



LITTLE BREAD PLATES

CHEESY GARLIC BREAD

Crispy French loaf with garlic butter and cheese \$5

GRILLED GARLIC TOAST

Sliced, crispy French bread with garlic butter \$1.50

CRISPY FLATBREAD

Our signature crust served with basil marinara dipping sauce \$4

5 CHEESE FLATBREAD

Mozzarella, jack, cheddar, parmesan and gorgonzola baked on our signature crust with marinara sauce \$9

SOUPS FOR THE SOUL

CLASSIC FRENCH ONION

Caramelized onions, beef broth, merlot and fresh thyme, simmered and gratinated golden brown with blended cheese \$6

CREAM OF MUSHROOM

Classic thick mushroom soup with truffle oil \$6

SOUP OF THE DAY

Always tasty, always fresh. The daily creation of our kitchen team \$5.50

APPETIZERS

EDAMAME BEANS

1/2 Lb of soybean pods steamed and salted with Cayman sea salt and dried garlic or firecracker spiced! \$6

LOBSTER FRITTERS

Homemade "hush puppy" style fritters full of lobster, peppers and onions with a scotch bonnet mayo and lemon \$9

FRESH TOMATO AND BASIL BRUSCHETTA

Classic tomato mixture on grilled baguettes then drizzled with balsamic reduction \$6

BBQ CHICKEN & ROASTED CORN QUESADILLA'S

Crispy flour tortilla loaded with roasted corn, cheese, caramelized onions & chicken \$9

FLASH FRIED CALAMARI

Dusted in cornmeal & seasoned flour. Served over smoked yellow pepper aioli And a balsamic reduction \$9

BEAN AND VEGETABLE SAMOSAS

Roasted vegetables, spicy smoked black beans and cheese in a savoury pastry shell served with guacamole \$8

THAI STYLE WINGS

6 Jumbo wing drumettes glazed in our sweet thai chilli lime sauce \$8

SPINACH AND ARTICHOKE DIP

A mixture of spinach, artichokes and cream cheese, baked with parmesan cheese. Served with crispy tortilla chips \$9

Gratuity of 15% will be added to groups of 6 or more.
Your feedback is appreciated, please email us at info@ourhousecayman.com

Executive Chef : Nelson Daniels



SALADS

ADD GARLIC SHRIMP (\$7), MAHI-MAHI (\$7) OR CHICKEN BREAST(\$6)

CHOPPED SALAD

Romaine lettuce topped with chopped turkey, bacon, chicken, tomato, eggs, artichokes and cheese \$11

BRICKHOUSE GREENS

Baby greens dressed in a walnut vinaigrette with pulled chicken, candied walnuts, dried cranberries and goat cheese \$11

HOUSE GREENS

Fresh baby green lettuce, crisp vegetables, and mixed cheese tossed in our signature oil free house dressing \$7

GRANNY SMITH GORGONZOLA

Balsamic dressed mixed greens with sliced apples, red onions, crispy bacon and crumbled gorgonzola cheese \$9

SPINACH SALAD

Spinach, fresh mango, strawberries, spiced pecans & Bermuda onions \$7

CAESAR

Crispy Romaine hearts tossed with croutons, fresh parmesan and our home made dressing \$7

SANDWICHES

GRILLED CHICKEN SANDWICH

Marinated, grilled chicken, crispy bacon, lettuce, tomato & purple onions on a lightly toasted baguette topped with gorgonzola mayo \$10

MAHI SOFT SHELL TACOS

Blackened and grilled, tucked into warm soft tortillas with shredded lettuce, jack cheese, mango salsa and sour cream . \$10

JERK CHICKEN WRAP

Jerk marinated chicken breast tossed with roasted peppers, onions and jerk mayo. Wrapped in a warm flour tortilla with lettuce and shredded cheese \$9

THE BIG BLUE BURGER

Certified Angus Sirloin ground, seasoned and grilled, topped with herbed blue cheese and caramelized sweet onions, served on a toasted brioche bun with lettuce and tomatoes \$11

LOADED C.A.B SIRLOIN BURGER

Certified Angus Sirloin ground, seasoned and grilled, topped with bacon, mushrooms and cheese, served over a toasted bun with lettuce, tomato and onions \$14

BRICK BURGER

Certified Angus Sirloin ground, seasoned and grilled, basted with BBQ sauce, grilled ham and cheddar cheese, served on a brioche bun with lettuce, tomato and onions \$14

Gratuity of 15% will be added to groups of 6 or more.

Please make your server aware of any allergies.

