

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

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

House-made Tagliatelle Carbonara | 36

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

Brasserie Catch Grilled Mahi Mahi | 41

poblano pepper rice, cucumber & radish slaw, garden callaloo, local tomato & basil fresca

Captain Charles' Grilled Yellowfin Tuna | 41

parsnip puree, grilled green onions, mustard greens, foie gras bordelaise

Captain Dillan's Grilled Wahoo | 41

local cauliflower cous cous, beet puree, garden greens, tomato & radish salad, cucumber & dill vinaigrette

Australian Wagyu Striploin | 64

celery root & potato gratin, roasted garden carrots, kale, natural jus



FRIDAY 20 FEBRUARY

Chef Dean Max

and

Chef Artemio Lopez
welcome you

Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19

black forest ham, salami milano, grilled onion, roasted peppers, spinach salad

Chef's Special Pizza | 19

bbq turkey, cheddar cheese, tomato, pickled jalapeno, garden greens

Pinot Noir 2023, Cooper Mountain, Oregon, US | 40

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 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.