

## SMALL & SHARE PLATES

### **Caboose Smoked Brasserie Catch Fish Dip | 16**

garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

### **Captain Douglas' Wahoo Ceviche | 19**

red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, cilantro, bilimbi leche de tigre, island crisps

### **Captain Douglas' Yellowfin Tuna Tartar | 19**

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

### **Brasserie Grilled Cheese | 12**

soft brie, white truffle, black sapote & apple jam

### **Duck Liver Pate | 13**

'Coco Bluff' coconut ghee, local guava & ginger chutney, grilled ciabatta

## *Chef's Five-Course Tasting Menu and Wine Pairings*

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu  
Per Person | 90

Add wine pairings to each course, specifically selected by our

Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50

*group participation required*

## SALADS

### **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, garden rose apple, 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, garden lime, spicy tamarind dressing, garden lime

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

### **Roasted Tomato Risotto | 28**

zucchini, local mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden kale pesto, parmesan

### **Farmer Codi's Roasted Mushroom Pasta | 34**

house-made tagliatelle, pancetta, 'Chateau Chooks' cured egg yolk, pole beans, garden purple kale, shishito peppers, parmesan

### **Herbed Grilled Australian Rack of Lamb | 54**

yellow yam mousseline, charred green beans, garden callaloo, banana pepper salsa verde

### **Captain Douglas' Grilled Wahoo | 40**

turmeric carrot puree, grilled carrots, mustard greens, local pineapple salsa

### **Captain Sherry's Grilled Day Grouper | 40**

gungo pea hummus, harissa eggplant, callaloo, pickled dates, garden herb chermoula

### **Captain Douglas' Seared yellowfin Tuna | 40**

artichoke & Local mushroom succotash, garden arugula, spicy tomato reduction

### **CAB Striploin Steak | 54**

potato confit, local tomato & radish salad, garden greens, red wine jus



THURSDAY 2 APRIL

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Taco Night*

### **Chips & Salsa | 10**

guacamole, fire-roasted tomato salsa, island crisps

### **Carne Asada | 6**

chili aioli, cured onions, cilantro

### **Day Grouper Tempura | 6.5**

chipotle aioli, pickled seasoning pepper

### **Chicken Tinga | 5.5**

avocado crema, cilantro

### **Grilled Local Cauliflower Tikin Xic | 5**

green papaya & coconut slaw

Margarita | 8

Corona | 5

## *Easter Cocktail*

### **Chocolate Mudslide | 10**

Absolut Vanilla Vodka, Kahlua, Bailey's Valrhona Chocolate

## **A Vegan Feast for the Senses**

Friday 17 Apr 2026 | 6:30-10pm

Vibrant flavours, colours, and textures define this immersive celebration of plant-based cuisine.

Guided by Chef Dean Max in collaboration with The Club, relish a seasonal harvest prepared with thoughtful craftsmanship. Begin with a garden cocktail reception, welcome drink and canapés among the greenery, followed by a five-course vegan feast. C1\$ 90 per person (plus grats).

Optional kombucha and house-made infusion pairing C1\$ 25 or wine pairing C1\$ 45.

email reservations@brasserieicayman.com or call +1 345 945 1815.

