

## SMALL & SHARING PLATES

### **Crispy Fish Cakes | 16**

garden greens, chili & green onion 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 Daniel's Conch Salad | 21**

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

### **Brasserie Grilled Cheese | 12**

soft brie, white truffle, local mango & guava jam

## SOUPS & SALADS

### **New England Style Fish Chowder | 9**

pretzel croutons, parsley, lemon

### **Cayman Tomato Salad | 16**

field greens, burrata, garden pomelo, shaved radish, cured shallots, basil, 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

### **Fettuccelle Pasta | 26**

roasted pumpkin, long beans, chilies, tuscan kale, garden herb & chestnut pesto

### **Captain Cody's Yellowfin Tuna Poke Bowl | 35**

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, garden radish, edamame, charred tangerine, spicy soy, salmon roe, toasted sesame seeds

### **Captain Jason's Grilled Day Grouper | 38**

harissa roasted eggplant, orchard papaya & pomelo salad, garden cabbage, cilantro & mint relish.

### **Captain Cody's Grilled Yellowfin Tuna | 38**

crushed potatoes, charred cayman tomatoes, okra, garden greens, **chili & turmeric gribiche**

### **CAB Beef Burger | 30**

brioche bun, smokie's bacon, pepper jack cheese, grilled onion, local tomato, garden lettuce, house-made pickles, tomatillo mayo, hand-cut fries

### **Chicken Roulade | 30**

mushroom & chestnut duxelles, cider braised carrots, garden greens, natural jus

### **New York Steak Frites | 38**

'chateau chooks' poached egg, mustard greens, cactus chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 10 JANUARY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Business Lunch Menu*

Choice of 2 courses | 35

Choice of 3 courses | 40

### **Appetizers**

#### **New England Style Fish Chowder**

pretzel croutons, parsley, lemon

OR

#### **Brasserie Grilled Cheese**

soft brie, white truffle, local mango & guava jam

### **Entrees**

#### **Fettuccelle Pasta**

roasted local pumpkin, long beans, local chilies, tuscan kale, garden herb & chestnut pesto

OR

#### **Chicken Roulade**

mushroom & chestnut duxelles, cider braised carrots, garden greens, natural jus

### **Dessert**

#### **Brasserie Baked Alaska**

'chateau chooks' meringue, cayman sorrel sorbet, 'coco bluff' coconut cake, spiced rum

## *Upcoming Events*

### **Cayman Cookout Harvest Dinner**

Friday 17 Jan 2025 | 6:30-10 pm

This five-course Harvest Dinner is all part of Hutson's signature "Cuisine of the Sun".  
CIS \$210 per person (including grats).

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman](mailto:reservations@brasseriecayman)