

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum pickled 'Coco Bluff' coconut, tomato, cucumber, old bay crème fraiche, 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 & jujube plum jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden dragon fruit & strawberry chutney, grilled ciabatta

SOUP & SALADS

French Onion Soup | 10

sourdough crouton, gruyere cheese, parsley

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

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 Derron's Lobster Roll | 38

hoagie bun, green onions, seasoning pepper, garden radish, lemongrass aioli, curly fries

Captain Derron's Grilled Yellowfin Tuna | 38

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

Captain Nicholas' Grilled Wahoo | 37

red cabbage puree, grilled okra, beet greens, pear & garden turmeric vinaigrette

Harissa Marinated Grilled Chicken | 28

house-made labneh, roasted okra, garden pak choy, jujube plum relish, pomegranate

CAB Beef Burger | 28

brioche bun, cheddar cheese, grilled red onion, tomato, marinated callaloo, bacon aioli, hand-cut fries

Steak Frites | 39

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



WEDNESDAY 10 DECEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



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.

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!**