THE BRASSERIE

Dinner Menu

Address: Cricket Square
Phone: (345) 945 1815
Cuisine: Gourmet Fusion

The Brasserie is dedicated to hauling in the freshest fish, on their own local, deep-sea fishing boats, ‘Brasserie Catch I & II,’ and bringing it straight to their kitchen, to then serve at your table.

SMALL PLATES

Caboose Smoked Brasserie Catch Fish Dip **CI$16**

Garden greens, local avocado, rum pickled ‘coco bluff’ coconut, garden radish, lemon, grilled ciabatta

Captain Atlee’s Yellowfin Tuna Tartar **CI$19**

Avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Steamed Bangs Island Mussels **CI$20**

Garden turmeric, lemongrass, ‘coco bluff’ coconut milk, garden chilies, cilantro, lime

Cayman Lobster Bisque Soup **CI$16**

Yellow corn sofrito, vanilla cream, garden mustard greens

Brasserie Grilled Cheese **CI$12**

Soft brie, white truffle, garden papaya & jujube plum jam

Duck Liver Pate **CI$13**

‘Coco bluff’ coconut ghee, garden acerola cherry & strawberry chutney, grilled ciabatta

Captain Daniel’s Conch Salad **CI$21**

Local peppers, cucumber, garden longan, ‘coco bluff’ coconut, red onion, passion fruit – scotch bonnet dressing

LARGE PLATES

Roasted Pepper & Saffron Risotto **CI$28**

Crispy oyster mushrooms, eggplant salmoriglio, garden purslane, parmesan

Seafood Pasta **CI$38**

House-made tagliatelle, cayman lobster, maine mussels, little neck clams, yellowfin tuna, cherry tomatoes, garden basil, parmesan

Captain Derron's Grilled Whole Lobster **MP**

Fingerling potatoes, roasted carrots, broccoli, choy sum, herb & garlic butter

Crispy Duck Confit **CI$34**

Pumpkin & apple puree, garden mustard greens, clementine & starfruit salad, hot brasserie honey

Captain Atlee's Grilled Yellowfin Tuna **CI$42**

Roasted fingerling potatoes, okra, kalamata olives, garden kale, seville orange & tomato vinaigrette

Captain Atlee's Grilled Wahoo **CI$42**

Cauliflower & beet puree, roasted carrots, garden beet greens, seville orange & charred shishito pepper vinaigrette

Grilled CAB Beef Tenderloin **CI$57**

Parsnip puree, roasted local oyster mushrooms, roasted carrots, arugula, bone marrow bordelaise

SOUPS & SALADS

Add to any salad: chicken CI$8 shrimp CI$11 steak CI$16 brasserie catch' CI$16

Brasserie Honey Roasted Local Pumpkin Salad **CI$16**

Field greens, danish blue cheese, roasted pears, charred 'coco bluff' coconut, pomegranate, roasted walnuts, cayman sorrel pesto

Roasted Beet Salad **CI$16**

Field greens, goat cheese, shaved fennel, citrus, pickled 'coco bluff' coconut, apple cider & brasserie honey vinaigrette

CHEF'S FIVE-COURSE TASTING MENU

Tasting Menu **CI$90**

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

Wine Pairing **CI$50**

Add wine pairings to each course, specifically selected by our Master Sommelier, Simone Ragusa (3oz pours)

Group participation required

The Brasserie frequently changes their menu based on availability of local ingredients. Dishes and prices maybe

differ.

Last updated: Mon 22 Dec, 2025