

## SMALL & SHARING 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

## SOUPS & SALADS

### Asian Chicken & Rice Soup | 9

green onions, crispy garlic, spicy vinegar

### 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

broccoli, long beans, chilies, cayman tomato, garden greens, 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, wakame, toasted sesame seeds

### Captain Dorson's Roasted Red Snapper | 37

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

### Captain Dillan's Grilled Wahoo | 38

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

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

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

### 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 Momos | 27

green onions, garden greens, garden chili vinegar, Cayman tomato achar

### New York Steak Frites | 38

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



TUESDAY 21 JANUARY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

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## *Business Lunch Menu*

Choice of 2 courses | 35

Choice of 3 courses | 40

### Appetizers

#### Asian Chicken & Rice Soup

green onions, crispy garlic, spicy vinegar  
OR

#### Brasserie Grilled Cheese

soft brie, white truffle,  
Cayman sorrel & starfruit jam

### Entrees

#### Captain Cody's Yellowfin Tuna Poke Bowl

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

#### Chicken Momos

green onions, garden greens, garden chili vinegar, Cayman tomato achar

### Dessert

#### Rum Raisin Ice Cream Sandwich

chocolate cookies, cocoa nibs, vanilla chantilly

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## *Upcoming Events*

### SWIRL: Journey Around New World Vineyards

Thursday 23 Jan 2025 | 5:30-7pm | The Brasserie  
Join our Master Sommelier, Simone Ragusa, to enjoy white wines from Marlborough and the Napa Valley, and reds from Mendoza, Stellenbosch and Aconcagua Valley in Chile, all paired with delicious canapés.  
C\$ 65 per person (plus grats).

### 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](mailto:reservations@brasseriecayman)