SMALL & SHARE PLATES

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

Captain Douglas' 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, grilled zucchini, 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
roasted fingerling potatoes, garden swiss chard, celery root slaw, banana pepper chimichurri

THE BRASSERIE

FRIDAY 13 MARCH

Chef Dean Max and Chef Artemio Lopez welcome you

Pizza & Pinot

Margherita Pizza | 17
fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19
black forest ham, salami milano, grilled onion, roasted peppers, spinach salad

Chef's Special Pizza | 18
bbq turkey, mozzarella cheese, smoked onions, jalapeno, garden purslane

Pinot Noir 2023, Cooper Mountain, Oregon, US | 40

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. CI$ 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.