

## SMALL & SHARING PLATES

### Crispy Fish Cakes | 16

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

### Caboose Smoked Fish Dip | 16

garden purslane, avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

### Captain Dorson's Red Snapper Ceviche | 19

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

### Brasserie Grilled Cheese | 12

soft brie, white truffle, guava & mango jam

### Chicken Liver Pate | 12

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

### Coal Roasted Garden Eggplant | 22

house-cured tuna pastrami, labneh, marinated pak choy, shaved radishes, sev, salsa macha

### Wild Red Shrimp Tempura | 28

japanese eggplant, red meat radish, japanese rice, marinated bok choy, tamarind nouc cham, scallions, sesame seeds

## SOUPS & SALADS

### Brasserie Catch Smoked Fish Chowder | 9

old bay croutons, green seasoning, parsley, lemon

### Maple Roasted Plantation Organic's Pumpkin Salad | 15

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

### 'Coco Bluff' 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 Daniel's Yellowfin Tuna Poke Bowl | 34

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

### Roasted Farmer Codi's Oyster Mushroom | 26

house-made gnocchi, golden mustard greens, garden chilies, purslane, parmesan

### Seared Maine Scallops | 37

brown butter carrot puree, charred brussels sprouts, pak choy, seasoning pepper-caper vinaigrette

### Grilled Captain Daniel's Yellowfin Tuna | 39

roasted yukon potato, Balsamic pickled eggplant, red Russian kale, garden chili & tomato reduction

### CAB Beef Burger | 28

house-made 'coco bluff' coconut bun, provolone cheese, smoked onions, tomato, celery root & shanghai cabbage slaw, house-made pickles, seasoning pepper aioli, hand-cut fries

### Miso Marinated Chicken | 28

'coco bluff' coconut rice, celery root & shanghai cabbage slaw, sesame & scotch bonnet dressing

### New York Steak Frites | 38

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



FRIDAY 11 OCTOBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*



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.

## Upcoming Events

### Wine & Dine:

**Philippe Gonet Champagne Dinner**  
Wednesday 16 Oct 2024 | 6:30-9:30pm  
C1\$ 170 per person (inclusive of grats)

### Wine & Dine: Truffle, Barolo and Barbaresco

Friday 11 Oct 2024 | 6:30-9:30pm  
C1\$ 390 per person (plus grats).

### Canadian Thanksgiving

Monday 14 Oct 2024 | 6:30-10pm  
Just C1\$ 72 per person (plus grats)  
with a C1\$ 38 optional wine pairing

### SWIRL: Best Champagne of La Maison Philippe Gonet

Thursday 17 Oct 2024 | 5:30-7pm  
C1\$ 65 (plus grats)

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman](mailto:reservations@brasseriecayman)