

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 fraîche, garlic chives

Brasserie Grilled Cheese | 12

soft brie, white truffle, local jujube plum & 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 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, pork choy, jujube plum & dill relish

Grilled CAB Beef Tenderloin | 57

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



FRIDAY 23 JANUARY

*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

serrano ham, local tomato, fresh mozzarella, arugula, balsamic glaze, olive oil

Pinot Noir 2023, Cooper Mountain, Oregon, US

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.
C\$ 65 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
4 oz jar | 10