

## 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, cayman tomato, 'Coco Bluff' coconut, seasoning pepper, garden radish, cilantro, spicy tamarind aguachile

### **Captain Dorson's Tempura Sprats | 19**

papaya & 'Coco Bluff' coconut 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 fraiche, 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

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

roasted butternut squash, broccoli, garden greens, garlic herb butter, lemon

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

crushed fingerling potatoes, purple kohlrabi, eggplant chermoula, mint yogurt

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

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

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

black-eyed pea mash, blackened carrots, collard greens, local cucumber & cantaloupe relish

### **Australian Wagyu Striploin | 64**

celery root & potato gratin, roasted garden carrots, garden swiss chard, natural jus



TUESDAY 24 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.

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!