

## 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

### Brasserie Grilled Cheese | 12

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

### Duck Liver Pate | 13

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

## SOUP & SALADS

### Mediterranean Brasserie Catch Fish Soup | 9

grilled ciabatta, garden mustard greens, basil 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 Local Mushroom Risotto | 30

local pumpkin, 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 Ike's Grilled Yellowfin Tuna | 38

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

### Captain Nicholas' Grilled Wahoo | 38

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



FRIDAY 12 DECEMBER

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## 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.  
C\$ 82 per person (plus grats).  
Choose an optional wine pairing for C\$ 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.

**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!**