

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

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 Turkey Mulligatawny Soup | 9

grilled flat bread, lemon yogurt, cilantro, chili flakes

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



TUESDAY 24 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!