

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

### Captain Dillan'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 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, jujube plum & mango jam

### Duck Liver Pate | 13

'Coco Bluff' coconut ghee, jujube plum & mango chutney, grilled ciabatta

## SOUP & SALADS

### Roasted Broccoli & Parmesan Soup | 9

black pepper crumble, truffle crema, pickled seasoning peppers, olive 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, pickled 'Coco Bluff' coconut, 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

### Local Tomato Risotto | 28

zucchini, pickled seasoning peppers, grilled oyster mushrooms, collard greens, basil pesto, parmesan

### Local Oyster Mushrooms Pasta | 30

spaghetti, guanciale, 'Chateau Chooks' cured egg yolk, shishito peppers, parmesan

### Captain Dillan's Yellowfin Tuna Poke Bowl | 35

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

### Captain Dillan's Grilled Yellowfin Tuna | 38

confit purple potatoes, grilled green beans, garden callaloo, local tomato & black olive relish

### Captain Dillan's Grilled Wahoo | 38

parsnip puree, roasted brussels sprouts, garden greens, citrus emulsion

### CAB Beef Burger | 28

brioche bun, provolone cheese, red onion marmalade, local tomato, lettuce, banana peppers, banana pepper aioli, hand-cut fries

### Steak Frites | 39

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



MONDAY 16 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](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!