

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, CI\$ 150 per person (plus grats), with an optional CI\$ 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 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!