

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

Turmeric Lemon Turkey Soup | 9

garden bok choy, chili roasted chickpeas, garden herb salad

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 Morgan's Roasted Red Snapper | 36

fingerling potato, garden cactus & black olive salad, garden spicy greens, local tomato stew

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



WEDNESDAY 24 APRIL

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

Swirl April

Thursday 25 Apr 2024 | 5:30-7pm

Join us for a unique SWIRL in collaboration with Pares Balta Winery to bring you the best of Spain's organic and biodynamic wines. Sourced from the regions of Priorat, Ribera del duero, Penedès and Catalonia, these exceptional wines are the product of three generations of dedication to organic and biodynamic agriculture. Master Sommelier will guide you through the five tastings with delicious canapés from our Chef de Cuisine Artemio Lopez. C\$ 65 per person (plus 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.