

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

mustard greens, 'coco bluff' coconut & garlic chive remoulade,
local tomatoes, charred lemon

Caboose Smoked Fish Dip | 16

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

Captain Daniel's Conch Salad | 21

red onion, local tomato purple neck radish, seasoning pepper, dill,
passion fruit aguachile, island crisps

SOUPS & SALADS

Brasserie Catch Fish Chowder | 9

breadfruit croutons, malabar spinach, garden fennel, fresno pepper sofrito

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes,
garden rose apple, 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

garden greens, burrata, shaved radish, fennel pollen, basil, nasturtium,
black garlic and aged balsamic vinaigrette

Smoked Salmon Salad | 28

garden greens, Caboose smoked bacon, 'chateau chooks' hard-boiled egg,
local tomato, kalamata olives, avocado green goddess dressing

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

LARGE PLATES

Fettucelle a la Norma | 23

roasted eggplant, local tomato, garden greens, basil, caboose smoked parmesan

Captain Derron's Yellowfin Tuna Poke Bowl | 34

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

Captain Atlee's Roasted Red Snapper | 34

rice pilaf, corn, local peppers, garden cactus, arugula, rose apple & local mango salsa

Captain Gary's Grilled Swordfish | 38

crushed yellow yam, blackened okra, mustard greens,
'coco bluff' coconut & star fruit escabeche

CAB Beef Burger | 28

brioche bun, provolone cheese, grilled onions, local
tomato, house made pickles, lettuce, chipotle-tomatillo aioli, hand cut fries

Harissa-Lime Roasted Chicken | 29

roasted vegetable cous cous, garden rose apple salad, marinated callaloo,
seasoning pepper yogurt

Steak Frites | 36

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



FRIDAY 26 APRIL

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

*Five-course Wine Dinner:
Dominus vs. Opus one*

Wednesday 12 Jun 2024 | 06:30-10.pm | The Brasserie

Join us for an unforgettable five-course wine dinner.

They are called "cult" Napa Valley wines for a reason.

Both wineries are famous for producing elegant,

age-worthy Bordeaux-style blends. Dominus wines

score among the highest in Napa year after year.

Opus One is the grandfather of California wines,

scoring an impressive 99 points by James Suckling,

a true blend of tradition and innovation.

Enjoy a welcome reception with canapés under

the stars in our Garden, followed by a private dinner

in the patio room. C1\$ 310 per person + grats

Cinco de Mayo Happy Hour

Friday 3 May 2024 at Caboose | 5-7 pm

It's a Fiesta! Chef Artemio Lopez and his team are

bringing the flavours of Mexico to The Caboose for

Cinco de Mayo. Our Happy Hour Fiesta will feature

street food favourites including tacos, street

corn and traditional Mexican sweets. Drinks

specials include spicy tamarind and seasonal

margaritas and our Garden mint mojito. Join us for

a taste of authentic Mexican street-food specials,

drinks specials and live music.

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.