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, 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

Mediterranean Brasserie Catch Fish Soup | 9
garden flowering brassica, roasted artichoke relish, charred lemon

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, grilled zucchini, 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

THE BRASSERIE

FRIDAY 13 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. CI$ 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!**