Your feedback is appreciated, please email us at info@ourhousecayman.com

Executive Chef : Nelson Daniels



NOODLE'S

BRICK HOUSE PENNE

Tender strips of chicken, caramelized onions, Sun-dried tomatoes, green peas and a light Chicken broth, topped with parmesan \$15

SAUSAGE TORTELLINI

Cheese filled tortellini tossed with Italian sausage, roasted pepper and our signature basil tomato sauce \$16

BRICK HOUSE LASAGNA

Layers of pasta, zesty meat sauce and mozzarella cheese, topped with provolone and parmesan cheese \$15

FETTUCINE ALFREDO

Smothered with creamy, garlic parmesan Alfredo Sauce.

Vegetarian \$13 Chicken \$16
Jerk Chicken \$16 Shrimp \$18

CHICKEN & CHORIZO PENNE

Sautéed chicken and spicy chorizo sausage, tossed with onions and peppers in a light garlic cream sauce \$16

PENNE FRESCA

Tossed with tomatoes, fresh basil, onions, fresh spinach leaves and olive oil. Finished with a touch of parmesan cheese \$14

SEAFOOD FETTUCINI

A melange of calamari, shrimp, fresh fish and sweet bell peppers in a light basil pesto marinara, finished with a touch of cream \$18

ENTRÉES

MANGO BBQ RUM RIBS

Fall off the bone tender. Char grilled with mango and rum BBQ sauce served with natural cut garlic fries. \$20

CHICKEN BUTTER CURRY

Chicken and vegetables simmered in a mild red curry finished with butter served with steamed rice, pompadum and mango chutney \$16

FISH & CHIPS

Caybrew beer battered grouper fillets served over natural cut garlic fries and homemade tartar sauce and fresh lemon \$12

STEAK & FRITES

8oz New York Strip Loin, served over French fries and herbed blue cheese, topped with red wine Demiglace \$17

HERB ROASTED HALF CHICKEN

Marinated in herbs, cracked pepper and olive oil then roasted in our wood oven. Served with wild rice, vegetables and natural jus. \$17

GRILLED STUFFED CHICKEN BREAST

Stuffed with mozzarella cheese, tomatoes & Spinach served with mashed potatoes Vegetables and drizzled with balsamic. \$17

COCONUT "RUNDOWN" GROUPEr

Lightly floured grouper fillet simmered In bell pepper, fresh thyme and coconut milk. Served with steamed rice, vegetables and mango salsa. \$18

GRILLED SIRLOIN STEAK

Half pound grilled Sirloin steak served with caramelized onion and potato "hash", vegetables and red wine Demiglace. \$20

PORK CHOPS AND APPLESAUCE

Grilled boneless center cut pork chop served with gravy & mashed potatoes, vegetables and granny smith applesauce. \$17

FAJITAS

Sautéed with bell peppers and onion, served with warm flour tortillas, pico de salsa, cheese, chopped lettuce and sour cream.
Vegetarian \$13 Chicken \$15
Beef \$17

Gratuity of 15% will be added to groups of 6 or more.
Your feedback is appreciated, please email us at info@ourhousecayman.com

Executive Chef : Nelson Daniels



WOOD FIRED BRICK OVEN PIZZA'S

ALL PIZZA'S ARE AVAILABLE IN WHOLE WHEAT CRUST

CLASSIC CHEESE

Mozzarella cheese and tomato sauce
small \$8.00 LARGE \$12.00

MARGHERITA

Mozzarella cheese, tomato sauce,
fresh Roma, Tomatoes and fresh basil
small \$9.00 LARGE \$13.00

PEPPERONI

Pepperoni, mozzarella cheese
and tomato sauce
small \$9.00 LARGE \$13.00

VEGGIE LOVERS

Yellow squash, onion, zucchini, roasted
Red peppers, pesto, feta cheese, tomatoes
And mozzarella cheese
small \$9.00 LARGE \$13.00

REGGAE

Jerk chicken, roasted red peppers, green
onions, mushrooms, white onions, Brick
House Bacardi BBQ sauce and cheese
small \$11.00 LARGE \$16.00

MEAT LOVERS

Classic cheese loaded with hot Italian sau-
sage, chorizo sausage, ham and pepperoni
small \$11.00 LARGE \$16.00

LITTLE INDIA

Vindaloo sauce, chicken tikka, red onions,
Cilantro and mozzarella cheese
small \$10.00 LARGE \$15.00

HAWAIIAN

Pineapple, ham, mozzarella cheese and
tomato sauce
small \$9.00 LARGE \$13.00

CHICKEN OF THE WOODS

Ham, artichokes, grilled chicken, mushrooms,
Tomato sauce and mozzarella cheese
small \$9.00 LARGE \$14.00

