

## 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, local papaya & ginger 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, cherry tomatoes, garden radish leaves, local chilies, rosemary, parmesan

### Herbed Grilled Australian Rack of Lamb | 54

garden gungo pea passatina, roasted carrots, spicy garden greens, zucchini relish

### Captain Douglas' Grilled Wahoo | 40

mustard greens puree, braised local tomatoes, pickled local chilies, garden celery salmoriglio

### Captain James' Blackened Triggerfish | 40

parsnip mash, melted leeks, tuscan kale, garden herb gribiche

### Captain Mario's Grilled Day Grouper | 40

garden gungo pea & preserved lemon succotash, komatsuna, yellow corn gazpacho

### CAB Striploin Steak | 54

crispy potato confit, grilled local mushrooms, pickled okra, radish greens, red wine jus



TUESDAY 14 APRIL

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Industry Night

30% off à la carte menu items\* for all hospitality professionals. Kindly present proof of employment to redeem this offer.

The five-course tasting menu is excluded from this offer.

## 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](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.