

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' 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

SOUP & SALADS

Cuban Black Bean Soup | 9

avocado crema, local tomato relish, 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 Cayman Tomato Risotto | 28

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

Farmer Codi's Roasted Mushroom Pasta | 30

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

Captain Lewis' Wahoo Poke Bowl | 35

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

Captain Lewis' Grilled Wahoo | 38

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

Captain Morgan's Roasted Red Snapper | 38

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

Captain Sherry's Grilled Day Grouper | 38

roasted yellow corn succotash, mustard greens, garden papaya gazpacho

CAB Beef Burger | 28

brioche bun, provolone cheese, nduja, bourbon braised onions, local tomato, radish greens, garlic aioli, hand-cut fries

Steak Frites | 39

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



THURSDAY 30 APRIL

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



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
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!