

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Shelene'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 mango, 'Coco Bluff' coconut, red onion,
passion fruit – scotch bonnet dressing

Captain Charles' 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 & bok choy slaw, pickled seasoning peppers

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & starfruit jam

Duck Liver Pate | 13

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

SOUP & SALADS

Mexican Tortilla Soup | 9

crispy tortilla, avocado, cotija cheese, cilantro

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 bok choy,
crispy oyster mushrooms, basil, parmesan

Spaghetti Carbonara | 30

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

Captain Charles' Yellowfin Tuna Poke Bowl | 35

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

Captain Charles' Grilled Yellowfin Tuna | 38

cauliflower puree, roasted carrots, mustard greens, bone marrow bordelaise

Captain Shelene's Grilled Wahoo | 38

lemon grass scented rice, jujube plum, garden radish, bok choy,
dill & thai chili relish

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, mizuna, 'Coco Bluff' coconut chimichurri,
house-made pepper jelly, hand-cut fries



THURSDAY 12 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!**