



Today's 'Brasserie Catch' Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

SMALL PLATES

Crispy Sprats | 18

arugula, pickled jujube plum, cherry tomatoes, tarragon aioli

Crispy Fish Cakes | 16

farmer Hamlin's field greens, avocado, house made crème fraîche, pickled shallots, radish, lemon

Captain James' Wahoo Ceviche | 19

red onion, local peppers, starfruit, blood orange, jalapeno, cilantro, passion fruit bilimbi, island crisps

Cayman Conch Salad | 21

jujube plum, garden radish, cucumber, 'coco bluff' coconut, dill, mango scotch bonnet aguachile, island crisps

LARGE PLATES

Captain Douglas' Yellowfin Tuna Poke Bowl | 32

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, radish, edamame, spicy soy, wakame, toasted sesame seeds

Captain Douglas' Grilled Yellowfin Tuna | 35

organic farro, marinated local cucumber, garden callaloo, citrus salad

Captain Atlee's Grilled Wahoo | 35

Cayman tomato piperade, charred okra, local kale, garden fennel pistou

SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, Cayman mango & starfruit jam

Chicken Liver Pate | 13

garden rosemary & cayman sea salt ghee, farmer Edna's sorrel jam, grilled ciabatta

Caboose Smoked Fish Dip | 16

garden purslane, marinated tomato, local cucumber, pickled seasoning pepper, charred lemon, grilled sourdough

SOUPS & SALADS

Roasted Pumpkin & 'Coco Bluff' Coconut Soup | 8

'coco bluff' coconut yogurt, pumpkin seed granola, seasoning pepper, garlic chives

Cayman Tomato Salad | 15

farmer David's arugula, burrata, charred local red pepper, shaved radish, pickled jujube plum, sherry vinaigrette dressing

Caboose Roasted Local Pumpkin Salad | 14

local mixed greens, parmesan cheese, winged beans, pickled 'coco bluff' coconut, spicy pumpkin seeds, squash leaf pesto

add to any salad: chicken 7, shrimp 10, steak 15 or 'brasserie catch' 15

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

callaloo bun, swiss cheese, caramelized onion, cured local tomato, house made pickles, tarragon dressing, hand cut fries

CAB NY Steak Frites | 36

'chateau chooks' poached egg, garden greens, garden oregano chimichurri, house made pepper jelly, hand cut fries

Chicken Schnitzel | 23

potato & jujube plum salad, garden mizuna, brasserie hpt sauce, charred lemon

Torchio Pasta | 22

roasted butternut squash, grilled oyster mushrooms, local peppers, local kale, charred green onion pesto

*Chateau Chooks' - home of our very own laying hens

*Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Monday, 06 February



*Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you*



*Our nightly specials
have returned*

ASK US ABOUT

Monday Secret Pleasure

Three 'secret' courses paired
with wine
CI \$125/couple

Pasta Party

Every Wednesday night, join the party
warm your soul with our take on everyone's
fave comfort food: pasta, perfectly paired with wine.

Pinot & Pizza Fridays

The ultimate pizza & wine night

Nightly specials start at 5pm

February Harvest Dinner Series

Enjoy a three-course family style farm-to-table
celebration of bold Spring flavours and
fresh local ingredients from the Brasserie Garden,
Coco Bluff coconuts, Brasserie catch fishing boats
and the Brasserie bees.

Chef Niven Patel return to the Brasserie kitchen
alongside the Brasserie's Executive Chef Dean Max
and Chef de Cuisine Artemio Lopez

February 24th from 6pm
\$150 CI per person plus grats



More info and bookings at
reservations@brasseriecayman.com