

## 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 Dillan's Wahoo Ceviche | 19**

red onion, jalapeno, cayman tomato, garden radish, cilantro, 'Coco Bluff' coconut aguachile

### **Seasonal Local Conch Salad | 21**

local peppers, cucumber, garden mango, 'Coco Bluff' coconut, red onion, passion fruit – scotch bonnet dressing

### **Captain Lewis' Yellowfin Tuna Tostadas | 19**

avocado, jujube plum, tomato, red onion, pickled seasoning peppers, cilantro, starfruit salsa macha

### **Crispy Niman Ranch Pork Belly | 15**

black sapote bbq, jujube plum & bok choy slaw, charred shishito pepper

### **Brasserie Grilled Cheese | 12**

soft brie, white truffle, jujube plum & starfruit jam

### **Duck Liver Pate | 13**

'Coco Bluff' coconut ghee, jujube plum & starfruit 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 bok choy, crispy oyster mushrooms, basil, parmesan

### **House-made Tagliatelle Carbonara | 36**

guanciale, 'Chateau Chooks' egg yolk, garden pole beans, local oyster mushrooms, parmesan

### **Grilled Cayman Lobster | MP**

roasted cauliflower, local tomato, bok choy, garden herb butter, lemon

### **Harissa Marinated Australian Rack of Lamb | 54**

green pea puree, radish greens, pickled seasoning pepper, charred scallion yogurt

### **Captain Lewis' Grilled Yellowfin Tuna | 41**

cauliflower puree, roasted carrots, mustard greens, bone marrow bordelaise

### **Captain Dillan's Grilled Wahoo | 41**

lemon grass scented rice, jujube plum, garden radish, bok choy, dill & thai chili relish

### **Grilled CAB Beef Tenderloin | 57**

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



TUESDAY 10 FEBRUARY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Industry Night*

30% off à la carte menu items\* for  
all hospitality professionals.

Kindly present proof of  
employment to redeem this offer.

## Valentine's Day Dinner

Saturday 14 Feb 2026 | 5:30 - 10 pm

It's a rare treat when The Brasserie opens on a Saturday night. This Valentine's Day, indulge in a five-course tasting menu with a complimentary glass of champagne, C\$ 150 per person (plus grats), with an optional C\$ 65 wine pairing. A limited à la carte menu is also available

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!**