

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, local chili remoulade, cherry tomato, pickled 'coco bluff' coconut, charred lemon

Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled pumpkin, charred pomelo, garden radish, lemon, grilled flatbread

Chicken Liver Pate | 13

vanilla & garden sage ghee, Cayman sorrel & guinep chutney, grilled ciabatta

Captain Dillan's Wahoo Ceviche | 19

local cucumber, jujube plum, green papaya, seasoning peppers, garden pomelo, dill, passion fruit & starfruit aguachile, crispy plantain

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman sorrel & starfruit jam

Charcuterie Platter | 28

spanish lomo, taleggio cheese, Cayman sorrel & guinep chutney, Brasserie honeycomb, spicy candied pecans, grilled ciabatta

Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

Per Person | 90

Add wine pairings to each course, specifically selected by our Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50

group participation required

SALADS

Cayman Tomato Salad | 16

field greens, burrata, garden pomelo, shaved radish, cured shallots, basil, white balsamic vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, pomelo, green bean, 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

Grilled Cayman Lobster | MP

roasted breadfruit, carrots, cauliflower, garden greens, tangerine and scotch bonnet beurre blanc

Seafood Pasta | 32

house-made squid ink tagliatelle, lobster cream, snapper, wild red shrimp, cherry tomatoes, garden basil, parmesan

Captain Dorson's Roasted Red Snapper | 40

rice & peas, garden greens, local pumpkin and mushroom escabeche

Captain Cody's Grilled Yellowfin Tuna | 42

white bean & eggplant baba ghanoush, roasted local carrots, garden greens, turmeric & local chili zhoug

Captain Dillan's Grilled Wahoo | 42

gungo pea & local tomato stew, okra, garden greens, starfruit & jujube plum relish

Roasted Chicken Breast | 36

crispy polenta, pickled local mushrooms, raisins, garden greens, natural jus

Grilled Local Beef Rib Eye | 54

cassava, braised beef cheek ravioli, roasted carrots, garden greens, cabernet jus



THURSDAY 23 JANUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 12

guacamole, fire-roasted tomato salsa, island crisps

Carne Asada Taco | 6.50

cured onions, cilantro

Cayman style brasserie catch fish Taco | 6

green onions, radish

Chicken mojo Taco | 6

papaya & mango salsa

Cauliflower Tikin Xic | 5

pickled onions, cilantro

Margarita | 8

Corona | 5

Upcoming Events

Happy Hour Aperol Spritz Party

Friday 24 Jan 2025 | 5-9pm | The Wicket Bar
you can never stop at one. Both the party and the Spritz!
At just C\$ 5. With free entry and dancing tunes from DJ Fuego, our Spritz parties are becoming well known for their flavoursome fun. Enjoy alongside our regular Happy Hour food offerings to make your Friday night a memorable one.

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



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.