

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Douglas' Wahoo Ceviche | 19

red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, cilantro, bilimbi leche de tigre, island crisps

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 Mushroom Soup | 9

truffle crema, salt & pepper breadcrumbs, green onions, rosemary oil

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

Roasted Tomato Risotto | 28

zucchini, local mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden kale pesto, parmesan

Farmer Codi's Roasted Mushroom Pasta | 30

spaghetti, pancetta, '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 kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Captain Atlee's Grilled Yellowfin Tuna | 38

garden cabbage puree, roasted cherry tomato, spicy greens, local cucumber & celery relish

Captain Robert's Roasted Red Snapper | 37

gungo pea hummus, harissa eggplant, callaloo, pickled dates, garden herb chermoula

CAB Beef Burger | 28

brioche bun, gruyere cheese, caramelized onions, local arugula, basil, zucchini bread & butter pickles, spicy tomato aioli, hand-cut fries

Steak Frites | 39

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



MONDAY 30 MARCH

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



A Vegan Feast for the Senses

Friday 17 Apr 2026 | 6:30-10pm

Vibrant flavours, colours, and textures define this immersive celebration of plant-based cuisine.

Guided by Chef Dean Max in collaboration with The Club, relish a seasonal harvest prepared with thoughtful craftsmanship. Begin with a garden cocktail reception, welcome drink and canapés among the greenery, followed by a five-course vegan feast. C\$ 90 per person (plus grats).

Optional kombucha and house-made infusion pairing C\$ 25 or wine pairing C\$ 45.

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!