

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum pickled 'Coco Bluff' coconut, tomato, cucumber,
old bay crème fraîche, charred lemon

Captain Ike's Yellowfin Tuna Tostadas | 19

red onion, avocado, cucumber, garden radish, papaya salsa macha, cilantro, lime

Captain Daniel's Conch Salad | 21

local peppers, cucumber, garden longan, 'Coco Bluff' coconut, red onion,
passion fruit – scotch bonnet dressing

Cayman Conch Fritters | 20

garden pak choi, smoked pepper aioli, lemon

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden papaya & starfruit jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden papaya & mango chutney, grilled ciabatta

SOUP & SALADS

Roasted Carrot & Parsnip Soup | 9

spirulina granola, vanilla crema, parsley oil

Brasserie Honey Roasted Local Pumpkin Salad | 16

field greens, danish blue cheese, roasted pears, charred 'Coco Bluff' coconut,
pomegranate, roasted walnuts, cayman sorrel pesto

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, pickled 'Coco Bluff' coconut,
apple cider & brasserie honey vinaigrette

add to any salad:

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

LARGE PLATES

Roasted Cayman Chanterelle Mushrooms Risotto | 30

garden marjoram, charred 'Coco Bluff' coconut, sorrel & fennel relish, parmesan

Captain Ike's Yellowfin Tuna Poke Bowl | 35

Japanese rice, avocado, 'Coco Bluff' coconut & green papaya kimchi, radish,
edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Captain Ike's Grilled Yellowfin Tuna | 38

roasted parsnip puree, roasted carrots, garden kale,
pimento bordelaise

Grilled Blue House Salmon | 37

butternut squash puree, melted leeks, arugula,
caper-lemon emulsion

Chicken Chilaquiles Verdes | 24

crispy tortilla, queso fresco, pickled onion, sour cream, cilantro

CAB Beef Burger | 28

brioche bun, blue cheese, red onion marmalade, tomato, garden greens, house-made
pickles, garlic aioli, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, garden greens, 'Coco Bluff' coconut chimichurri,
house-made pepper jelly, hand-cut fries



MONDAY 1 DECEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Harvest Dinner: Champagne & Lobster

Thursday 04 Dec 2025 | 6:30-10pm

Celebrate the opening of lobster season in Cayman with our inaugural Harvest Dinner. Chef Dean Max and Chef Artemio Lopez will honour the island's first catch with a three-course, family-style feast in the garden. Enjoy a welcome reception with cocktails and canapés, followed by mouthwatering dishes showcasing fresh lobster and other local produce. Champagne and selected wines will complement the experience. Tickets are C\$ 150 per person (plus grats).

To reserve, email us at
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.
Ask your server for 8 oz jar | 20

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.

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!**