

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

Captain Derron's Yellowfin Tuna Ceviche | 19

red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro, mango leche de tigre, 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 ciabatta

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

Cayman Mango Salad | 16

arugula, burrata, grilled red onion, local peppers, cucumbers, garden radish, spicy lime vinaigrette

Compress Local Watermelon Salad | 16

field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa, garden mint, aleppo pepper & fennel vinaigrette

Garden Green Papaya Salad | 15

green cabbage, local tomato, green mango, green beans, carrots, local cucumber, 'Coco Bluff' coconut, crispy shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Summer Yellow Corn Risotto | 28

braised local oyster mushrooms, piquillo peppers, garden oregano, black garlic vinaigrette, parmesan

Seafood Pasta | 36

house-made tagliatelle, red shrimp, swordfish, long beans, local tomato, garden basil, lobster cream, parmesan

Grilled Sumac Marinated Lamb Chops | 55

cauliflower cous cous, garden bok choy, java apple chermoula, pomegranate gastrique

Captain Robert's Roasted Red Snapper | 40

roasted pumpkin mash, radish greens, 'Coco Bluff' coconut sofrito

Captain Derron's Grilled Yellowfin Tuna | 38

eggplant tahina, grilled broccoflower, malabar spinach, local tomato relish

Captain Thom's Grilled Swordfish | 42

carrot & ginger puree, sweet & sour carrots, garden bok choy, miso-tamarind glaze

CAB Beef Tenderloin Steak | 57

breadfruit mash, braised local oyster mushrooms, roasted carrots, garden greens, red wine jus



TUESDAY 26 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Industry Night

30% off à la carte menu items* for all hospitality professionals.

Kindly present proof of employment to redeem this offer.

*The five-course tasting menu is excluded from this offer

SWIRL: California Wine Icons

Thursday 28 May 2026 | 5:30-7pm

California produces nearly 85% of all wine made in the United States, making it one of the world's most influential wine regions. From Napa Valley's golden hills to the cool, fog-kissed vineyards of Russian River, its wine country is as diverse as it is iconic. Enjoy a guided tasting through five standout regions, including Sonoma, the Central Coast, and Alexander Valley. Discover expressive wines paired with seasonal canapés by Chef de Cuisine Artemio Lopez. C1\$65 per person (plus grats).

To reserve, 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.