

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 Derron'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, local tomato purple neck radish, seasoning pepper, dill, passion fruit aguachile, island crisps

SOUPS & SALADS

Caribbean Pumpkin Beef Soup | 9

'coco bluff' coconut dumplings, garden callaloo, scotch bonnet relish

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, green mango, 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, 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

Fettuccelle 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

Pistachio Curry Crusted Blue House Salmon | 37

pumpkin puree, fennel & rose apple salad, garden callaloo, cumin vinaigrette

Captain Derron's Grilled Yellowfin Tuna | 38

charred eggplant puree, garden carrot & jicama escabeche, arugula, green seasoning

Thai Red Curry Marinated Chicken | 29

Jasmine rice, local tomato & celery salad, garden bok choy, thai chili & cilantro relish

Organic Farro Stir Fry | 34

duck confit, carrots, zucchini, 'chateau chooks' egg, thai chilies, garden bok choy, green onions

CAB Beef Burger | 28

brioche bun, pepper jack cheese, red onion, local tomato, pickled seasoning peppers, marinated callaloo, pimento aioli, hand cut fries

Steak Frites | 36

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



WEDNESDAY 1 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

*Swirl May
The Best of California's Wine*

Thursday 23 May 2024 | 05:30-7pm

Overwhelmed by the thousands of wineries in California? Join us for five exquisite tastings handpicked from the Napa Valley, Alexander Valley, Russian River Valley, Sonoma and Mt. Harlan. The state's wineries receive over 20 million visitors yearly. Eight-four per cent of US wine is produced in the sunny state making it the fourth largest producer worldwide behind Italy, France and Spain. Let us be your wine guide as you enjoy with canapés by 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.