

SMALL & SHARE PLATES

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

Captain James' Blackfin Tuna Ceviche | 19
red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro,
mango leche de tigre, island crips

Brasserie Grilled Cheese | 12
soft brie, white truffle, local papaya & ginger jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, local guava & ginger 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, piquillo peppers, garden oregano,
black garlic vinaigrette, parmesan

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

Roasted Duck Breast | 52
brown butter carrot puree, garden tatsoi,
surinam cherry bordelaise

Captain Sherry's Roasted Red Snapper | 40
white bean passatina, braised garden radish, spicy greens,
fennel salmoriglio

Brasserie Catch Grilled Mahi Mahi | 40
cauliflower cous cous, cucumber, cherry tomatoes, parsley, garden greens,
pomegranate yogurt

CAB Beef Tenderloin Steak | 57
breadfruit mash, braised local oyster mushrooms, roasted carrots,
garden greens, red wine jus



TUESDAY 2 JUNE

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Industry Night

30% off à la carte menu items* for
all hospitality professionals.
Kindly present proof of employment
to redeem this offer.

*The five-course tasting menu is
excluded from this offer

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.