

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Dillan's Yellowfin 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

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

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, garden lime, 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

Farmer Codi's Roasted Mushroom Pasta | 34

house-made tagliatelle, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes, garden radish leaves, local chilies, rosemary, parmesan

Roasted Duck Breast | 54

carrot & brown butter puree, garden fennel & rose apple slaw, pak choi, sweet & sour glaze

Captain Darley's Grilled Wahoo | 40

celeriac & potato gratin, pickled honshimiji mushrooms, garden greens, bordelaise sauce

Captain Dillan's Grilled Yellowfin Tuna | 40

jasmine rice, sweet & sour eggplant, radish greens, key lime, ginger & 'Coco Bluff' coconut curry

CAB Beef Tenderloin Steak | 57

celery root puree, braised local oyster mushrooms, long beans, garden greens, red wine jus



FRIDAY 8 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19

black forest ham, salami milano, grilled onion, roasted peppers, spinach salad

Chef's Special Pizza | 19

beef brisket, cheddar cheese, collard greens, jalapeno, parsnip cream, pickled zucchini

Pinot Noir 2023, Cooper Mountain, Oregon, US | 40

Wine & Dine: The World's Finest Cabernets

Friday 22 May 2026 | 6:30-10pm

Tasting enthusiasts are in for a treat with world-renowned Cabernet Sauvignon from two iconic regions: Napa Valley and Bordeaux, paired with an exquisite five-course menu. Known for bold structure and age-worthy complexity, these wines reflect distinct terroirs—from Napa's sun-soaked richness to Bordeaux's refined elegance. Labels include Château Angélus, La Mission Haut-Brion, Peter Michael, and Opus One. Limited to just 20 guests, this culinary event is C\$290 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