

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
garden greens, avocado, charred 'coco bluff' coconut, pickled 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, green 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 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



WEDNESDAY 27 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Gastro Pub Specials

**Captain Thom's
Swordfish Fish & Chips | 36**
crushed green peas, garden mint,
'Coco Bluff' coconut remoulade, lemon,
hand-cut fries

CAB Beef Wellington | 58
yukon potato mash,
roasted garden vegetables,
garden bok choy, natural jus

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.