

## 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, cayman tomato, seasoning pepper, garden radish, cilantro, spicy tamarind aguachile

### Seasonal Local Conch Salad | 21

local peppers, cucumber, citrus, 'coco bluff' coconut, garden fennel, 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 Carpaccio | 19

crispy capers, local green onion, garden chilis, avocado, purslane, lemon, olive oil

### 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

### Mexican Roasted Chicken & Vegetable Soup | 9

red radish, avocado, cotija cheese, cilantro

### Local Tomato Salad | 16

garden arugula, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

### Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, 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 nasturtium, grilled oyster mushrooms, basil pesto, parmesan

### Cayman Lobster Carbonara | 36

spaghetti, 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

### Captain Charles' Grilled Yellowfin Tuna | 38

carrot & parsnip puree, purple kohlrabi, garden greens, nasturtium gremolata

### 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



THURSDAY 26 FEBRUARY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## SWIRL: Italy's Best Vineyards

Thursday 19 Mar 2026 | 5:30-7pm

Italy boasts more native grape varieties than any other country - over 1,000 in fact. Historically, Italian villages produced wine exclusively for their own towns, using grapes grown nowhere else. Now, you can SWIRL some of the best from Alto Adige, Sicily, Piedmont and Tuscany. Each wine is thoughtfully paired with delicious canapés crafted by Chef de Cuisine, Artemio Lopez.

C\$ 65 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!