

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 Dorson'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, starfruit & jujube plum 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 Dorson'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

cauliflower & jujube plum mousseline, citrus & garden radish salad, komatsuna, garden shishito pepper relish

Grilled CAB Beef Tenderloin | 57

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



WEDNESDAY 28 JANUARY

Chef Dean Max
and
Chef Artemio Lopez
welcome you

Gastro Pub Specials

Captain Douglas' Wahoo 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, garden kale, natural jus

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

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.