

## SMALL & SHARE PLATES

### **Caboose Smoked Brasserie Catch Fish Dip | 16**

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

### **Captain Darley's Wahoo 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

### **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 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

### **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



FRIDAY 15 MAY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Pizza Night*

### **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**

pimento bbq duck, swiss cheese, roasted tomato, charred leeks, garden purslane

**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 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](mailto: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