

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

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, local guava & ginger 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
local white sweet potato puree, roasted brussels sprouts, garden greens, citrus emulsion

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



WEDNESDAY 18 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Gastro Pub Specials

**Captain Morgan's
Black Snapper 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 collard greens, 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. C1\$ 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.