

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish,
lemon, grilled ciabatta

Captain Shelene's Triggerfish Tostadas | 19
avocado, red onion, 'Coco Bluff' coconut, garden pomelo,
garden seasoning pepper, lime leche de tigre, cilantro

Brasserie Grilled Cheese | 12
soft brie, white truffle, local papaya & ginger jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, papaya & rose apple 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, pickled seasoning peppers, crispy leeks,
garden kale pesto, parmesan

Farmer Codi's Roasted Mushroom Pasta | 34
house-made tagliatelle, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes,
garden radish leaves, local chilies, rosemary, parmesan

Herbed Grilled Australian Rack of Lamb | 54
white bean ragout, roasted parsnips, spicy garden greens, natural jus

Captain Morgan's Roasted Red Snapper | 40
white bean mash, grilled brussels sprouts, malabar spinach,
tomato & seasoning pepper vinaigrette

Captain Shelene's Blackened Triggerfish | 40
garden gungo pea & preserved lemon succotash, kale, yellow corn gazpacho

CAB Striploin Steak | 54
celeriac & potato gratin, grilled local mushrooms, charred okra,
garden callaloo, red wine jus



THURSDAY 23 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 Pibil | 5.5
avocado crema, cilantro

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

Margarita | 8
Corona | 5

SWIRL: Our Favourite Spanish Wines

Thursday 30 Apr 2026 | 5:30-7pm

Discover the artistry of Spain's most celebrated wine regions, from the rolling hills of Rioja and Ribera del Duero to the sun-drenched vineyards of Andalusia. Led by Simone Ragusa, this tasting showcases exceptional bright, elegant whites to powerful, expressive reds. Each pour is thoughtfully complemented by canapés crafted by Chef de Cuisine Artemio Lopez. C1\$ 65 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