

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, Jujube plum & starfruit jam

Chicken Liver Pate | 13

garden rosemary ghee, local tomato chutney, grilled house made brioche

Crispy Fish Cakes | 16

garden mizuna, 'coco bluff' coconut & dill remoulade, local tomatoes, charred lemon

Caboose Smoked Fish Dip | 16

garden mizuna, avocado, pickled seasoning peppers, radish, lemon, grilled house made multigrain bread

Captain Cody's Wahoo Ceviche | 19

red onion, cucumber, garden jicama, 'coco bluff' coconut, cilantro, seville orange aguachile, island crisps

SOUPS & SALADS

Mexican Black Bean Soup | 9

crispy tortilla, queso fresco, avocados, cilantro

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, jujube plum, pomelo, garlic chives, toasted pistachios, brasserie honey & Dijon mustard dressing

Garden Green Papaya Salad | 15

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

Cayman Tomato Salad | 15

farmer Davy's arugula, burrata, shaved radish, garden jicama, puffed amaranth, basil vinaigrette, balsamic reduction

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

LARGE PLATES

Roasted Broccoli Pasta | 24

fettuccelle, piquillo peppers, kalamata olives, local kale, rosemary, parmesan

Captain Derron's Yellowfin Tuna Poke Bowl | 34

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

Captain Atlee's Roasted Red Snapper | 35

cauliflower & arugula puree, roasted local carrots, choi sum, jujube plum & passion fruit vinaigrette

Captain Cruz's Grilled Yellowfin Tuna | 36

charred eggplant, chilli roasted okra, garden mizuna, watermelon radish, seville orange chermoula

Harissa Marinated Chicken Breast | 28

roasted yellow yam, carrots, marinated mizuna, garden jicama & local cucumber slaw, starfruit yogurt

CAB Beef Burger | 29

brioche bun, cheddar cheese, house cured bacon, grilled onion, local tomato, mizuna, tarragon mustard aioli, hand cut fries

Steak Frites | 36

chateau chooks' poached egg, garden mizuna, 'coco bluff' coconut chimichurri, house made pepper jelly, hand cut fries



THURSDAY 25 JANUARY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

*February
Harvest Dinner*

Friday 23 Feb 2024 | 6-10pm

Michelin Star accolades and Top Chef winning glory, crown Chicago chef, Joe Flamm's long list of achievements. Don't miss a unique opportunity to relish Italian cuisine inspired by the heritage of this Le Cordon Bleu-trained chef and his influential mentors. Expect exquisite seafood dishes and handmade pasta just as his Grandma Mary taught him. Enjoy a cocktail reception with canapés beginning at 6pm, followed by a three-course family-style dinner with exceptional Italian wine pairings by our Master Sommelier, Simone Ragusa. 6-10pm. C\$ 175 per person (plus grats).

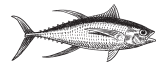
Valentine's Day Dinner

Wednesday 14 Feb 2024 | 5-10pm

Love is in the air, and Valentine's Day is just around the corner! Treat your special someone to a romantic farm-to-table dining experience to ignite the senses at The Brasserie. Enjoy our Chef's tasting menu featuring the finest locally sourced ingredients, with carefully curated wine pairings to complement each plate from our Master Sommelier, Simone Ragusa. C\$ 85 per person (plus grats) or with wine pairings C\$ 125 per person (plus grats). Limited à la carte is available.

Reserve now at

reservations@brasseriecayman.com
+1 345 945 1815



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.

Our Brasserie Bees apiary has 50 hives producing honey, coconuts are harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provides us daily with organic eggs.