

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

papaya & 'Coco Bluff' coconut slaw, garden shishito peppers, spicy miso aioli, lemon

### Captain Charles' Yellowfin Tuna Tostadas | 19

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

### 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

### Roasted Carrot & Parsnip Soup | 9

local chili crema, sesame seed crumble, local green onions, olive oil

### 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 Charles' Yellowfin Tuna Poke Bowl | 35

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

### Brasserie Catch Grilled Mahi Mahi | 38

poblano pepper rice, cucumber & radish slaw, garden callaloo, local tomato & basil fresca

### Captain Dillan's Grilled Wahoo | 38

black-eyed pea mash, blackened okra, collard greens, local cucumber & cantaloupe relish

### CAB Beef Burger | 28

brioche bun, american cheese, beer-braised onion, local tomato, marinated garden greens, charred jalapeno aioli, hand-cut fries

### Steak Frites | 39

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



MONDAY 23 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. C1\$ 175 per person (plus grats).

email [reservations@brasseriecayman.com](mailto: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!**