

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

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

Smoked Potato & Ackee Soup | 9

crab salad, old bay crema, green onions, chili oil

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, cherry tomatoes, garden radish leaves, local chilies, rosemary, parmesan

Captain Douglas' Wahoo Poke Bowl | 35

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

Captain Douglas' Grilled Wahoo | 38

celery root mash, roasted carrots, local mustard greens, fennel salmoriglio

Captain James' Soy Glazed Triggerfish | 38

ginger rice, garden baby bok choy, papaya emulsion

CAB Beef Burger | 28

brioche bun, american cheese, smoked onions, local tomato, jalapeno, lettuce, special sauce, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, arugula, garden chilies & 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 10 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.



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!