

## SMALL & SHARE PLATES

### Caboose Smoked Brasserie Catch Fish Dip | 16

garden greens, local avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

### Captain Ike's Yellowfin Tuna Tostadas | 19

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

### Captain Nicholas' Wahoo Ceviche | 19

pomelo, charred 'Coco Bluff' coconut, garden radish, seasoning peppers, dill, mango leche de tigre

### Cayman Lobster Bisque Soup | 16

yellow corn sofrito, vanilla cream, garden mustard greens

### Brasserie Grilled Cheese | 12

soft brie, white truffle, garden papaya & jujube plum jam

### Duck Liver Pate | 13

'Coco Bluff' coconut ghee, garden acerola cherry & strawberry chutney, grilled ciabatta

### Captain Daniel's Conch Salad | 21

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

## 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

### 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 Local Mushroom Risotto | 30

local pumpkin, crispy brussels sprouts, cayman sorrel salmoriglio, parmesan

### Cayman Lobster Carbonara | 38

house-made tagliatelle, crispy pancetta, local pole beans, parmesan

### Captain Derron's Grilled Lobster - MP

roasted potatoes, carrots, charred okra, garden greens, local turmeric beurre blanc

### Captain Ike's Grilled Yellowfin Tuna | 42

garden eggplant & miso succotash, garden greens, starfruit-gochujang relish

### Captain Nicholas' Grilled Wahoo | 42

roasted carrot mousseline, charred okra, garden mustard greens, seville orange & apple cider vinaigrette

### Grilled CAB Beef Tenderloin | 57

charred eggplant puree, roasted local mushrooms, charred okra, garden greens, bone marrow bordelaise



FRIDAY 12 DECEMBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Pizza & Pinot

### Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

### Brasserie Pizza | 19

black forest ham, salami milano, grilled onion, roasted peppers, spinach salad

### Chef's Special Pizza | 19

applewood smoked bacon, cheddar cheese, grilled onion, garden cabbage, banana peppers

Pinot Noir 2023, Cooper Mountain, Oregon, US | 45

## Christmas Eve Dinner

Wednesday 24 Dec 2025 | 5:30-10pm

A merry and stress-free Christmas Eve is guaranteed! Enjoy three delightful courses featuring Duck Liver Pâté Brûlée, Brasserie Catch Roasted Red Snapper and Caribbean Christmas Cake with 'Coco Bluff' coconut eggnog ice cream and garden sorrel jam. No cooking, no cleanup - just festive joy and an early bedtime before Santa arrives.  
CIS 82 per person (plus grats).  
Choose an optional wine pairing for CIS 48.

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.