

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

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

Caboose Smoked Fish Dip | 16

garden greens, farmer's hamlin avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

Captain Morgans's Red Snapper Ceviche | 19

cucumber, red radish, seasoning peppers, local dragon fruit, cilantro, citrus-mango aguachile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, guava & mango jam

Chicken Liver Pate | 12

vanilla & garden sage ghee, garden gooseberry & custard apple chutney, grilled house-made brioche

Grilled Achiote Marinated Wild Red Shrimp | 28

local peppers, garden bok choy, grilled pineapple salsa

Seared Maine Scallops | 37

local pumpkin puree, brussels sprouts & celery root salad, garden radish, truffle vinaigrette

SOUPS & SALADS

Roasted Turkey & Butternut Squash Soup | 9

grilled focaccia, malabar spinach, crispy garden sage

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, red capital mustard greens, garden chilies, parmesan

Grilled Blue House Salmon | 37

brussels sprouts & carrot succotash, garden kale, citrus emulsion

Grilled Captain Daniel's Yellowfin Tuna | 41

celery root barigoule, globe carrots, oyster mushrooms, garden callaloo, burgundy truffle, garden basil oil

CAB Beef Burger | 28

house-made 'coco bluff' coconut bun, swiss cheese, brandy caramelized onion, tomato, roasted poblano pepper, marinated kale, seasoning pepper aioli, hand-cut fries

Herbed Roasted Chicken | 28

butternut squash, marinated garden kale, spicy apple cider vinaigrette

New York Steak Frites | 38

'chateau chooks' poached egg, arugula, garden kale chimichurri, house-made pepper jelly, hand-cut fries



TUESDAY 15 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

Seasonal Wine Bundle

Monday 02 Sep 2024 - Thursday 31 Oct 2024
we've bundled together
six spectacular wines for just C1\$ 99

Restaurant Month

Tuesday 01 Oct 2024 - Thursday 31 Oct 2024
three-course lunch for C1\$ 35
three-course dinner for C1\$ 50

Wine & Dine:

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

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