

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Derron's Yellowfin Tuna 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, long beans, 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 Diego's Grilled Mahi Mahi | 40

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

Captain Derron'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, arugula, cucumber & zucchini vinaigrette

CAB Beef Tenderloin Steak | 57

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



THURSDAY 21 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

Carne asada | 6

avocado crema, cured onions, cilantro

Baja Style Swordfish | 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

SWIRL: California Wine Icons

Thursday 28 May 2026 | 5:30-7pm

California produces nearly 85% of all wine made in the United States, making it one of the world's most influential wine regions. From Napa Valley's golden hills to the cool, fog-kissed vineyards of Russian River, its wine country is as diverse as it is iconic. Enjoy a guided tasting through five standout regions, including Sonoma, the Central Coast, and Alexander Valley. Discover expressive wines paired with seasonal canapés by Chef de Cuisine Artemio Lopez. C1\$65 per person (plus grats).

To reserve, email 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