

LUNETTA PRESECCO (187ml) \$9.50

Cocktails

BLOOD CAESAR \$8.00

Vodka, Clamato Juice, Spices

BAY BREEZE \$7.95

Vodka, Pineapple & Cranberry Juice

CAYMAN SUNSET \$8.25

White Rum, Gold Rum, Orange, Pineapple, Juice, Grenadine

TEQUILA SUNRISE \$8.00

Tequila, Orange Juice, Grenadine

CAYMAN BULL DOG \$8.00

Vodka, Kahlua, Half & Half, Pepsi

LONG ISLAND ICED TEA \$8.95

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

MARGARITA \$7.95

Tequila, Triple Sec, Margarita Mix

DARK & STORMY \$7.95

Dark Rum & Ginger Beer

MADRAS \$7.95

Vodka, Orange & Cranberry Juice

Beers

CAYBREW \$4.25

RED STRIPE \$4.75

AMSTEL \$4.75

CORONA \$4.95

IRONSHORE \$4.95

BUD LIGHT \$4.75

HEINEKEN \$4.75

COORS LIGHT \$4.75

MILLER LIGHT \$4.75

CRABBIES \$5.50

Fruits & Softs

IBC BOTTLED SODA \$2.95

JAMAICAN GINGER BEER \$2.95

MINERAL & SPRING WATER \$2.95

FRESHLY BREWED ICED TEA \$2.75

LEMONADE \$2.95

RASPBERRY LEMONADE \$3.25

MANGO LEMONADE \$3.25

FRUIT JUICES \$3.25

Hot Teas & Coffee

A selection of Teas, Coffees and after dinner drinks available.

See Our Dessert Menu!