



UNION Dinner Menu

Address: The Crescent

Phone: (345) 640 5660

Cuisine: Upscale Grill & Cocktail Bar

All prices are in Cayman Islands dollars (CI\$). 1 CI\$ = 1.25 US\$. A 16% gratuity will be added to all checks.

Please advise your server of any dietary restrictions

CAVIAR SERVICE

Ocietra Classic Caviar (30g) **CI\$135**

A layered taste of subtle walnut notes, hints of fruit, and rich marine flavors with a delightful finish

Beluga Siberian Caviar (30g) GF **CI\$195**

Large, soft pearls providing a velvety texture and a long, complex flavor prized for its elegance

APPETIZERS

Caesar **CI\$16**

Romaine heart, herb croutons, bacon crumbs, parmesan snow, Caesar emulsion, emmental crisp. Add: pickled white anchovies 'boquerones' CI\$3

Pear & Gorgonzola v GF **CI\$18**

Fresh pear carpaccio, Gorgonzola crumble, caramelised pear, dried cranberries, candied walnuts, pear and white balsamic dressing

Truffle Mushroom Pâté v **CI\$18**

Local oyster and cremini mushrooms, white truffle, Kalamata olive crumb, French cornichons, toast

Steak Tartare **CI\$23**

Hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori, confit quail's egg yolk, togarashi tortilla chips (gfo), 'smoke' dome

Rib & Marrow **CI\$20**

Crispy potato pavé, braised beef short rib, roasted bone marrow, lemon chimichurri, pickled onions, horseradish panko

Foie Gras

CI\$25

Chilled foie gras terrine (mit-cuit), pistachio crumble, caramelised pear and stem ginger compôte, brioche toast

SEAFOOD APPETIZERS

Lobster Bisque

GF

CI\$16

Lobster and brandy bisque, sautéed lobster bites, roasted tomato oil

Mussels

CI\$23

Sautéed PEI blue mussels, Calabrian 'nduja cream, shallots, parsley, baguette toast. Option: choose the classic 'Marinières' version

Wahoo Ceviche

GF

CI\$23

Wahoo, passion fruit 'gazpacho', scotch bonnet sorbet, guacamole, blush daikon, plantain chips

Tuna Tataki

CI\$25

Yellowfin tuna 'mosaic', nori, pineapple foam, black tobiko 'caviar', wasabi mayo, kafir lime leaf oil, fennel pollen, ponzu dipping sauce. Add: housemade togarashi tortilla chips CI\$3

Seafood Cocktail

CI\$24

Caribbean lobster tail, shrimp, blue crab, black tobiko caviar, classic Marie Rose sauce, lettuce, cucumber

Shrimp Peri-Peri

CI\$19

Sautéed Atlantic shrimp, roasted peri-peri sauce, black olive crumb, grilled baguette

THE GRILL

Steaks are sourced from American Certified Angus Beef (CAB) herds or New Zealand grass-fed Angus. Choose your cut and then add sides, sauces and toppings.

Upgrade to surf n turf CI\$30: 4oz Caribbean lobster tail, asparagus and béarnaise

Sauces: mushroom CI\$6 / green peppercorn CI\$6 / chimichurri CI\$6 / Béarnaise CI\$6

Fries etc: fries CI\$6 / truffle parmesan fries CI\$9 / whipped buttered mash CI\$6 / crispy potato pave CI\$6

Mac n Cheese: Cheddar mac n cheese CI\$8 / gorgonzola mac n cheese CI\$10 / bacon mac n cheese CI\$12 / lobster mac n cheese CI\$23

Vegetables: crispy sprouts CI\$10 / grilled broccolini CI\$10 / grilled asparagus CI\$10 / roasted cherry tomatoes CI\$6

New York Strip (Bone Out) 14oz	CI\$49
CAB Angus	
Kansas Strip (Bone In) 16oz	CI\$55
CAB Angus	
Tenderloin Barrel Cut 8oz	CI\$69
CAB Angus	
Ribeye (Bone Out) 18oz	CI\$79
New Zealand grass-fed Angus	
Ribeye 'Cow Girl' (Bone In) 16oz	CI\$80
CAB Angus	
Porterhouse (Bone In) Tenderloin Strip 16oz	CI\$75
CAB Angus	
Tomahawk Ribeye (Bone In) 32oz	CI\$145
CAB Angus	
Wagyu Tenderloin (Bone Out) 6/7 Marble 8oz	CI\$135
Wagyu/Angus F1 Breed by Black Opal, Australia	
Wagyu New York Strip (Bone Out) 6/7 Marble 14oz	CI\$110
Kuroge Washu Breed by Mishima Reserve, USA	
Wagyu Cheeseburger	CI\$39
8oz Australian wagyu patty, cheddar, onion jam, bacon, burger sauce, brioche bun, pickles, lettuce, tomato, fries	

FROM THE SEA

Red Snapper	CI\$42
Pan-seared local snapper fillet, blue mussels, spiced apple velouté, confit leeks, fingerling potatoes, crispy fried capers	
Tuscan Tuna GF	CI\$45
Chargrilled yellow fin tuna, creamy sun-blush tomato and 'nduja sauce, blistered baby tomatoes, crispy gnocchi	
Boston Cod	CI\$42
Roasted fillet of Boston cod, Provençal herb panko crust, smoked snapper potato cake, wilted spinach, chive beurre blanc	

Lobster & Crab Risotto GF CI\$42

Poached Caribbean lobster, blue crab 'snow', lobster bisque risotto, sweet drop peppers, roasted tomato oil

Seafood Linguine CI\$39

Blackened local wahoo, sauteed shrimp, PEI blue mussels, littleneck clams, tomatoes, basil, chilli butter and garlic sauce, linguine pasta

Union Seafood Platter GF CI\$75

Two chargrilled Caribbean lobster tail (4oz), grilled peri-peri shrimp, two Hokkaido scallops, PEI mussels, littleneck clams and blackened Chilean salmon served with béarnaise sauce and spicy dipping sauce. Add: fries CI\$6, truffle parmesan fries CI\$9, crispy potato pave CI\$6, grilled asparagus CI\$10

FROM THE LAND

Pork Tenderloin GF CI\$39

Pecan-rubbed pork tenderloin medallions, sweet potato and parmesan stacks, braised red cabbage, bourbon and mustard cream sauce, crumbled chicharrón

Chicken Marsala GF CI\$42

Roasted organic 'airline' chicken breast (butter and thyme marination), crispy potato pave, sautéed oyster mushrooms, Sicilian Marsala wine sauce

Angus Beef Short Rib GF CI\$45

Smoked, slow braised and roasted, with buttered mash potato, thyme-roasted carrots, skillet pearl onions, vintage port wine sauce

Mushroom Risotto V CI\$29

Sautéed black oyster and porcini, mushroom cream velouté, aged parmigiano reggiano, balsamic glaze

Last updated: Thu 18 Dec, 2025