

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.

Cl\$ 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.

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!**