

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

Cayman Conch Fritters | 20

garden pak choi, smoked pepper aioli, lemon

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

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden dragon fruit & 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 Pumpkin Risotto | 30

local oyster mushrooms, 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

Roasted Duck Breast | 46

roasted carrot mousseline, brussels sprouts, garden greens, suriname cherry jus

Captain Derron's Grilled Yellowfin Tuna | 42

eggplant & green onion tahina, wing bean & tomato salad, garden chinese cabbage, sesame-ginger dressing

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, balsamic roasted mushrooms, charred okra, garden greens, bone marrow bordelaise



WEDNESDAY 10 DECEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Gastro Pub Specials

Captain James'

Triggerfish Fish & Chips | 34

crushed green peas, garden mint, 'Coco Bluff' coconut remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted garden vegetables, callaloo, natural jus

SWIRL: Champagne & Oysters

Thursday 18 Dec 2025 | 5:30 - 7pm

Indulge in the magic of bubbles and brine at this Champagne-tasting experience for devoted wine lovers and adventurous palates alike. Swirl four exclusive pours—Grand Cuvée, Blanc de Blancs, Rosé, and Vintage—each paired with oysters prepared four enticing ways. Champagne's bright acidity and fine effervescence cut through the oyster's richness enhancing its ocean-fresh flavour. It's a sensory match made in culinary heaven.
CIS \$95 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.

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!