

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



WEDNESDAY 20 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

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

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