

PIMMS

Celebrating the Spirit of Anguilla

Since its foundation in 1988, Pimms has flourished as a local institution, a gathering place for locals and visitors alike seeking the best of the island while savouring the enchanting views over Maundays Bay.

Cap Juluca’s Executive Chef, Matteo Bartaletti, has created a sublime Anguillian Gastronomic land and sea experience where simple ingredients and local flavours are elevated.

FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

- (1) Cereals containing gluten
- (2) Crustaceans
- (3) Eggs
- (4) Fish
- (5) Peanuts
- (6) Soybeans
- (7) Milk
- (8) Nuts
- (9) Celery
- (10) Mustard
- (11) Sesame seeds
- (12) Sulphur dioxide and sulphites
- (13) Lupin beans
- (14) Molluscs
- (15) Suitable for vegetarians
- (V) As vegan option available.
- (GF) Gluten free

18% SERVICE CHARGE ADDED TO FINAL FOLIO.
MENU PRICING IS SUBJECT TO CHANGE.

SMALL BITES

CAULIFLOWER CROQUETTES ^(1, 3) 12
Black garlic aioli (2 units)

WHIPPED COD ROE ⁽⁴⁾ 16
Carta musica

LOBSTER ROLL ^(1, 2, 7) 23
Warm lobster, truffle butter bun (2 units)

RAW BAR

OYSTERS (1/2 DOZEN) ⁽¹⁴⁾ 39
Six selected oysters, freshly shucked, Anguilla hot sauce, mango-ginger mignonette

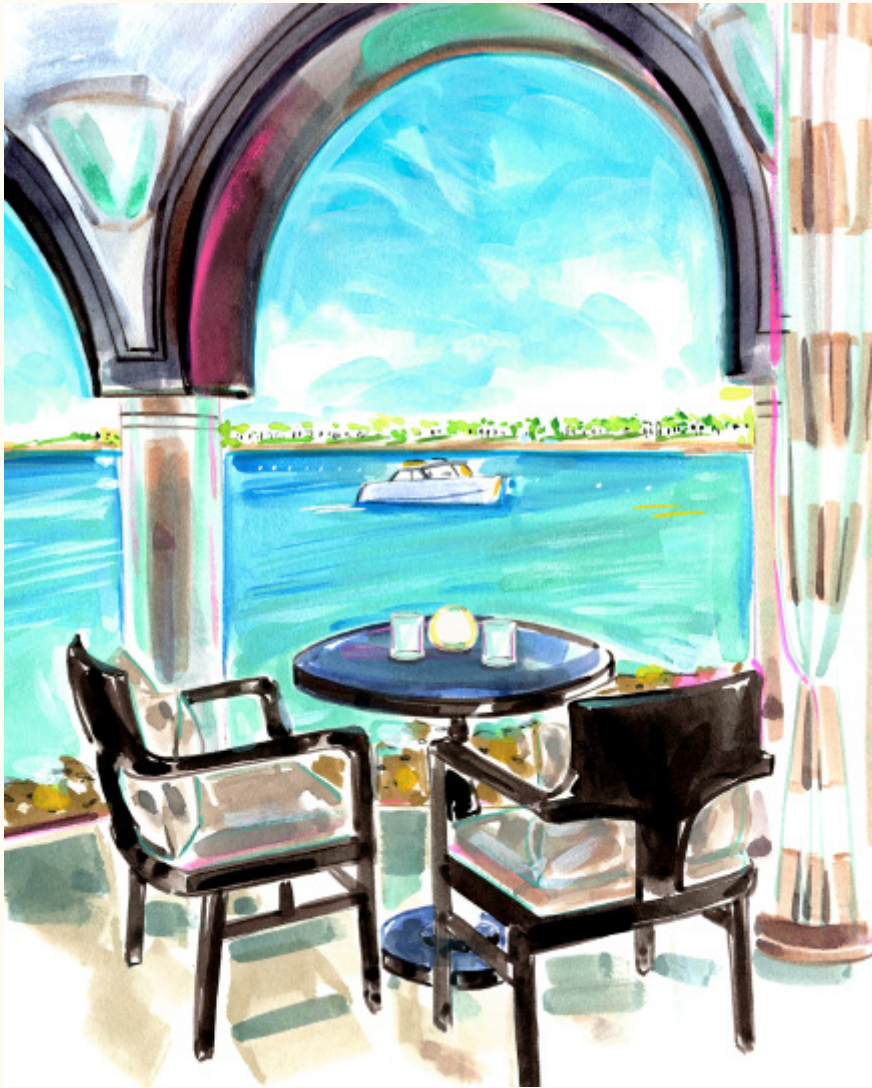
SNAPPER CRUDO ⁽⁴⁾ 32
Burnt orange, kumpquats, dashi broth, tobiko

LOBSTER SALAD ^(2, 3) 39
Poached Anguillian lobster, avocado, chayote, lemon aioli

OSCIETRA CAVIAR (1 OZ) ^(4, 7) 160
Sturia selection, crème fraîche, chives, warm baked Johnny cakes

SEAFOOD TOWER ^(7, 12, 15) 120
Six oysters, poached lobster, snapper sashimi, conch ceviche, crab salad
Served with warm baked Johnny cakes, traditional condiments, and homemade sauces
Add 1 oz caviar 260





STARTERS

COCONUT LOBSTER BISQUE ^(1, 2, 7)	32
Lobster croquette, kumquats	
ANGUILLIAN CONCH ^(1, 3, 4)	32
Conch carpaccio, conch ceviche, conch fritters, lime coconut sorbet	
UNI & CRAYFISH ^(1, 2, 3, 7)	47
Local crayfish fettuccine, sea urchine butter, Oscietra caviar	
OXTAIL TARTE TATIN ^(1, 3, 7)	36
Braised oxtail, caramelised red onion, Bordelaise sauce	
GOLDEN BEET SALAD ^(7, 12, 15)	29
Goat cheese foam, pickled red onion, rocket, beet purée, aged balsamic vinaigrette	

MAIN COURSE

Pimms is committed to serving responsibly sourced seafood without compromising the future of our oceans. Most of our seafood is sourced locally from Anguillian waters.

RED SNAPPER ^(4, 7)	48
Steamed snapper, fenugreek potatoes, bok choy, sorrel pil pil sauce	
YELLOWFIN TUNA ^(4, 7, 8)	48
Cashew-crusted tuna, fennel, ackee, citrus beurre blanc	
GROUPER ^(4, 7, 8)	48
Coconut-poached grouper, wild rice croquette, zucchini, lemongrass sauce vierge	
SPINY LOBSTER ^(1, 2, 7)	68
Roasted baby carrots, sweet potato hash brown chaffle, coconut curry sauce	
DRY-AGED RIB EYE ⁽⁷⁾	72
Roasted fingerling potatoes, kale, smoked spice butter	
PLANTAIN & TANNIA GNOCCHI ^(VG)	65
Coconut tomato curry sauce, coconut crumbs, crispy sage	
CREOLE BOUILLABAISSE EN CROÛTE	79
Local fishermen's stew, saffron broth, Colombo spice	
<i>Minimum 2 guests</i>	
SIDES ^(V)	12
Coconut rice, peanut crunch ⁽⁸⁾	
Maduros fried plantains, tamarind glaze	
Triple-cooked cassava fries	
Baby greens, ginger-lime butter	