

SMALL & SHARE PLATES

Captain Jack's Wahoo Ceviche | 19

red onion, cayman tomato, seasoning pepper, garden radish,
cilantro, lime leche de tigre

Captain Charles' Yellowfin Tuna Tartar | 19

avocado, local cucumber, shallots, garlic chives, pickled radish,
spicy soy, island crisps

Seasonal Local Conch Fritters | 21

lime aioli, garden collard greens, charred 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

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,
pickled 'Coco Bluff' coconut, apple cider & brasserie honey vinaigrette

Garden Green Papaya Salad | 15

green cabbage, local tomato, green beans, carrots, local cucumber, 'Coco Bluff' coconut,
crispy shallots, roasted peanuts, spicy tamarind dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Local Tomato Risotto | 28

gungo peas, pickled seasoning peppers, grilled oyster mushrooms, collard greens,
basil pesto, parmesan

Seafood Pasta | 38

house-made tagliatelle, wahoo, red shrimp, local tomato, garden basil, parmesan

Herb & Chili Marinated Australian Rack of Lamb | 54

crushed fingerling potatoes, balsamic pickled eggplant,
garden bok choy, natural jus

Captain Charles' Grilled Yellowfin Tuna | 41

gungo pea & local tomato stew, roasted artichoke, garden greens,
banana pepper salsa Verde

Captain Jack's Grilled Wahoo | 41

crushed dutch potatoes, marinated callaloo, cured cucumber, tomato & celery relish

Australian Wagyu Striploin | 64

crispy fingerling potatoes a la huancaína, garden swiss chard, celery root slaw,
banana pepper chimichurri



WEDNESDAY 11 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Gastro Pub Specials

Captain Dillan's

Grouper Fish & Chips | 34

crushed green peas, garden mint,
'Coco Bluff' coconut remoulade, lemon,
hand-cut fries

CAB Beef Wellington | 58

yukon potato mash,
roasted garden vegetables, garden kale,
natural jus

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. 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.

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!**