

## 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 | 44**

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.

CI\$ 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.