

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's Malcolm's Rainbow Runner Crudo | 19

marinated peppers, cucumbers, green mango, 'coco bluff' coconut, green onions, ponzu sauce

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

Thai 'Coco Bluff' Coconut Soup | 9

garden bok choy, green onions, garden chilies, cilantro

Cayman Tomato Salad | 16

field greens, burrata, rose apple, shaved radish, fennel cured shallots, basil, and 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 & ginger dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Roasted Mushroom Risotto | 26

chili toasted pine nuts, crispy Brussels sprouts, garden herb salsa verde, parmesan

Captain Cody's Yellowfin Tuna Poke Bowl | 35

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

Grilled Blue House Salmon | 36

local pumpkin & mushroom barigoule, garden arugula, basil pistou

Captain Thom's Grilled Swordfish | 39

yellow yam, grilled bok choy, local tomato & okra stew, garden herb chermoula

CAB Beef Burger | 28

brioche bun, blue cheese, red onion marmalade, tomato, garden lettuce, mutton pepper aioli, shoestring fries

Chicken Schnitzel | 27

fingerling potato salad, garden bok choy, local tomato, charred lemon, brasserie hot sauce

New York Steak Frites | 38

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



TUESDAY 25 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Thai 'Coco Bluff' Coconut Soup

garden bok choy, green onions, garden chilies, cilantro
OR

Lobster & Shrimp Tempura

garden okra, mustard greens,
thousand Island dressing, charred lemon

Entrees

Captain Malcolm's Rainbow Runner Poke Bowl

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

Chicken Schnitzel

fingerling potato salad, garden bok choy, local tomato,
charred lemon, brasserie hot sauce

Dessert

Chocolate Fudge Brownie

salted caramel, raspberry ice cream

Upcoming Events

Aperol Spritz Happy Hour Party

Friday 28 Mar 2025 | 5-9pm

Friday fun like an ice-cold Aperol Spritz at just C\$5! Together with Jacques Scott, we're bringing you a night of refreshing sips, island beats from DJ Fuego. Plus, we now offer tasty and refreshing mocktails during Happy Hour, so everyone can join in the fun. No entry fee - just good drinks, great vibes, and even better company. Gather your friends, and let's start the weekend right together!

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.