

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 & jujube plum slaw, 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 & ginger 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
garden lettuce, caramelized peaches, seasoning peppers,
mint, spicy almonds

Captain James' Roasted Red Snapper | 41
'Coco Bluff' coconut rice, chili garlic eggplant, callaloo, rose apple slaw,
tamarind relish

Brasserie Catch Grilled Mahi Mahi | 42
sweet potato & corn puree, blackened zucchini, flowering brassica,
local mango salsa

CAB Beef Tenderloin Steak | 57
yukon potato parmentier, braised local oyster mushrooms, roasted carrots,
malabar spinach, red wine jus



THURSDAY 11 JUNE

*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 Mahi Mahi | 6.5
chipotle aioli,
pickled seasoning pepper slaw

Chicken fajitas | 5.5
garden chili aioli, monterey jack cheese,
cilantro

Blackened Cauliflower | 5
avocado crema, mango salsa, cilantro

Margarita | 8
Corona | 5

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