

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum-pickled 'Coco Bluff' coconut, local tomato, cucumber,
old bay crème fraîche, charred lemon

Captain Douglas' Wahoo Ceviche | 19

red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, cilantro,
bilimbi leche de tigre, island crisps

Captain Douglas' Yellowfin Tuna Tartar | 19

avocado, local cucumber, shallots, garlic chives, pickled radish,
spicy soy, 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

SOUP & SALADS

French Onion Soup | 9

sourdough crouton, gruyere cheese, thyme, parsley

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, 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 | 30

spaghetti, pancetta, 'Chateau Chooks' cured egg yolk, pole beans, garden purple kale,
shishito peppers, parmesan

Captain Douglas' Yellowfin Tuna Poke Bowl | 35

japanese rice, avocado, 'Coco Bluff' coconut kimchi, radish, edamame, cucumber,
marinated wakame, spicy soy, sesame seeds

Captain Douglas' Grilled Wahoo | 38

turmeric carrot puree, grilled carrots, mustard greens, local pineapple salsa

Captain Sherry's Grilled Day Grouper | 38

gungo pea hummus, harissa eggplant, callaloo, pickled dates, garden herb chermoula

Captain Douglas' Seared yellowfin Tuna | 40

artichoke & local mushroom succotash, garden arugula, spicy tomato reduction

CAB Beef Burger | 28

brioche bun, gruyere cheese, caramelized onions, local arugula, basil,
zucchini bread & butter pickles, spicy tomato aioli, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, arugula, garden banana pepper & cactus chimichurri,
house-made pepper jelly, hand-cut fries



WEDNESDAY 1 APRIL

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



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.

Easter Cocktail

Chocolate Mudslide | 10

Absolute Vanilla Vodka, Kahlua, Bailey's
Valrhona Chocolate



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.

A 5% **eco-packaging fee**
supports sustainable
materials for take-away, and
a \$1.50 fee ensures
eco-friendly packaging
for leftovers.

Let's protect our planet together!