

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain James' 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, local papaya & rose apple chutney, grilled ciabatta

SOUP & SALADS

Mexican Black Bean Soup | 9

crispy tortilla, queso fresco, avocado, cilantro

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, pickled seasoning peppers, crispy leeks, garden kale pesto, parmesan

Farmer Codi's Roasted Mushroom Pasta | 30

spaghetti, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes, garden radish leaves, local chilies, rosemary, parmesan

Captain Morgan's Roasted Red Snapper | 38

white bean mash, grilled zucchini, malabar spinach, tomato & seasoning pepper vinaigrette

Captain Shelene's Blackened Triggerfish | 38

garden gungo pea & preserved lemon succotash, kale, yellow corn gazpacho

CAB Beef Burger | 28

brioche bun, pepper jack cheese, beer-braised onions, local tomato, house-made pickles, lettuce, charred leek aioli, hand-cut fries

Steak Frites | 39

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



THURSDAY 23 APRIL

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



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.

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!