

## 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 Morgan's Snapper Ceviche | 19

red onion, jalapeno, cayman tomato, garden radish, cilantro, 'Coco Bluff' coconut aguachile

### Seasonal Local Conch Salad | 21

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

### Captain Douglas' Wahoo Tostadas | 19

avocado, jujube plum, tomato, red onion, pickled seasoning peppers, cilantro, starfruit salsa macha

### Cayman Lobster Bisque Soup | 16

corn & local pepper sofrito, garden komatsuna, 'Coco Bluff' coconut crème fraiche, garlic chives

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local mamey sapote & starfruit jam

### Duck Liver Pate | 13

'Coco Bluff' coconut ghee, cayman sorrel & strawberry chutney, grilled ciabatta

## 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

### Local Tomato Salad | 16

garden mixed greens, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

### Roasted Beet Salad | 16

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

add to any salad:

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

## LARGE PLATES

### Cayman Tomato Risotto | 28

gungo peas, pickled jujube plum, garden komatsuna, crispy oyster mushrooms, basil, parmesan

### House-made Cayman Lobster Agnolotti | 36

local cherry tomatoes, malabar spinach, roasted fennel cream, basil, parmesan

### Garden Herbed Rack of Lamb | 54

celery root puree, charred okra, pickled jujube plum, garden bok choy, natural jus

### Captain Sherry's Grilled Mahi Mahi | 41

roasted breadfruit & citrus salad, jalapeno, radish, garden komatsuna, tikin xic aioli, cilantro

### Captain Morgan's Roasted Red Snapper | 40

heirloom peas and rice, marinated tomatoes & starfruit salad, garden bok choy, fennel & thai chili salsa verde

### Captain Douglas' Grilled Wahoo | 41

'Coco Bluff' coconut & parsnip puree, roasted carrots, charred shishito peppers, pok choy, jujube plum & dill relish

### Grilled CAB Beef Tenderloin | 57

yukon potato puree, local oyster mushrooms, garden carrots, mustard greens, bone marrow bordelaise



THURSDAY 22 JANUARY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Taco Night

### Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

### Carne Asada | 6

chili aioli, cured onions, cilantro

### Yellowfin Tuna Tempura | 6.5

chipotle aioli, pickled jujube plum

### Chicken Fajitas | 5.5

avocado crema, cilantro

### Grilled Cauliflower Tikin Xic | 5

cabbage & coconut slaw

Margarita | 8

Corona | 5

## SWIRL: Best of New World Wines

Thursday 29 Jan 2026 | 5:30-7pm

Discover the bold flavours of the New World at an evening of five expertly curated wine tastings paired with canapés.

Swirl a vibrant Sauvignon Blanc from New Zealand, elegant Californian Chardonnay, expressive Australian Shiraz, refined South African Pinot Noir, and rich Argentine Malbec. A relaxed, flavourful exploration perfect for wine lovers and the curious alike, guided by our sommelier in an intimate setting.

Ci\$ 65 per person (plus grats)

To reserve, email us at [reservations@brasseriecayman.com](mailto: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  
4 oz jar | 10