

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum-pickled 'Coco Bluff' coconut, local tomato, cucumber,
old bay crème fraîche, 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 Peruvian Chicken Soup | 9

organic quinoa, cilantro, lime

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

Garden Green Papaya Salad | 15

green cabbage, local tomato, green beans, carrots, local cucumber,
'Coco Bluff' coconut, crispy shallots, roasted peanuts, spicy tamarind dressing

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

Local Oyster Mushrooms Carbonara | 32

spaghetti, guanciale, 'Chateau Chooks' egg yolk,
green beans, 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

Captain Charles' Grilled Yellowfin Tuna | 38

gungo pea & local tomato stew, roasted artichoke, garden greens,
banana pepper salsa verde

Captain Jack's Grilled Wahoo | 38

crushed dutch potatoes, marinated callaloo, cured cucumber, tomato & celery relish

CAB Beef Burger | 28

brioche bun, cheddar cheese, tobacco onions, local tomato, lettuce,
house-made pickles, banana pepper aioli, hand-cut fries

Steak Frites | 39

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



THURSDAY 12 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!