

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Dillan's Wahoo Ceviche | 19

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

Seasonal Local Conch Salad | 21

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

Captain Dorson's Tempura Sprats | 19

radish and jujube plum slaw, garden shishito peppers, spicy miso aioli, lemon

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & mango jam

Duck Liver Pate | 13

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

SOUP & SALADS

Hot & Sour Roasted Turkey Soup | 9

garden bok choy, green onions, sesame oil, crispy onion

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 seasoning peppers, garden radish greens,
grilled oyster mushrooms, basil pesto, parmesan

Spaghetti Carbonara | 30

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

Captain Shelene's Grilled Wahoo | 38

toasted millet, local beets, garden carrots, mustard greens,
citrus beurre blanc

CAB Beef Burger | 29

brioche bun, cheddar cheese, house-made bacon, smoked onions, chipote aioli
local tomato, bok choy, hand-cut fries

Steak Frites | 39

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



TUESDAY 17 FEBRUARY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



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.

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!**