

## 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

### Captain Dorson's Tempura Sprats | 19

radish and jujube plum slaw, garden shishito peppers, spicy miso aioli, lemon

### Seasonal Local Conch Salad | 21

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

### Cayman Lobster Bisque Soup | 16

corn & local pepper sofrito, garden bok choy, lemon crème fraîche, garlic chives

### Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & mango 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 seasoning peppers, garden radish greens, grilled oyster mushrooms, basil pesto, parmesan

### Cayman Lobster Carbonara | 38

house-made tagliatelle, guanciale, 'Chateau Chooks' egg yolk, garden gungo peas, parmesan

### Harissa Marinated Australian Rack of Lamb | 54

celery root puree, roasted local cauliflower, radish greens, eggplant chermoula, mint yogurt

### Captain Shelene's Grilled Wahoo | 41

toasted millet, local beets, garden carrots, mustard greens, citrus beurre blanc

### Grilled CAB Beef Tenderloin | 57

yukon potato puree, local oyster mushrooms, roasted brussels sprouts, arugula, bone marrow bordelaise



TUESDAY 17 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

## Harvest Dinner with Guest Chef Nando Chang

Friday 27 Feb 2026 | 6:30-10pm

Experience the bold Nikkei cuisine of James Beard Award-winning and Michelin-starred chef Nando Chang. Blending traditional Peruvian flavours with Japanese precision and Miami energy, his mastery comes from relentless repetition and respect for fresh seafood - expect iconic dishes like ceviche executed with flawless technique. Enjoy a garden cocktail reception, followed by a three-course, family-style dinner under the stars, complete with wine pairings. C\$ 175 per person (plus grats).

email [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 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.