

## SMALL & SHARE PLATES

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

garden purslane, 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

### **Compress Local Watermelon Salad | 16**

field greens, grilled halloumi cheese, local cherry tomatoes, white quinoa, garden mint, aleppo pepper 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, wahoo, local tomato, garden basil, lobster cream, parmesan

### **Grilled Sumac Marinated Lamb Chops | 55**

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

### **Captain Darley's Grilled Wahoo | 40**

wild rice pilaf, roasted garden radish, radish greens, local tomato relish

### **Captain Dillan's Grilled Yellowfin Tuna | 40**

kohlrabi & potato puree, roasted garden carrots, callaloo, bone marrow bordelaise

### **Captain Thom's Grilled Swordfish | 42**

garden eggplant tahina, charred okra, purslane, cucumber & zucchini vinaigrette

### **CAB Beef Tenderloin Steak | 57**

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



TUESDAY 19 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.

## **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**

coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.