

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 ju plum, garden radish, lemon, grilled flatbread

Captain Hubbert's Wahoo Ceviche | 19

red onion, heirloom tomato, 'coco bluff' coconut, seasoning pepper, cilantro, bilimbi & cucumber aguachile, island crisps

Avocado Toast | 14

house-made sourdough, 'chateau chooks' poached egg, local arugula, crispy pancetta, parmesan cheese

Chicken Liver Pate | 13

vanilla & garden sage ghee, local tomato & jujube plum chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & guava jam

SOUPS & SALADS

Roasted Broccoli & Miso Soup | 9

garden bok choy, pickled green beans, chili roasted pine nuts

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, 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

Local Mushroom Risotto | 26

chili toasted pine nuts, crispy broccoli, garden herb salsa verde, parmesan

Captain Hubbert's Wahoo Poke Bowl | 35

japanese rice, 'coco bluff' coconut kimchi, avocado, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

Captain Barreck's Red Snapper Fish and Chips | 36

mashed green peas, garden mint, local chili and coconut remoulade, lemon, hand-cut fries

Brasserie Reuben Sandwich | 27

pullman bread, corned beef, swiss cheese, garden cabbage, house-made pickles, seasoning pepper aioli, shoestring fries

Roasted Chicken Chilaquiles | 27

fried 'chateau chooks' egg, charred local tomato salsa, queso fresco, avocado crema, cilantro

New York Steak Frites | 38

'chateau chooks' poached egg, garden arugula, tomato & fermented green bean chimichurri, house-made pepper jelly, hand-cut fries



TUESDAY 18 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Roasted Broccoli & Miso Soup

garden bok choy, pickled green beans, chili roasted pine nuts

OR

Avocado Toast

house-made sourdough, 'chateau chooks' poached egg, local arugula, crispy pancetta, parmesan cheese

Entrees

Brasserie Reuben Sandwich

pullman bread, corned beef, garden cabbage, house-made pickles, seasoning pepper aioli, shoestring fries

OR

Roasted Chicken Chilaquiles

fried 'chateau chooks' egg, charred local tomato salsa, queso fresco, avocado crema, cilantro

Dessert

Chocolate Fudge Brownie

salted caramel, rum raisin ice cream

March Harvest Dinner

Friday 21 Mar 2025 | 6:30-10pm | The Brasserie

From the heart of Portland, Maine, to the shores of Grand Cayman, award-winning Chef Jordan Rubin is bringing his innovative take on Japanese-inspired cuisine to The Brasserie for a one-night-only

Harvest Dinner. As the chef and owner of Mr. Tuna and co-owner of Bar Futo and Crispy Gai, Jordan has made a name for himself with his bold flavours, expert use of live fire cooking, and commitment to sustainable seafood. C\$ 175 per person (plus grats).

To book, email us on reservations@brasseriecayman.com or call +1 345 945 1815.

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 daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.