



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

garden purslane, 'coco bluff' coconut & turmeric yogurt, pickled okra, chili cured tomato, charred lemon

Captain Atlee's Red Snapper Ceviche | 19

cucumber, jicama, dragon fruit, red onion, dill, jalapeno, starfruit bilimbi aguachile, 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 Atlee's Steamed Red Snapper | 33

'coco bluff' coconut rice, smoked carrots, garden purslane, local guava escabeche, lime

Captain Jason's Grilled Day Grouper | 34

curried lentil mash, chili roasted okra, garden greens
cayman mango & jalapeno chutney

SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local guava jam

Chicken Liver Pate | 13

garden rosemary & thyme ghee, red beet mostarda, grilled sourdough

Caboose Smoked Fish Dip | 16

local spicy greens, avocado, garden vegetable giardiniera, lemon, grilled sourdough

SOUPS & SALADS

Roasted Pumpkin & Lentil Soup | 9

ginger crema, spiced crumble, garlic chives

Spiced Honey Roasted Pumpkin Salad | 15

local mixed greens, pickled 'coco bluff'
coconut, candied walnuts, shaved parmesan, garden herb pesto

Garden Green Papaya Salad | 15

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

Cayman Avocado Salad | 16

farmer Davy's arugula, cherry tomatoes, local cucumber, shaved radish, pomelo, cured red onion, lime-scotch bonnet vinaigrette

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

brioche bun, swiss cheese, red onion marmalade, tomato, marinated callaloo, house made pickles, garden herb aioli, hand cut fries

Orange & Brandy Marinated Chicken | 23

toasted fregola, charred broccoli, garden purslane, garden pomelo & carrot relish

Steak Frites | 35

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

Local Japanese Eggplant Arrabbiata | 22

torchio pasta, roasted peppers, cherry tomatoes, chili flakes, garden basil, parmesan

Chateau Chooks - home of our very own laying hens

Coco Bluff - our Savannah coconut plantation

Brasserie Honey - harvested from our very own hives



Thursday, 28 September



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you



Our nightly specials have returned

ASK US ABOUT

Monday

Three Courses Special Menu
for \$45 each. (plus gratz)

Tuesday

Thai Menu and Industry Night

Wednesday

Beef Wellington, Fish & Chips and
Pasta Specials

Thursday

Tacos & Margaritas

Friday

Pizza & Pinot

Nightly specials start at 5pm

Out of the Kitchen

The Brasserie is honored to participate in the annual Out of the Kitchen Dinner, organized by the Cayman Culinary Society and The Ritz-Carlton Grand Cayman, showcasing talent from local restaurants with chefs cooking and plating tableside in The Ritz-Carlton ballroom.

The chefs from participating restaurants will create the 4 course meals in front of these 12 guests, for interaction and entertainment. A Charity event that pays for operating the Cayman Culinary Society Chefs, Bartender competition and supporting Caymanians in their Culinary Studies at Johnson and Wales University.

Ticket C\$175

To reserve your ticket call +1 345 945 1815 or email reservations@brasseriecayman.com.