

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

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
spaghetti, pancetta, 'Chateau Chooks' cured egg yolk, cherry tomatoes, garden radish leaves, local chillies, rosemary, parmesan

Herbed Grilled Australian Rack of Lamb | 54
garden gungo pea passatina, braised purple cabbage, zucchini relish

Captain Douglas' Grilled Wahoo | 40
celery root mash, roasted carrots, local mustard greens, fennel salmoriglio

Captain Sherry's Grilled Day Grouper | 40
ginger rice, garden baby bok choy, papaya emulsion

Captain James' Crispy Triggerfish | 37
poblano pepper aioli, pickled okra, grilled bok choy, sweet & sour sauce

CAB Striploin Steak | 54
crispy potato confit, grilled local mushrooms, pickled okra, radish greens, red wine jus



THURSDAY 9 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

Triggerfish Tempura | 6.5
chipotle aioli, pickled seasoning pepper

Chicken Adobado | 5.5
avocado crema, cilantro

Grilled Local Cauliflower Tikin Xic | 5
green papaya & coconut slaw

Margarita | 8
Corona | 5

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. C\$ 90 per person (plus grats).

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

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