

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, 'coco bluff' coconut & garlic chive remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

Caboose Smoked Fish Dip | 16

garden greens, farmer's Hamlin avocado, pickled local pumpkin, garden radish, lemon, grilled flat bread

Captain Dorson's Rainbow Runner Ceviche | 19

cucumber, 'coco bluff' coconut, longan, seasoning peppers, garden fennel, mango aguachile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, guava & coffee berry jam

Chicken Liver Pate | 12

vanilla & garden sage ghee, farmer Willi's guava mostarda, grilled house made brioche

Charred Garden Okra & Local Avocado | 22

yellowfin tuna pastrami, slow roasted cherry tomato, fermented red onion, salsa macha

Grilled Red Wild Shrimp | 28

local arugula, 'nduja emulsion, pickled cucumber, lemon

Charcuterie Platter | 28

Serrano ham, 12-month aged manchego, farmer Willy's guava mostarda, brasserie honeycomb, spicy walnut candied, grilled seeded baguette

Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu
Per Person | 90

Add wine pairings to each course, specifically selected by our
Master Sommelier, Simone Ragusa (3oz pours)
Per Person | 50
group participation required

SOUPS & SALADS

Dominican Shrimp & Rice Soup | 9

crispy plantain, avocado, cilantro, lime

Maple Roasted Plantation Organic's Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, garden herb pesto

Orchard Green Papaya Salad | 15

green cabbage, green beans, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Farmer Codi's Roasted Mushroom Risotto | 27

pickled pumpkin, garden eggplant XO, herbed sunflower seeds, parmesan

Yellowfin Tuna Ham Carbonara | 34

house made tagliatelle, 'chateau chooks' egg yolk, charred green beans, garlic chives, parmesan

Grilled Captain Dorson's Wahoo | 41

crushed yukon potato, herbed roasted mushrooms, callaloo, garden chili & pumpkin sofrito

Roasted Captain Atlee's Red Snapper | 39

zucchini & organic farro salad, garden greens, caboose smoked beet butter

Herbed Roasted Chicken Breast | 36

turmeric carrot puree, charred okra, garden greens, 'coco bluff' coconut & garden chili relish

Grilled 10 oz. CAB NY Steak | 56

'chateau chooks' poached egg, garden arugula, cactus chimichurri, house made pepper jelly, cassava charcoal



THURSDAY 19 SEPTEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 10.00

guacamole, fire roasted tomato salsa, island crisps

Carne Asada Taco | 5.50

arugula, mozzarella cheese, garden herb aioli

Chipotle Pork Taco | 5.00

avocado salsa, garden herb aioli

Smoked Chicken Quesadilla | 5.00

kale, lime crema, queso fresco, pickled onions

Grilled Cauliflower Tikin Xic Tacos | 5.00

fermented red onion, avocado, scallions

Margarita | 8

Corona | 5

Upcoming Events

Wine & Dine:

Truffle, Barolo and Barbaresco

Friday 11 Oct 2024 | 6:30-9:30pm

C\$ 390 per person (plus grats)

To reserve call +1 345 945 1815 or email
reservations@brasseriecayman.com



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.