

## SMALL & SHARE PLATES

### Captain Shelene'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

### Cayman Lobster Bisque Soup | 16

corn & local pepper sofrito, garden mustard greens, lemon crème fraîche, garlic chives

### Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & mango jam

## 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

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 | 42

house-made tagliatelle, red snapper, cayman lobster, maine scallops, 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

### Seared Maine Scallops | 48

sweet potato puree, roasted brussels sprouts, garden greens, citrus vinaigrette

### Captain Charles' Grilled Yellowfin Tuna | 41

carrot & parsnip puree, grilled pole beans, garden greens, nasturtium gremolata

### Captain Dillan's Grilled Wahoo | 41

local eggplant tahina, garden greens, local tomato & seasoning pepper vinaigrette

### Australian Wagyu Striploin | 64

celeriac puree, roasted local cauliflower, garden swiss chard, foie gras bordelaise



TUESDAY 3 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.

## 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!