

SMALL & SHARE PLATES

Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled ju plum, garden radish, lemon, grilled flatbread

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & sweet sop jam

Captain Derron's Yellowfin Tuna Crudo | 19

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

Captain Daniel's Conch Ceviche | 21

red onion, java apple, seasoning peppers, 'coco bluff' coconut leche de tigre, cilantro, island crisps

Chicken Liver Pate | 13

vanilla & garden sage ghee, local papaya & turmeric chutney, 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, grapefruit, 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 Local Mushroom Risotto | 28

charred scallions, callaloo, garden chilies, chestnut pesto, parmesan, truffle oil

House-Made Tagliatelle All' Amatriciana | 30

crispy guanciale, garden heirloom tomato, local chilies, parmesan

Captain Jason's Roasted Red Snapper | 41

lemon grass-scented rice, charred bok choy, java & rose apple slaw, turmeric & peanut relish, lime

Captain Thom's Grilled Swordfish | 44

herbed gnocchi, balsamic pickled eggplant, garden callaloo, Cayman tomato & green olive vinaigrette

Peri Peri Chicken Breast | 30

roasted sweet potato puree, grilled okra, garden spicy greens, citrus escabeche

Grilled New York Steak | 54

yellow yam puree, braised local oyster mushrooms, creamed callaloo, tomato & fermented green bean chimichurri



THURSDAY 3 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 12

guacamole, fire-roasted tomato salsa, island crisps

Beef Birria Taco | 6

cured onions, cilantro

Baja Style Fish Taco | 6.50

bok choy slaw, spicy aioli

Chicken Barbacoa Taco | 6

pickled onions, cilantro

Cauliflower Tikin Xic Taco | 5

pickled onions, scotch bonnet aioli, cilantro

Special Drinks

Margarita | 8 Corona | 5

Our Story

We're pioneers of the farm-to-table movement in Grand Cayman, setting the expectation for fresh local menus throughout the island. Our grassroots establishment produces wild raw honey and organic eggs on-site and our captains of Brasserie Catch I and II deliver fresh catch daily. Surrounded by an edible garden with flourishing fruit and nut trees, our customers can enjoy a unique dining experience outside on the terrace or indoors in the elegant dining room or intimate wine cellar. Our seasonally inspired and sustainable menu of delicious modern Caribbean cuisine is paired with signature cocktails and an extensive fine wine list.



We source the freshest fish from our deep-sea fishing boats, **Brasserie Catch I & II**, delivering it straight to our kitchen and your table.

Our **Brasserie Bees** apiary produces honey from 50 hives, while our **Coco Bluff Plantation** provides fresh coconuts, and our chicken coop **Château Chooks** supplies organic eggs daily.

A **5% eco-packaging fee** supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers. Let's protect our planet together!