

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum-pickled 'Coco Bluff' coconut, tomato, cucumber, old bay crème fraîche, charred lemon

Captain Atlee's Wahoo Ceviche | 19

red onion, jalapeno, cayman tomato, garden radish, cilantro, 'Coco Bluff' coconut aguachile

Seasonal Local Conch Salad | 21

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

Captain Dillan's Yellowfin Tuna Tostadas | 19

avocado, jujube plum, tomato, red onion, pickled seasoning peppers, cilantro, starfruit salsa macha

Crispy Niman Ranch Pork Belly | 15

black sapote bbq, jujube plum & komatsuna slaw, charred shishito peppers

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & green apple jam

Duck Liver Pate | 13

'Coco Bluff' coconut ghee, jujube plum & starfruit chutney, grilled ciabatta

SOUP & SALADS

Thai Roasted Chicken Soup | 9

steamed jasmine rice, garden komatsuna, herb salad, chilies, lime

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 jujube plum, garden komatsuna, crispy oyster mushrooms, basil, parmesan

Spaghetti Carbonara | 30

guanciale, 'Chateau Chooks' egg yolk, garden pole beans, local oyster mushrooms, parmesan

Captain Dillan's Yellowfin Tuna Poke Bowl | 35

japanese rice, avocado, 'Coco Bluff' coconut & green papaya kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Captain Dorson's Roasted Red Snapper | 37

cauliflower cous cous, jujube plum & starfruit salad, garden greens, local tomato & chili vinaigrette

Captain Dillan's Grilled Wahoo | 38

local pumpkin passatina, melted scallions, garden greens, mustard greens salsa verde

House-made Pastrami Sandwich | 28

brioche bun, swiss cheese, 'Coco Bluff' coconut slaw, house-made pickles, russian dressing, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, garden arugula, Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



TUESDAY 3 FEBRUARY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Valentine's Day Dinner

Saturday 14 Feb 2026 | 5:30 - 10 pm

It's a rare treat when The Brasserie opens on a Saturday night. This Valentine's Day, indulge in a five-course tasting menu with a complimentary glass of champagne, CI\$ 150 per person (plus gratz), with an optional CI\$ 65 wine pairing. A limited à la carte menu is also available

To reserve, email us at 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.

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!**