

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

garden greens, rum-pickled 'Coco Bluff' coconut, tomato, cucumber, old bay crème fraîche, charred lemon

### 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

### 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

## SOUP & SALADS

### Honduran Style Brasserie Catch Fish Soup | 9

crispy cassava, scotch bonnet relish, garden fennel

### 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

### Cayman Lobster Pasta | 32

spaghetti, local cherry tomatoes, garden pole beans, pok choy, basil, parmesan

### Captain Morgan's Roasted Red Snapper | 37

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

### Captain Douglas' Grilled Wahoo | 38

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

### CAB Beef Burger | 28

brioche bun, cheddar cheese, local tomato, pickled onion, crispy jalapeno, charred scallion aioli, hand-cut fries

### Steak Frites | 39

'Chateau Chooks' poached egg, garden arugula, Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 23 JANUARY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## 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 apriary 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.

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!