

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
garden greens, avocado, charred 'Coco Bluff' coconut, pickled radish,
lemon, grilled ciabatta

Captain Dorson's Crispy Sprats | 21
citrus & mango slaw, garden lettuce, avocado tartar sauce, charred lemon

Captain James' Blackfin 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 & soursop jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, mixed berry 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

Compressed Local Watermelon Salad | 16
field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa,
garden mint, aleppo pepper & fennel 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, roasted red peppers, garden oregano,
black garlic vinaigrette, parmesan

House-made Bacon Carbonara | 32
house-made tagliatelle, 'Chateau Chooks' egg yolk,
garden green onions, parmesan

Crispy Duck Confit | 38
sweet potato puree, garden arugula, marinated peaches, spicy almonds,
pomegranate gastrique

Captain Lewis Grilled Yellowfin Tuna | 44
roasted potatoes, braised carrots, garden onions, malabar spinach, seasoning pepper,
lobster & shrimp emulsion

CAB Beef Tenderloin Steak | 57
roasted pumpkin & tahini puree, braised oyster mushrooms, crispy brussels sprouts,
banana pepper chimichurri



TUESDAY 16 JUNE

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Gastro Pub Specials

**Brasserie Catch
Mahi Mahi 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

Chef's Jam 2026

Friday 19 Jun 2026 | 6:30-10pm

The "Chef's Jam" lineup has officially dropped! Chefs Dean and Arte will be joined by Davide Sannia of Agua, Ervin Horvath of Agave, Chef on Call Thomas Tennant, and restaurateur, television host, and writer Dylan Benoit. Enjoy a five-course menu, with each course crafted by a different chef—bringing together artistry and indulgence, playful creativity and unexpected twists. Welcome drinks and canapés to start in the garden. C\$150 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

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