

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain James' Blackfin Tuna Tartar | 19

avocado puree, cucumber, green onions, pickled garden radish, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & ginger jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, local papaya & rose apple chutney, grilled house-made sourdough

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 Cayman Tomato Risotto | 28

crispy brussels sprouts, local mushrooms, pickled seasoning peppers, garden herb salsa verde, 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

Duck Leg Confit | 48

carrot & brown butter puree, garden fennel & rose apple slaw, pak choy, sweet & sour glaze

Captain Lewis' Grilled Wahoo | 40

white bean & green onion puree, balsamic pickled eggplant, swiss chard, shishito pepper & garden celery vinaigrette

Captain Morgan's Roasted Red Snapper | 40

celery root & cauliflower mash, cured Java apple, bok choy, garden pomelo & dill relish

Captain Sherry's Grilled Day Grouper | 40

roasted yellow corn succotash, mustard greens, garden papaya gazpacho

CAB Striploin Steak | 54

celeriac & potato gratin, grilled local mushrooms, roasted carrots, garden callaloo, red wine jus



WEDNESDAY 29 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Gastro Pub Specials

Captain Cherry's

Day Grouper Fish & Chips | 35

crushed green peas, garden mint, 'Coco Bluff' coconut remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted garden vegetables, garden bok choy, natural jus

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. C\$ 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

coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.