

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum-pickled 'Coco Bluff' coconut, local tomato, cucumber, old bay crème fraiche, charred lemon

Captain Dillan's Wahoo Ceviche | 19

red onion, seasoning pepper, garden radish, 'Coco Bluff' coconut, bilimbi leche de tigre

Seasonal Local Conch Fritters | 21

smoked banana pepper & garden herb aioli, purslane, lime

Captain Dillan's Yellowfin Tuna Tartar | 19

avocado, local cucumber, shallots, garlic chives, pickled radish, spicy soy, island crisps

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

SOUP & SALADS

Roasted Local Pumpkin & 'Coco Bluff' Coconut Soup | 9

toasted pumpkin seeds, black garlic yogurt, garden mint, fresh nutmeg

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, garden rose apple, 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, 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, enoki mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden kale pesto, parmesan

Local Oyster Mushrooms Pasta | 30

spaghetti, guanciale, 'Chateau Chooks' cured egg yolk, pole beans, garden purple kale, shishito peppers, parmesan

Captain Dillan's Yellowfin Tuna Poke Bowl | 35

japanese rice, avocado, 'Coco Bluff' coconut & green papaya kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Captain Dillan's Grilled Yellowfin Tuna | 38

local yellow yam knish, farmer Codi's enoki mushrooms, arugula, truffle beurre blanc

Captain Dillan's Grilled Wahoo | 38

local white sweet potato puree, celery root & green papaya slaw, garden bok choy, lavender & tamarind relish

CAB Beef Burger | 28

brioche bun, provolone cheese, red onion marmalade, local tomato, lettuce, banana peppers, banana pepper aioli, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, arugula, garden cactus chimichurri, house-made pepper jelly, hand-cut fries



MONDAY 23 MARCH

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



**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. C\$ 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.

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!