

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, jujube plum & mango jam

Chicken Liver Pate | 13

garden rosemary ghee, cayman sorrel chutney, grilled house made brioche

Crispy Fish Cakes | 16

purslane, 'cocobluff' coconut & garlic chive remoulade, local tomatoes, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

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

Captain Richard's Yellowfin Tuna Tartar | 19

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

Captain Daniel's Conch Salad | 21

red onion, cucumber, local peppers, 'coco bluff' coconut, cilantro, spicy bilimbi & passion fruit dressing, island crisps

SOUPS & SALADS

Thai Chicken Khao Soi Soup | 9

crispy egg noodles, shallots, pickled mustard greens, lime

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, grapefruit, 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 Hamlin's arugula, burrata, shaved radish, fennel pollen, basil, black garlic and aged balsamic vinaigrette

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

LARGE PLATES

Cavatelli Pasta | 23

local oyster mushrooms, zucchini, swiss chard, local chilies, pecorino

Captain Richard's Yellowfin Tuna Poke Bowl | 34

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

Captain Richard's Seared Yellowfin Tuna | 37

garden gungo pea and garden turmeric stew, sweet & sour zucchini, chinese cabbage, prosciutto XO

Captain Atlee's Roasted Red Snapper | 37

yellow yam & tomato agrodolce, pickled raisins, swiss chard, purple neck radish, local chilis salmoriglio

CAB Beef Burger | 28

brioche bun, fontina cheese, piquillo peppers, smoked onions, Cayman tomato, mustard greens, hand cut fries

Brasserie Honey Soy Glazed Chicken | 29

forbidden black rice, sweet chili eggplant, mustard greens, rose apple & green onion slaw, sesame seeds

Steak Frites | 36

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



TUESDAY 19 MARCH

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

March Harvest Dinner

Friday 22 March 2024 | 6-10pm

He's a Michelin-starred chef and the grandson of a milkman. The Executive Chef of Ocean in Kennebunkport is renowned for his seared scallops with crème fraîche and bacon. Based in Maine, after a nomadic hiatus from the West Coast where he helmed one of the best Silicon Valley restaurants, expect Chef Peter Rudolph to deliver incredible New England seafood with a Cayman twist. Enjoy welcome cocktails and canapés, and a family-style three-course meal with wine pairings by Master Sommelier, Simone Ragusa. C\$175 per person (plus grats)

"Tignanello vs Sassicaia" Wine Dinner

Friday 19 Apr 2024 | 6:30-10pm The Brasserie

It's one of the most expensive and highly sought-after investment wines. The other broke all the rules then became the toast of Italy. Both are Super Tuscans; wines that use non-native Italian grapes to make age-worthy Bordeaux blends. Sassicaia is the only single estate in Italy with its own named denomination and the 1985 drop is Italy's most expensive wine sold at over US\$ 4000 a bottle. Tignanello's fan base includes Meghan Markle and Boris Johnson. These full-bodied, rich and spicy wines are part of this exclusive 5-course dinner led by our Italian Master Sommelier Simone Ragusa. C\$ 280 per person (plus grats).

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, coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.