



## BACK-A-YARD Evening Menu

**Address:** 269 West Bay Road

**Phone:** 1 (345) 746 4603

**Cuisine:** Caribbean Restaurant

### PASTA

Add chicken CI\$6 / mahi CI\$7 / shrimp CI\$9.

Served with garlic bread.

**Linguine with creamy Alfredo sauce** **CI\$11.95**

Pasta with Alfredo sauce sprinkled with parmesan cheese

**Penne Pomodoro** **CI\$11.95**

Penne pasta with basil tomato sauce

**Back-A-Yard Pasta** **CI\$12.95**

Onions, sweet peppers, spicy and creamy sauce

**Lobster mac'n'cheese** **CI\$18.95**

Lobster tail, truffle oil and cheese... lots of cheese!

**Rasta Pasta** **CI\$12.95**

Jerk seasoning, red onions, garlic, peppers, spicy and creamy sauce

**Penne Primavera Veggie** **CI\$11.95**

Pasta with veggies and sprinkled with parmesan cheese

### MAIN COURSE

Add: starch mashed potato / fried rice / rice & beans / white rice

**Escovish Snapper** **CI\$24.95**

Traditionally sauteed with peppers, carrots, and onions

**Surf & Turf** **CI\$38.95**

A classic that brings you prime proteins together with a mix of flavors

<b>Lobster &amp; Rum Jerk Butter</b>	<b>CI\$28.95</b>
Aged rum, freshly squeezed lime juice, sweet pepper blend	
<b>Steamed Snapper &amp; Bammy</b>	<b>CI\$28.95</b>
Whole local Snapper, a blend of steamed veggies together with coconut milk and water crackers	
<b>Cayman-style Mahi Mahi</b>	<b>CI\$24.95</b>
Served with onion, peppers and tomato sauce	
<b>Brown Stewed Fish</b>	<b>CI\$24.95</b>
Fresh Snapper seared and cooked down in a rich yard-style gravy	
<b>Garlic Shrimp in Coconut Milk Sauce</b>	<b>CI\$25.95</b>
Stir-fried jumbo shrimp in a creamy, garlic sauce with fresh coconut milk	
<b>Steak &amp; Mashed Potatoes</b>	<b>CI\$26.95</b>
C.A.B. strip loin steak served with fries, steamed veggies and a red wine reduction	

## PICKNEY'S

<b>Chicken Pizza</b>	<b>CI\$9.95</b>
<b>Veggie Pizza</b>	<b>CI\$9.95</b>
<b>Chicken Fingers &amp; Fries</b>	<b>CI\$9.95</b>
<b>Grilled Cheese Sandwich</b>	<b>CI\$9.95</b>
<b>Mac'n'cheese</b>	<b>CI\$9.95</b>
<b>Hot Dog</b>	<b>CI\$9.95</b>
<b>Quesadilla</b>	<b>CI\$9.95</b>
<b>Fruit Plate</b>	<b>CI\$5.95</b>

## SIDES

<b>Bammy</b>	<b>CI\$5</b>
<b>Breadfruit Fries</b>	<b>CI\$5</b>
<b>Cassava Fries</b>	<b>CI\$5</b>
<b>French Fries</b>	<b>CI\$5</b>

<b>Mashed Potatoes</b>	<b>CI\$5</b>
<b>Mini Green Salad</b>	<b>CI\$5</b>
<b>Potato Salad</b>	<b>CI\$5</b>
<b>Rice &amp; Peas</b>	<b>CI\$5</b>
<b>White Rice</b>	<b>CI\$5</b>
<b>Fried Rice</b>	<b>CI\$5</b>
<b>Steamed Veggies</b>	<b>CI\$5</b>

## SWEETS

<b>Cheesecake</b>	<b>CI\$9.95</b>
With pecan shortbread & rum caramel	
<b>Pineapple Upside-Down</b>	<b>CI\$9.95</b>
Retro cake is perfect any time of year	
<b>Key-Lime Pie</b>	<b>CI\$9.95</b>
Local limes and local farm eggs	
<b>Gizzada</b>	<b>CI\$9.95</b>
Coconut and nutmeg served on a homemade tart	
<b>Sweet Potato Pudding</b>	<b>CI\$9.95</b>
Grandma's style	
<b>Toffee Pudding</b>	<b>CI\$9.95</b>
Our take on the Cayman Islands insignia dessert	

Last updated: Wed 02 Feb, 2022