

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 Dorson's Red Snapper Ceviche | 19

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

Beet Cured Blue House Salmon | 19

shaved fennel salad, cranberry tartar, spicy mustard, house-made sourdough

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & guinep jam

Chicken Liver Pate | 12

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

SOUPS & SALADS

Roasted Turkey & Miso Soup | 9

yakisoba noodles, tofu, green onions, wakame

Maple Roasted Plantation Organics' Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, pomegranate, 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

Roasted Farmer Codi's Oyster Mushroom | 27

truffled house-made gnocchi, garden bok choy, chillies, parmesan

Captain Atlee's Yellowfin Tuna Poke Bowl | 34

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

Grilled Captain Dorson's Day Grouper | 36

toasted fregola, spicy eggplant, truffled carrots, purple kale, parmesan-lemon emulsion

Grilled Captain Dillan's Wahoo | 37

spaghetti squash, charred okra, mustard greens, seasoning pepper, fennel & celery relish

CAB Beef Burger | 28

house-made 'coco bluff' coconut bun, cheddar cheese, tobacco onion, tomato, house-made pickles, garden cabbage, bbq aioli, hand-cut fries

Nduja Marinated Chicken | 28

cassava mash, garden greens, local chili sofrito, pomegranate

New York Steak Frites | 38

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



TUESDAY 22 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 Cl\$ 99

Restaurant Month

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

Swirls

Bordeaux Left vs Right Bank
Thursday 07 Nov 2024 | 5:30-7pm |
Cl\$ 65 per person (plus grats).

Aperol Party at the Wicket

Friday 08 Nov 2024 | 5:30-9pm | Wicket Bar
listening to the sweet tunes of DJ Fuego.
From 5pm, Aperol Spritz is Cl\$ 5, mixed drinks
are Cl\$ 8, all local beers are Cl\$ 4,
and a glass of wine is Cl\$ 6

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