BRICKBURGER PIZZA

Ground angus beef, ham, onions, tomato,
Pickles, cheddar & mozzarella cheese,
tomato and bbq sauce
small \$10.00 LARGE \$15.00

SOUTHWESTERN SPICY CHICKEN

Ranch sauce, blended cheeses, grilled chicken,
Corn, salsa and jalapenos
small \$9.00 LARGE \$14.00

CHICKEN ALFREDO

Cream sauce, mozzarella cheese, chicken and
Parmesan cheese
small \$9.00 LARGE \$14.00

SHRIMP CARBONARA

Prawns, crispy bacon, tomatoes, mozzarella
cheese and garlic cream sauce
small \$11.00 LARGE \$16.00

LITTLE ITALY

Pesto sauce, mozzarella cheese, pepperoni,
Artichokes, roasted red peppers and parmesan
small \$10.00 LARGE \$14.00

***Feel free to add toppings to any pizza
(additional toppings only \$1 for small, \$1.50 for large)***

***Meat: Ham, pepperoni, hot Italian sausage, chorizo sausage,
bacon, grilled chicken, jerk chicken, chicken tikka***

***Cheese: Mozzarella cheese, feta cheese, brie cheese, cheddar cheese,
blended cheese, parmesan cheese, blue cheese***

***Vegetables: Zucchini, roasted red peppers, mushrooms,
pineapple, tomatoes, onion, scallions, olives***



VEGETARIAN

Appetizers

CHEESY GARLIC BREAD

Crispy French loaf with garlic butter and cheese \$5

GRILLED GARLIC TOAST

Sliced, crispy French bread with garlic butter \$1.50

EDAMAME BEANS

1/2 Lb of soybean pods steamed and salted with Cayman sea salt and dried garlic or firecracker spiced! \$6

FRESH TOMATO AND BASIL BRUSCHETTA

Classic tomato mixture on grilled baguettes then drizzled with balsamic reduction \$6

CRISPY FLATBREAD

Our signature crust served with basil marinara dipping sauce \$4

5 CHEESE FLATBREAD

Mozzarella, jack, cheddar, parmesan and gorgonzola baked on our signature crust with marinara sauce \$9

BEAN AND VEGETABLE SAMOSAS

Roasted vegetables, spicy smoked black beans and cheese in a savoury pastry shell served with guacamole \$8

SPINACH AND ARTICHOKE DIP

A mixture of spinach, artichokes and cream cheese, baked with parmesan cheese. Served with crispy tortilla chips \$9

Salads

SPINACH SALAD

Spinach, fresh mango, strawberries, spiced pecans & Bermuda onions \$7

HOUSE GREENS

Fresh baby green lettuce, crisp vegetables and mixed cheese tossed in our signature oil free house dressing \$7

Entrée's

CLASSIC CHEESE

Mozzarella cheese and tomato sauce small \$8.00 LARGE \$12.00

MARGHERITA

Mozzarella cheese, tomato sauce, fresh Roma, Tomatoes and fresh basil small \$9.00 LARGE \$13.00

VEGGIE LOVERS

Yellow squash, onion, zucchini, roasted Red peppers, pesto, feta cheese, tomatoes And mozzarella cheese small \$9.00 LARGE \$13.00

FETTUCINE ALFREDO

Smothered with creamy, mushrooms, tomatoes and a garlic parmesan Alfredo Sauce. \$13

PENNE FRESCA

Tossed with tomatoes, fresh basil, onions, fresh spinach leaves and olive oil. Finished with a touch of parmesan cheese \$14

FAJITAS

Sautéed with bell peppers and onion, served with warm flour tortillas, pico de salsa, cheese, chopped lettuce and sour cream \$13



DESSERTS

BRICK DESSERT PIZZA

Our signature pizza crust smeared with Nutella hazelnut spread, chocolate chips, marshmallows and sprinkled with graham cracker crumbs. \$6

BANANA SPLIT

2 scoops vanilla ice cream with golden ripe bananas, caramel and chocolate sauces, whipped cream and peanuts, served with a cherry on top! \$6

TRIPPLE CHOCOLATE CAKE

Layer upon layer of chocolate cake, fudge icing and chocolate sprinkles.

Big enough to share, but why would you??? \$9

NEW YORK STYLE CHEESECAKE

Hand crafted, creamy, dense New York cheesecake on a crisp graham cracker crust \$6

MAPLE-NUT “BLONDIE”

Warm white chocolate “blondie” topped with vanilla ice cream and walnut butterscotch syrup \$7

BY THE SCOOP

Vanilla bean ice cream drizzled with chocolate sauce and topped with whip cream \$2 a scoop