

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

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

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

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



THURSDAY 5 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

Carne Asada | 6

chili aioli, cured onions, cilantro

Red Snapper Tempura | 6.5

chipotle aioli, pickled seasoning pepper

Chicken Asada | 5.5

avocado crema, cilantro

Grilled Local Cauliflower Tikin Xic | 5

green papaya & coconut slaw

Margarita | 8

Corona | 5

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. C1\$ 65 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.