

## 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 choi, 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



THURSDAY 30 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

## Mother's Day Special

Tuesday 05 May 2026 - Friday 08 May 2026

Honour the remarkable women in your life with an elegant gift inspired by one of history's most fearless pioneers—Madame Clicquot, the Grande Dame of Champagne. Enjoy a limited-time selection of Veuve Clicquot Champagne, perfect for toasting the women who lead with grace, courage and style.

Choose from Brut C1\$70, Rosé C1\$75, or a two-bottle gift box C1\$135.

Collect at The Brasserie or request complimentary delivery within Cricket Square.

To order  
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