

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

marinated kale, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

spicy greens, avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

Captain Dorson's Blackfin Tuna Pastrami | 20

avocado puree, garden kale, shaved radish, clementine, pickled chanterelle mushrooms, thai chili, pumpkin ponzu, zev

Captain Daniel's First of the Season Conch Salad | 21

local cucumber, garden peppers, fennel, radish, green papaya, chickpea puffs, passion fruit dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & starfruit jam

Chicken Liver Pate | 12

vanilla & garden sage ghee, garden acerola cherry & strawberry chutney, grilled house-made brioche

SOUPS & SALADS

Greek Style Brasserie Catch Fish Soup | 9

sourdough croutons, garden oregano, lemon

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

Cayman Red Chanterelle Pasta | 25

cavatelli, garden greens, garden chilies, shaved garlic, parmesan

Captain Dillon's Yellowfin Tuna Poke Bowl | 33

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

Captain Dillan's Grilled Wahoo | 37

curried parsnip puree, charred okra, garden greens, tangerine vinaigrette

Captain Cody's Grilled Yellowfin Tuna | 37

white bean and eggplant passatina, shaved brussels sprouts, pickled cayman chanterelle mushrooms, starfruit salmoniglio

CAB Beef Burger | 29

brioche bun, pepper jack cheese, beer braised onions, tomato, lettuce, pickled chanterelles, avocado crema, hand-cut fries

Open Faced Turkey Sandwich | 26

pullman bread, arugula, sage gravy, cayman sorrel tartar, hand cut fries

New York Steak Frites | 38

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



FRIDAY 29 NOVEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 30

Choice of 3 courses | 35

Appetizers

Greek Style Brasserie Catch Fish Soup

sourdough croutons, garden oregano, lemon
OR

Captain Dorson's Blackfin Tuna Pastrami

avocado puree, garden kale, shaved radish, clementine, pickled chanterelle mushrooms, thai chili, pumpkin ponzu, zev

Entrees

Captain Dillon's Yellowfin Tuna Poke Bowl

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

Open-Faced Turkey Sandwich

pullman bread, arugula, sage gravy, Cayman sorrel tartar, hand-cut fries

Dessert

Chef Joe's Olive Oil Cake

mascarpone-lavender ice cream, caramelized walnuts, lemon chip

Upcoming Events

December Harvest Dinner

Friday 06 Dec 2024 | 6:30-10pm | The Brasserie
three-course menu

Each course will be paired with white wine from Sicily and Tuscan reds.
CIS 145 per person (plus gratuity).

SWIRL: Oysters & Champagne

Thursday 19 Dec 2024 | 5:30-7pm | The Brasserie

Freshly shucked North American cold-water oysters and Champagne
CIS 99 per person (plus grats).

Christmas Eve Dinner

Tuesday 24 Dec 2024 | 6-10pm | The Brasserie
three-course menu CIS 82 per person (plus grats).

Enjoy an optional wine pairing for CIS 48

New Year's Eve Tasting Menu

Tuesday 31 Dec 2024 | 5-10pm | The Brasserie
Join us to farewell 2024 in style. five-courses menu

CIS 145 per person (plus grats).

Wine pairing for CIS 75,

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