

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

Caribbean Callaloo Soup | 9

'coco bluff' coconut dumplings, red shrimp, scotch bonnet relish

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

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



THURSDAY 23 JANUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 40

Appetizers

Caribbean Callaloo Soup

'coco bluff' coconut dumplings, red shrimp, scotch bonnet relish

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, wakame, 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

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