

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

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



THURSDAY 18 JUNE

Chef Dean Max

and

Chef Artemio Lopez

welcome you

Taco Night

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

Cayman Style Beef | 6

garden chili aioli, shredded lettuce, tomato salsa

Baja Style Mahi Mahi | 6.5

chipotle aioli, pickled seasoning pepper slaw

Chicken Tinga | 5.5

avocado crema, queso fresco, cilantro

Blackened Cauliflower | 5

chili aioli, mango salsa, cilantro

Margarita | 8

Corona | 5

SWIRL: Best of Australia & New Zealand

Thursday 25 Jun 2026 | 5:30-7pm

Hop Down Under for a taste of some of the world's most popular wines built on experimentation and winemaking innovation. Savour Australia's iconic Barossa shiraz and the elegant chardonnays of Margaret River before "crossing the ditch" to New Zealand for Marlborough's vibrant sauvignon blancs. Coastal vineyards and long ripening seasons create wines of remarkable depth, freshness and complexity. Enjoy expertly paired canapés by Chef Arte with each pour: 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