

## 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 Wahoo Ceviche | 19**  
red onion, cayman tomato, seasoning pepper, garden radish,  
cilantro, lime leche de tigre

**Captain Dillan's 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, black sapote & apple jam

**Duck Liver Pate | 13**  
'Coco Bluff' coconut ghee, guava 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, 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, pickled seasoning peppers, grilled oyster mushrooms, collard greens,  
basil pesto, parmesan

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

**Herbed Grilled Australian Rack of Lamb | 54**  
garden eggplant & parmesan puree, local tomato salad, mustard greens, natural jus

**Captain Dillan's Grilled Yellowfin Tuna | 41**  
confit purple potatoes, grilled green beans, garden callaloo,  
local tomato & black olive relish

**Captain Dillan's Grilled Wahoo | 41**  
parsnip puree, roasted brussels sprouts, garden greens, citrus emulsion

**Australian Wagyu Striploin | 64**  
roasted fingerling potatoes, local carrots, garden greens, banana pepper chimichurri



TUESDAY 17 MARCH

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Industry Night*

30% off à la carte menu items\* for  
all hospitality professionals.  
Kindly present proof of employment  
to redeem this offer.

**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.

## *St. Patrick's Day Drink Specials*

**The Irish Maid | 10**  
Irish Whiskey, St. Germain, Simple syrup  
Lemon juice, Cucumber

**Irish Espresso Martini | 10**  
Bailey's Liqueur, Espresso, Vodka

**Guinness | 6**



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 apary has  
50 hives producing honey,  
**Ask your server for**  
8 oz jar | 20  
4 oz jar | 10