

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 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

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 kale, local chilies, rosemary, parmesan

Grilled Herb Marinated Lamb Chops | 56

carrot & brown butter puree, garden fennel & rose apple slaw, pak choi, banana pepper salsa verde

Captain Darley's Grilled Wahoo | 40

celery root & leek puree, garden beets, pak choi, green onion & citrus salmoriglio

Captain Dillan's Grilled Yellowfin Tuna | 40

black beluga lentils, curried garden carrots, mustard greens, garden fennel & zucchini yogurt

Captain Thom's Grilled Swordfish | 42

'Coco Bluff' coconut rice, garden callaloo, local mango & papaya salsa

CAB Beef Tenderloin Steak | 57

breadfruit mash, braised local oyster mushrooms, long beans, garden greens, red wine jus



THURSDAY 14 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

Beef al Pastor | 6

avocado crema, cured onions, cilantro

Wahoo Tempura | 6.5

chipotle aioli, pickled seasoning pepper

Chicken Fajitas | 5.5

garden chili aioli, pepper jack cheese, cilantro

Grilled Local Cauliflower Tikin Xic | 5

green papaya & coconut slaw

Margarita | 8

Corona | 5

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 Angéus, La Mission Haut-Brion, Peter Michael, and Opus One. Limited to just 20 guests, this culinary event is C\$290 per person (plus grats).

To book, email us on 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