SMALL & SHARE PLATES

Captain Diego's Conch Fritters | 20
Flowers Farm scotch bonnet aioli, garden arugula, charred lemon

Captain Dorson's Black Snapper Ceviche | 19
red onion, garden starfruit, longan, seasoning pepper, cilantro, mango aguachile, island crisps

Captain Dillan's Yellowfin Tuna Tartar | 19
local avocado, Flowers Farm cucumber, shallots, garlic chives, pickled garden radish, spicy soy, island crisps

Captain Diego's First of the Season Conch Salad | 21
local peppers, red onion, jujube plum, Flowers Farm cucumber, garden pomelo, starfruit-lime dressing, island crisps

Brasserie Grilled Cheese | 12
soft brie, white truffle, Flowers Farm papaya & naseberry jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, Flowers Farm papaya chutney, grilled ciabatta

SOUP & SALADS

New England Style Brasserie Catch Fish Chowder | 9
applewood smoked bacon, garden green onions, scotch bonnet & thyme relish

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 15
field greens, spicy pumpkin seed granola, pickled cranberries, pomegranate, black garlic pesto, parmesan cheese

Charred Cayman Avocado Salad | 16
arugula, cherry tomatoes, grilled red onion, pickled breadfruit, cucumbers, puffed quinoa, green goddess dressing

Flowers Farm Green Papaya Salad | 15
green cabbage, carrots, 'Coco Bluff' coconut, cucumber, grapefruit, toasted peanuts, crispy yellowfin tuna, spicy mango dressing

add to any salad:
chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Brown Butter Butternut Squash Pasta | 24
spaghetti, shaved garlic, chili flakes, spicy breadcrumbs, garden sage, parmesan

Flowers Farm Papaya BBQ Chicken Sandwich | 26
brioche bun, cheddar cheese, brussels sprouts & parsnip slaw, jalapeño, avocado crema, hand-cut fries

Captain Dillan's Yellowfin Tuna Poke Bowl | 36
japanese rice, local avocado, garden papaya kimchi, radish, edamame, cucumber, marinated wakame, spicysoy, sesame seeds

Captain Dorson's Roasted Red Snapper | 38
chickpea & local butternut squash curry, collard greens, date & Flowers Farm papaya chutney

Captain Dillan's Grilled Wahoo | 39
purple fingerling potato mousseline, chili-roasted carrots, garden greens, starfruit sauce vierge

Captain Dillan's Grilled Yellowfin Tuna | 39
charred eggplant & black lentil puree, frisée lettuce, pickled mushrooms, scotch bonnet chimichurri

CAB Beef Burger | 28
brioche bun, gouda cheese, crispy onions, tomato, pickled oyster mushrooms, arugula, spicy aioli, hand-cut fries

Steak Frites | 39
'Chateau Chooks' poached egg, arugula, garden herb chimichurri, house-made pepper jelly, hand-cut fries

THE BRASSERIE

FRIDAY 20 NOVEMBER

Chef Dean Max and Chef Artemio Lopez welcome you



Harvest Dinner: Lobster & Champagne

Friday 04 Dec 2026 | 6:30-10pm | The Brasserie

Celebrate the opening of Cayman's lobster season with an extraordinary five-course, family-style dining experience honouring the island's first catch. Savour the fresh, delicate flavours of locally caught lobster, expertly prepared alongside the finest seasonal ingredients and complemented by a curated selection of exceptional French Champagnes. Join us for an unforgettable evening of exquisite food, fine Champagne and warm Cayman hospitality at The Brasserie's signature Harvest Dinner.
CI$ 210 per person (plus gratuities).

To reserve, email us 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.

A **5% eco-packaging fee** supports sustainable materials for take-away, and a $1.50 fee ensures eco-friendly packaging for leftovers.

Let's **protect our planet together!**