

SMALL & SHARE PLATES

Captain James' Brasserie Catch Wahoo Ceviche | 19
red onion, June plum, seasoning pepper, cucumber, cilantro,
mango-lime aguachile, island crisps

Captain James's Blackfin Tuna Tartar | 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, garden Surinam cherry chutney,
grilled ciabatta

SOUP & SALADS

Caribbean Chicken Pepper Pot Soup | 9
'Coco Bluff' coconut rice, garden callaloo, banana pepper relish

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

Flowers Farm Summer Yellow Corn Risotto | 28
braised local oyster mushrooms, roasted red peppers, garden oregano,
black garlic vinaigrette, parmesan

Spaghetti Carbonara | 29
crispy pancetta, 'Chateau Chooks' egg yolk, garden green onions,
parmesan

Captain James' Blackfin Tuna Poke Bowl | 35
Japanese rice, avocado, garden rose apple kimchi, radish, edamame, cucumber,
marinated wakame, spicy soy, sesame seeds

Captain James' Brasserie Catch Grilled Wahoo | 38
roasted sweet potato & garden corn puree, malabar spinach,
peach & starfruit salsa

CAB Beef Burger | 28
brioche bun, pepper jack cheese, caramelized garden onions, tomato, lettuce, pickled
zucchini, avocado aioli, hand-cut fries

Steak Frites | 39
'Chateau Chooks' poached egg, garden greens, garden chilies &
'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 3 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35
Choice of 3 courses | 45

APPETISERS

Caribbean Chicken Pepper Pot Soup
'Coco Bluff' coconut rice, garden callaloo,
banana pepper relish

OR

Compressed Local Watermelon Salad
field greens, grilled halloumi cheese, local
cherry tomatoes, organic quinoa, garden
mint, Aleppo pepper & fennel vinaigrette

ENTREES

Captain James' Blackfin Tuna Poke Bowl
Japanese rice, avocado, garden rose apple
kimchi, radish, edamame, cucumber,
marinated wakame, spicy
soy, sesame seeds

OR

Spaghetti Carbonara
crispy pancetta, 'Chateau Chooks'
egg yolk, garden green onions, parmesan

DESSERTS

Trio of house-made sorbets
black sapote & chocolate, garden tamarind
Cayman sea salt, local papaya



*Special Cocktails
4th of July*

Old-Fashioned & Sea Breeze | 8

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