

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 Dillan's Wahoo Ceviche | 19

cucumber, garden radish, fennel, clementine, cilantro, citrus-starfruit aguachile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & guinea jam

Chicken Liver Pate | 12

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

SOUPS & SALADS

Thai Yellow Curry & Pumpkin Soup | 9

jasmine rice, green onions, crispy shallots, lime

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 Mushroom Pasta | 25

linguini, black kale, garden chilies, cauliflower cream, parmesan

Captain Dorson's Blackfin Tuna Poke Bowl | 32

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

Roasted Captain Dorson's Red Snapper | 35

ackee & potato mash, blackened carrots, radish greens, cherry tomato & cactus escabeche

Grilled Captain Dillan's Wahoo | 37

organic farro, garden beets, swiss chard, clementine & thai chili vinaigrette

CAB Beef Burger | 28

house-made 'coco bluff' coconut bun, pepper jack cheese, grilled red onion, tomato, jalapenos, charred avocado aioli, hand-cut fries

Soy Glazed Chicken Lettuce Wraps | 27

boston lettuce, japanese rice, carrots & garden bok choy slaw, thai chili aioli, crispy shallots

New York Steak Frites | 38

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



TUESDAY 29 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 C\$ 99

Restaurant Month

Tuesday 01 Oct 2024 - Thursday 31 Oct 2024

three-course lunch for C\$ 35

three-course dinner for C\$ 50

Swirls

Bordeaux Left vs Right Bank

Thursday 07 Nov 2024 | 5:30-7pm |

C\$ 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 C\$ 5, mixed drinks

are C\$ 8, all local beers are C\$ 4,

and a glass of wine is C\$ 6

No reservation required.

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