



**“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!



Cimboco - A Carribean Cafe is a strong supporter of the “Sea Sense” Program, an effort spearheaded by the Cayman Islands National Trust for the sake of a safer healthier environment. Please join us in our efforts to serve & buy only sustainable environmentally friendly seafood.

# Salads & Starters

**CIMBOCO'S CAESAR** \$7.50 ★  
Still the BEST Caesar on the Island\*

**CARIBBEAN SPINACH & BABY GREENS SALAD** \$8.95 ★  
Island Fruits, Cilantro Vinaigrette & Pumpkin Seeds

**COBB SALAD** \$10.50  
Crisp Bacon, Sweet Corn, Boiled Egg, Grilled Chicken, Cheddar Cheese & Crisp Romaine Lettuce with a side of House Made Dressing.

**FIRE ROASTED SHRIMP** \$10.99  
Wrapped with Fresh Spinach & Apple-wood Smoked Bacon, served atop Cheddar Thyme Biscuit with Island Dipping Sauce

**SOUP** \$6.75  
Cream of Tomato

**ISLAND INSPIRED BRUSCHETTA** \$6.75  
Crisp Hearth Bread Toasts topped with a Citrus scented mix of Tomatoes, Garlic, Olive Oil & Fresh Basil with a Balsamic Reduction Drizzle

**PLANTAIN WRAPPED CALLALOO** \$8.95  
Local Callaloo seasoned with rich Caribbean flavors, wrapped in Ripe Golden Fried Plantains & accompanied with Cayman Style Sauce

**JERK CHICKEN WINGS** \$10.25  
with Celery, Carrot Sticks & cooling Sour Cream

## Island Style Sandwiches

**WHITE FISH SANDWICH** \$12.50  
Roasted White Fish marinated with "Island Spices" served with Crisp Lettuce, Fresh Tomatoes & "Creole" Aioli, on our Savory Coconut Focacia Bread

**JERK CHICKEN SANDWICH** \$9.99  
'D' Best Choice! - on Fresh Baked Hearth Bread with Crisp Lettuce, Tomatoes, Melted Provolone Cheese & our Famous Garlic Aioli

**FIRE ROASTED JERK PORK BLT** \$10.50  
Served on Savory Coconut Focaccia with Apple wood Smoked Bacon, Swiss Cheese, Basil Mayo & Tomato Jam

**7 MILE BEACH CLUB** \$10.50  
Flour Tortilla tucked with lightly spiced Chicken Salad, Apple wood Smoked Bacon, Crisp Lettuce & Tomatoes served alongside Artisan Greens

**CIMBOCO'S 'RUSTIC' BURGER** \$12.50  
Hand-made Seasoned Burger Patty, painted with House-made BBQ Sauce topped with Apple-wood Smoked Bacon, Swiss Cheese, Crisp Lettuce, Tomato & Onion on a Freshly Baked Burger Bun

**CARIBBEAN ROTI** \$9.99 ★  
An Island-style "Sandwich" tucked into our Fire Roasted Flat Bread filled with traditional Caribbean Curried Vegetables\*

**QUESADILLA** \$10.95  
Flour Tortilla tucked with Grilled Chicken, Tomatoes, Peppers, Cheddar & Mozzarella Cheese alongside Sour Cream

### Sub your side

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

## Our Artisan Pizzas

### Create your own

Add to our Cayman Margherita Pizza:  
Up to five vegetables \$2.00  
Bacon, Pepperoni or Jerk Chicken \$2.95 (each)  
Why not try a different base? BBQ, Pesto, White Sauce

**LOOKYA! PIZZA** \$14.95  
Canadian Bacon & Pineapple on House made Tomato Sauce topped with Mozzarella Cheese finished Pepper Flakes

**CAYMAN MARGHERITA PIZZA** \$12.95 ★  
Our Own Tomato Sauce, Fresh Basil, Mozzarella & Thyme\*

**BBQ JERK CHICKEN PIZZA** \$15.25  
BBQ Sauce, Spicy Jerk Chicken, Tomatoes, Bermuda Onion, Mozzarella & Thyme

**EGGPLANT PIZZA** \$14.50  
Marinated & Roasted Tomatoes, Eggplant & Mushroom with Shaved Parmesan & Feta Cheese on Our Pesto brushed Cracker Crust

**GLUTEN FREE CRUST\*** Extra \$2.00  
Available on Request

# Pasta

## **SIMPLE 'N' LIGHT** \$13.95

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

## **SIMPLE 'N' LIGHT WITH SHRIMP** \$19.95

### **CHICKEN FETTUCCINI** \$15.95

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

### **CARIBBEAN SPICED,**

### **CURRY CHICKEN PASTA** \$15.95

Grilled Chicken simmered with Fresh Spinach, Tomatoes & Caribbean Curry, tossed with "Bow Ties"

### **SPICY SHRIMP ALFREDO** \$16.95

Succulent Black Tiger Shrimp with Spinach & Bell Peppers. Embracing a Scotch Bonnet infused Alfredo Sauce tossed with Bow Tie Pasta

## **LINGUINI CARBONARA** \$14.95

Crisp Smoked Bacon, Garlic & Onion in Parmesan Cream Sauce \*

## **BAKED BACON & CHEESE PASTA** \$14.75

Cheesy Cheese Sauce with Apple wood Smoked Bacon & Penne Pasta finished with Mozzarella Cheese & Baked to perfection

## **SHRIMP PESTO** \$17.25

Linguine Pasta tossed in our Home Made Basil Pesto crowned with Succulent Grilled Shrimp finished with shaved Parmesan Cheese

