

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 & 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
sweet potato puree, garden arugula, marinated peaches, spicy almonds,
pomegranate gastrique

Captain James' Roasted Red Snapper | 42
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*

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.