

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Shelene's Wahoo Ceviche | 19

red onion, cayman tomato, seasoning pepper, garden radish,
cilantro, lime leche de tigre

Seasonal Local Conch Fritters | 21

lime aioli, garden collard greens, charred lemon

Captain Charles' Yellowfin Tuna Tartar | 19

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

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

SOUP & SALADS

Roasted Pumpkin & Lentil Soup | 9

garden bok choy, okra pickle, garden chili relish

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

Cayman Lobster Carbonara | 36

spaghetti, guanciale, 'chateau chooks' egg yolk, green beans,
local oyster mushrooms, parmesan

Captain Charles' Yellowfin Tuna Poke Bowl | 35

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

Seared Maine Scallops | 42

sweet potato puree, roasted brussels sprouts, garden greens, citrus vinaigrette

Captain Charles' Grilled Yellowfin Tuna | 38

carrot & parsnip puree, grilled pole beans, garden greens, nasturtium gremolata

Captain Dillan's Grilled Wahoo | 38

local eggplant tahina, garden greens, local tomato & seasoning pepper vinaigrette

CAB Beef Burger | 28

brioche bun, swiss cheese, onion marmalade, local tomato, arugula,
house-made pickles, smoked poblano pepper aioli, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, arugula, 'Coco Bluff' coconut chimichurri,
house-made pepper jelly, hand-cut fries



WEDNESDAY 4 MARCH

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



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. C\$ 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.

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!