*Try adding*



Grilled or Jerk Chicken \$4.95

Jerk Pork \$4.95

Grilled Shrimp \$6.95

Fillet of Fish \$8.50

Grilled Garlic Toast \$3.50

# Main Sails

## **SEAFOOD RISOTTO** \$19.75

Pan Seared White Fish, Salmon & Jumbo Shrimp embracing Vine Ripe Tomatoes, Fresh Basil & Bell Peppers resting on a Vibrant Roasted Red Pepper Risotto

## **PERFECT STEAK** \$19.99

10oz Steak Smothered with Mushroom Sauce, alongside Fried Cassava Wedges & Side Salad

## **BRAISED BEEF SHORT RIBS** \$19.85

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

## **SEARED SALMON, ISLAND STYLE** \$19.75

Seared Salmon, balanced on a Tropical Salad with Fresh Seasonal Fruits & Vegetables tossed with an "Island Style" House Dressing

## **BANANA LEAF ROASTED SNAPPER** \$19.95

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 & Stuffed Tomato

*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 our all our dishes deliver flavours with an unforgettable taste.

# & Tings

## **QUICHE OF THE DAY** \$10.50

Your Choice of Bacon or Vegetable Quiché served with Petite Baby Greens

## **"SPICE UP YOUR LIFE"**

### **JERK CHICKEN FRITTATA** \$12.75

Three Eggs Frittata with Bell peppers Tomatoes & Onions, Smothered with Mozzarella Cheese & Served alongside White Toast & Baby Mixed Greens

## **SICILIAN EGGPLANT PARMESAN** \$13.50

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

## **CHICKEN 'N' SEAFOOD JAMBALAYA** \$17.25

Sautéed Chicken & Shrimp, with a medley of Onion, Pepper & Tomato in a "Creole Style" Sauce cushioned by White Rice

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

## White Wine

**CHARDONNAY** \$7.00 / \$30.00  
**Santa Rita 120 ~ Chile**  
Fresh & Fruity, with notes of Pineapple,  
Citrus & Peach with a soft hint of Vanilla

**PINOT GRIGIO** \$7.50 / \$32.00  
**Cavit ~ Italy**  
Delicate and pleasing with floral and fruit scents

**RIESLING** \$7.50 / \$32.00  
**Prüm Essence ~ Germany**  
Fresh fruit flavors of Pineapple and Apricot are perfectly  
balanced by a racy acidity and mineral character

**SAUVIGNON BLANC** \$7.75 / \$33.00  
**Oyster Bay ~ New Zealand**  
Penetrating fruit characters. A concentration of tropical  
and Gooseberry flavors with an abundant bouquet

**SANCERRE** \$11.00 / \$45.00  
**Château de Sancerre ~ France**  
(100% Sauvignon Blanc) Herbaceous, perfumed, chalky,  
leafy, citrus aromas with lots of richness, notes of fruit  
dominate (Apricot, Yellow Peach)

## Rose

**WHITE ZINFANDEL** \$6.25 / \$27.00  
**Beringer ~ California**  
Fresh Red Berry, Citrus & Melon aromas  
with subtle hints of Nutmeg & Clove.

## Red Wine

**CABERNET SAUVIGNON** \$7.50 / \$32.00  
**Viña Maipo ~ Chile**  
Medium-bodied and fruit forward,  
with ripe, well structured tannins

**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 / \$34.00  
**Viña Maipo ~ Chile**  
Well-rounded, fruity flavor, enhanced by  
soft tannins and a pleasant note of Spicy Oak

**SHIRAZ** \$8.25 / \$32.00  
**Rosemount ~ Australia**  
Richly flavored Wine with Blackberry and Plum fruit  
characters supported by a touch of sweet Vanillin Oak

**MALBEC** \$8.50 / \$35.00  
**Portillo ~ Argentina**  
Redcurrant and Black Cherry supported by sweet, round  
tannins with notes of Cinnamon and Cloves

## Sparkling

**VALDIVIESO ~ CHILE** (187ml) \$7.50  
**LUNETTA PRESECCO** (187ml) \$9.50

## Signature Drinks

**Cimboco's Rum Punch** \$7.25 **Cimboco's Cimposa** \$5.95 **Cimboco's Spiked Lemonade** \$7.25

## Cocktails

**BLOOD CAESAR** \$7.25  
Vodka, Clamato Juice, Spices

**BAY BREEZE** \$7.25  
Vodka, Pineapple & Cranberry Juice

**CAYMAN SUNSET** \$7.50  
White Rum, Gold Rum, Orange,  
Pineapple, Juice, Grenadine

**TEQUILA SUNRISE** \$7.25  
Tequila, Orange Juice, Grenadine

**CAYMAN BULL DOG** \$7.50  
Vodka, Kahlua, Half & Half, Pepsi

**LONG ISLAND ICED TEA** \$8.50  
Rum, Vodka, Gin, Triple Sec  
Tequila, Sour Mix, Pepsi

**MARGARITA** \$7.25  
Tequila, Triple Sec, Margarita Mix

**DARK & STORMY** \$7.25  
Dark Rum & Ginger Beer

**MADRAS** \$7.25  
Vodka, Orange & Cranberry Juice

## Beers

**CAYBREW** \$4.25 **RED STRIPE** \$4.75 **AMSTEL** \$4.75 **SOL** \$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

**RASPBERRY LEMONADE** \$3.25  
**JAMAICAN GINGER BEER** \$2.95  
**MINERAL & SPRING WATER** \$2.95  
**FRESHLY BREWED ICED TEA** \$2.75

**LEMONADE** \$2.95  
**IBC BOTTLED SODA** \$2.95  
**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!**