

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 Shelene'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 Charles' Yellowfin Tuna Tostadas | 19

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

Cayman Lobster Bisque Soup | 16

corn & local pepper sofrito, garden bok choy, 'Coco Bluff' coconut crème fraîche, garlic chives

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 Charles' Grilled Yellowfin Tuna | 41

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

Captain Shelene'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



THURSDAY 12 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

Carne Asada | 6

chili aioli, cured onions, cilantro

Wahoo Tempura | 6.5

chipotle aioli, pickled jujube plum

Chicken Fajitas | 5.5

avocado crema, cilantro

Grilled Local Cauliflower Tikin Xic | 5

cabbage & coconut slaw

Margarita | 8

Corona | 5

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.