

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

### 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

### 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

### Roasted Turkey & Split Pea Soup | 9

garden greens, scotch bonnet crème fraîche, crispy parsley, olive oil

### 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 Dorson's Roasted Red Snapper | 37

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

### Captain Douglas' Grilled Wahoo | 38

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

### CAB Beef Burger | 28

brioche bun, swiss cheese, house-made bacon, tobacco onions, local tomato, garden komatsuna, spicy herb aioli, hand-cut fries

### Steak Frites | 39

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



WEDNESDAY 28 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!**