



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 Fish Cakes | 16

farmer Hamlin's field greens salad, local avocado puree, house made crème fraiche, pickled shallots, radish, lemon

Captain Daniel's Triggerfish Ceviche | 19

cucumber, radish, red onion, 'coco bluff' coconut, cilantro, mango passion fruit aguachile, island crisps

Captain Morgan's Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

LARGE PLATES

Captain James' Blackfin Tuna Poke Bowl | 32

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

Captain James' Grilled Mahi Mahi | 33

smoked kohlrabi mash, cajun okra, braised collard greens, 'coco bluff' coconut persillade

Captain James' Grilled Yellowfin Tuna | 36

carrot ginger puree, pickled celery, charred mustard greens, starfruit ponzu

SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local mango & ginger jam

Chicken Liver Pate | 13

garden rosemary & Cayman sea salt ghee, garden gooseberry chutney, grilled sourdough

Caboose Smoked Fish Dip | 16

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

SOUPS & SALADS

Burmese Lentil & Vegetable Soup | 8

bok choy, garden herb salad, local chilies

Cayman Mango Salad | 15

farmer Davy's arugula, charred local red pepper, 'coco bluff' coconut, garden dragon fruit, cured onion, mint, spicy lime vinaigrette

Farmer Hamlin's Compressed Watermelon Salad | 14

local mixed greens, burrata, java apple, shaved radish, pickled star fruit, balsamic & surinam cherry vinaigrette vinaigrette

Garden Green Papaya Salad | 14

green cabbage, local green beans, green mango, cucumber, carrots, 'coco bluff' coconut, cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passion fruit & mango dressing

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

ciabatta bun, provolone cheese, red onion marmalade, piquillo peppers, roasted tomato, marinated kale, house made pickles, caper aioli, hand cut fries

Steak Frites | 35

'chateau chooks' poached egg, garden arugula, grilled cactus chimichurri, house made pepper jelly, hand cut fries

Achiote Marinated Grilled Chicken | 22

refried black beans, marinated cucumber, garden purslane, mango relish, pickled onion

Thai Vegetable Curry | 21

steamed rice, eggplant, sweet potato, kohlrabi, local peppers, local kale, garden herb salad, peanuts, key lime

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Tuesday, 27 June



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



Summer Special

ASK US ABOUT

Pre-fix three course dinner
menu 45\$ per person (plus
grats).

Pinot & Pizza Fridays

The ultimate pizza & wine
night

Nightly specials start at
5pm

Swirl July

Join Master Sommelier Simone Ragusa
for an impressive Antipodean wine
tasting, featuring five exceptional wines
from Australian and New Zealand
vineyards with seasonal pairings from
Brasserie Chef de Cuisine, Artemio
Lopez. Tickets are \$65 (plus grats).
Thursday 13 July, 5:30-7pm



More info and bookings at
reservations@brasseriecayman.com