

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 okra, garden radish, lemon, grilled flatbread

Chicken Liver Pate | 13

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

Captain Daniel's Conch Ceviche | 21

local cucumber, jujube plum, green papaya, seasoning peppers, dill, passion fruit & starfruit aguachile, crispy sweet potato

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman sorrel & jujube plum jam

Charcuterie Platter | 28

chorizo iberico, maxorata cheese, Cayman sorrel & cranberry 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, rose apple, shaved radish, cured shallots, basil, white balsamic vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, jujube plum, 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

Cayman Tomato Risotto | 28

fermented mustard greens, basil pesto, toasted sunflower seeds, parmesan

Seafood Pasta | 32

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

Captain Julius' Grilled Swordfish | 46

white bean and tomato ragout, pickled okra, garden greens, jujube plum salmoriglio

Captain Dillan's Grilled Wahoo | 42

local turmeric & carrot puree, garden greens, papaya & mango salsa

Mojo Marinated Chicken Breast | 36

sweet potato mash, charred okra, garden brassica, pumpkin escabeche

Braised Lamb Shank | 40

yukon potato puree, green beans, garden greens, scotch bonnet gremolata

Grilled New York Steak | 54

charred eggplant puree, pickled okra, garden greens, fermented callaloo chimichurri



WEDNESDAY 5 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Wednesday Specials

Captain Dillan's Wahoo Fish & Chips | 36
crushed green peas, garden mint, local chili remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58
yukon potato mash, roasted vegetables, garden greens, natural jus

Upcoming Events

Valentine's Day Dinner

Friday 14 Feb 2025 | 5-10pm | The Brasserie
five-course menu with locally sourced ingredients and a welcome glass of champagne.

Limited à la carte is also available.

CI\$ 175 per person plus grats.

Optional wine pairing CI\$ 65 per person (plus grats).

SWIRL: Best French Vineyards

Thursday 27 Feb 2025 | 5:30-7pm | The Brasserie
ravelling to all the most famous wine regions in France would take days, even weeks.
bring you five impeccable tastings from five of the most influential wine areas including whites from the Loire Valley, Alsace and Burgundy and reds from Bordeaux and Rhone Valley. Each paired with delicious canapes
CI\$ 65 per person (plus grats).

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.