

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

French Onion Soup | 9

ciabatta crouton, gruyere cheese, parsley

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 Dillan's Grilled Yellowfin Tuna | 38

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



WEDNESDAY 4 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, C\$ 150 per person (plus grats), with an optional C\$ 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!