

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, 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, garden fennel, passion fruit – scotch bonnet dressing

Captain Charles' Yellowfin Tuna Carpaccio | 19

crispy capers, local green onion, garden chilis, avocado, purslane, lemon, olive oil

Cayman Lobster Bisque Soup | 16

corn & local pepper sofrito, garden mustard greens, 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 arugula, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, pickled 'Coco Bluff' coconut, apple cider & brasserie honey vinaigrette

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Local Tomato Risotto | 28

gunço peas, pickled seasoning peppers, grilled oyster mushrooms, garden nasturtium, basil pesto, parmesan

Cayman Lobster Carbonara | 39

house-made tagliatelle, guanciale, 'Chateau chooks' egg yolk, garden gunço peas, parmesan

Grilled Cayman Lobster – MP

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

Herb & Chili Marinated Australian Rack of Lamb | 54

crushed fingerling potatoes, balsamic pickled eggplant, garden bok choy, natural jus

Captain Charles' Grilled Yellowfin Tuna | 41

carrot & parsnip puree, purple kohlrabi, garden greens, nasturtium gremolata

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 local cauliflower, garden swiss chard, foie gras bordelaise



WEDNESDAY 25 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Gastro Pub Specials

Captain Elena's

Triggerfish Fish & Chips | 34

crushed green peas, garden mint, 'Coco Bluff' coconut remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted garden vegetables, garden collard greens, natural jus

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.