

SMALL & SHARE PLATES

Captain Dorson's Crispy Sprats | 21

flowering brassica, 'Coco Bluff' coconut ranch, green mango escovitch, lemon

Captain James' Black Snapper Ceviche | 19

red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro, mango leche de tigre, island crisps

Captain Shadiac's Tuna Tartare | 19

avocado puree, local cucumber, shallots, green onions, pickled radish, spicy soy, 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 Tagliatelle Carbonara | 32

crispy pancetta, chateau chooks egg yolk, garden green onions, parmesan

Captain Shadiac's Grilled Mahi Mahi | 41

herbed jasmine rice pilaf, flowering brassica, starfruit & peach salsa

Captain Sherry's Grilled Day Grouper | 42

local pumpkin & 'coco bluff' coconut mash, malabar spinach, grilled zucchini, charred tomatillo & avocado crema

Grilled Herb Marinated Lamb Chops | 54

yellow summer corn tahina, arugula, radish and cucumber salad, date adobo

CAB Beef Tenderloin Steak | 57

charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts, garden herb chimichurri



THURSDAY 25 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Tacos & Margaritas

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

Caboose Smoked Beef | 6

garden chili aioli, pickled onions, tomato salsa

Baja Style Grouper | 6.50

chipotle aioli, bok choy slaw

Chicken Tinga | 5.50

avocado crema, queso fresco, cilantro

Blackened Cauliflower | 5

Chili aioli, papaya salsa, cilantro

Margaritas | 8

Corona | 5

SWIRL: Best of Argentina & Chile

Thursday 16 July 2026 | 5:30-7pm



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.