

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

### Captain Jack'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 Potato Chowder Soup | 9

smoked wahoo, collard greens, pickled seasoning peppers, green onions

### 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, swiss chard, citrus vinaigrette

### Captain Charles' Grilled Yellowfin Tuna | 38

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

### Captain Jack's Grilled Wahoo | 38

crushed dutch potatoes, marinated callaloo, cured rose apple, tomato & celery relish

### 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



FRIDAY 6 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](mailto: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!