

## SMALL & SHARE PLATES

**Caboose Smoked Brasserie Catch Fish Dip | 16**  
garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish,  
lemon, grilled ciabatta

**Captain Dillan's Yellowfin Tuna Tartar | 19**  
avocado, local cucumber, shallots, garlic chives, pickled radish,  
spicy soy, island crisps

**Brasserie Grilled Cheese | 12**  
soft brie, white truffle, black sapote & apple jam

**Chicken Liver Pate | 13**  
'Coco Bluff' coconut ghee, local guava & ginger chutney,  
grilled ciabatta

## *Chef's Five-Course Tasting Menu and Wine Pairings*

Our Chef will prepare you a unique menu using ingredients fresh from our garden,  
our Brasserie Catch fishing boats and our ever-changing à la carte menu  
Per Person | 90

Add wine pairings to each course, specifically selected by our  
Master Sommelier, Simone Ragusa (3oz pours)  
Per Person | 50  
*group participation required*

## SALADS

**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, garden rose apple,  
apple cider & brasserie honey vinaigrette

**Garden Green Papaya Salad | 15**  
green cabbage, local tomato, green beans, carrots, local cucumber, crispy shallots,  
'Coco Bluff' coconut, roasted peanuts, garden lime, spicy tamarind dressing, garden lime

add to any salad:  
chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

**Local Tomato Risotto | 28**  
zucchini, local mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden  
kale pesto, parmesan

**Roasted Local Oyster Mushroom Pasta | 34**  
house-made tagliatelle, guanciale, 'Chateau Chooks' cured egg yolk, pole beans,  
garden purple kale, shishito peppers, parmesan

**Herbed Grilled Australian Rack of Lamb | 54**  
yellow yam mousseline, charred green beans, garden callaloo,  
banana pepper salsa verde

**Captain Atlee's Grilled Yellowfin Tuna | 41**  
garden cabbage puree, roasted cherry tomato, spicy greens,  
local cucumber & celery relish

**CAB Striploin Steak | 54**  
potato confit, local tomato & radish salad, garden greens,  
red wine jus



THURSDAY 26 MARCH

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Taco Night*

**Chips & Salsa | 10**  
guacamole, fire-roasted tomato salsa,  
island crisps

**Beef Picadillo | 6**  
chili aioli, cured onions, cilantro

**Day Grouper Tempura | 6.5**  
chipotle aioli, pickled seasoning pepper

**Chicken Fajitas | 5.5**  
Avocado crema, cilantro

**Grilled Local Cauliflower Tikin Xic | 5**  
green papaya & coconut slaw

Margarita | 8  
Corona | 5

**Harvest Dinner with  
Guest Chef Lenny Messina  
Friday 27 Mar 2026 | 6:30-10pm**

The "Crown Prince of Foie Gras" and Executive Chef at the acclaimed Restaurant LOLA, Lenny Messina, headlines our March Harvest Dinner. The Culinary Director at Hudson Valley Farms will offer rare insight into growing both exceptional food and a thriving farm to elevate American gastronomy through innovation and sustainability. Enjoy a garden cocktail reception and a three-course family-style feast under the stars with exceptional 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