

## SMALL & SHARING 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, naseberry & granny smith apple 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

## 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

### Captain Morgan's Blackfin Tuna Poke Bowl | 34

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

### Farmer Codi's Roasted Oyster Mushroom Pasta | 25

linguini, green beans, curly kale, local chilies, parmesan

### Grilled Captain Dorson's Wahoo | 39

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

### CAB Beef Burger | 28

challah bun, swiss cheese, red onion marmalade, marinated tomato, lettuce, house made pickles, roasted garlic aioli, hand cut fries

### Roasted Captain Atlee's Red Snapper | 37

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

### Cajun Chicken Breast | 28

herbed rice, charred okra, callaloo, local pumpkin salsa

### New York Steak Frites | 38

'chateau chooks' poached egg, arugula, cactus chimichurri, house made pepper jelly, hand cut fries



THURSDAY 19 SEPTEMBER

*Chef Dean Max and Chef Artemio Lopez welcome you*

## Business Lunch

Every Day Lunch time 11.30am - 5.00pm  
Choice of Any Two Or Three

### APPETISERS

#### Dominican Shrimp & Rice Soup | 9

crispy plantain, avocado, cilantro, lime  
OR

#### Orchard green papaya salad

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

### ENTREES

#### Farmer Codi's Roasted Oyster Mushroom Pasta

linguini, green beans, curly kale, local chilies, parmesan

OR

#### Cajun Chicken Breast

herbed rice, charred okra, callaloo, local pumpkin salsa

### DESSERTS

#### Local Watermelon Sorbet

Two Courses | 25

Three Courses | 30

Glass of Red Or White Wine | 5

## Upcoming Events

### Wine & Dine:

Truffle, Barolo and Barbaresco

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

CI\$ 390 per person (plus grats)

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman.com](mailto: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 with organic eggs.

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