

SMALL & SHARE PLATES

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 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 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

gungo 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 gungo 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

Celeriac puree, roasted local cauliflower, garden swiss chard, foie gras bordelaise



THURSDAY 26 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

Triggerfish Tempura | 6.5

chipotle aioli, pickled jujube plum

Chicken Asada | 5.5

avocado crema, cilantro

Grilled Local Cauliflower Tikin Xic | 5

cabbage & coconut slaw

Margarita | 8

Corona | 5

SWIRL: Italy's Best Vineyards

Thursday 19 Mar 2026 | 5:30-7pm

Italy boasts more native grape varieties than any other country - over 1,000 in fact. Historically, Italian villages produced wine exclusively for their own towns, using grapes grown nowhere else. Now, you can SWIRL some of the best from Alto Adige, Sicily, Piedmont and Tuscany. Each wine is thoughtfully paired with delicious canapés crafted by Chef de Cuisine, Artemio Lopez. C\$ 65 per person (plus grats).

email to
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.