

## 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

### **Duck Leg Confit | 48**

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

### **Captain Lewis' 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



WEDNESDAY 6 MAY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Gastro Pub Night*

### **Captain James' Triggerfish Fish & Chips | 35**

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

email [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.