



LITTLE BREAD PLATES, SOUPS & 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 fire-cracker spiced! \$6

FRESH TOMATO AND BASIL BRUSCHETTA

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

FLASH FRIED CALAMARI

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

CLASSIC FRENCH ONION

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

5 CHEESE FLATBREAD

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

CRISPY FLATBREAD

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

LOBSTER FRITTERS

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

BBQ CHICKEN & ROASTED CORN QUESADILLA'S

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

BEAN AND VEGETABLE SAMOSAS

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

CREAM OF MUSHROOM

Classic thick mushroom soup with truffle oil \$6

HUNGRY 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

CAESAR

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

HOUSE GREENS

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

THE WEDGE

1/2 a head of Iceberg lettuce, served with tomatoes, crispy bacon and buttermilk blue cheese dressing \$10

SOUTH WESTERN CHICKEN SALAD

Grilled chicken, roasted corn, onions, bell peppers, tortilla chips, crispy romaine lettuce and buttermilk ranch dressing \$11

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

Gratuity of 15% will be added to groups of 6 or more.
Please make your server aware of any allergies.

Executive Chef : Nelson Daniels



SANDWICHES

TURKEY CLUB WRAP

Shaved turkey, crispy bacon, lettuce, tomato, jack, cheddar & a cilantro mayo
In a whole wheat tortilla \$9.50

OPEN FACED STEAK SANDWICH

8oz. grilled N.Y. Strip, sliced and topped with a wild mushroom sauce and frizzled onions.
Served over warm baguette bread \$14

GRILLED CHICKEN SANDWICH

Marinated, grilled chicken, crispy bacon, lettuce, tomato & purple onions on a lightly toasted baguette topped with gorgonzola mayo \$9

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

3 BEEF BURGER SLIDERS

Certified Angus Sirloin ground, seasoned and grilled served over a toasted mini buns with lettuce, tomato and onions \$11

THE BIG BLUE BURGER

Certified Angus Sirloin ground, seasoned and grilled, topped with herbed blue cheese and caramelized sweet onions, served over a toasted bun with lettuce and tomatoes \$13

MORNING AFTER BURGER

Certified Angus Sirloin ground, seasoned and grilled, topped with bacon and a fried egg, served over a toasted bun with lettuce, tomato and onions \$13

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 over a bun with lettuce, tomato and onions \$12

KNIFE & FORK LUNCH

FISH AND CHIPS

Caybrew battered grouper filet, served with garlic fries, fresh lemon and tartar sauce \$11

STEAK & FRITES

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

BRICKHOUSE LASAGNA

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

SOUTHERN CHICKEN TENDERS

Crispy fried chicken tenders served over fries with a honey mustard dipping sauce \$9

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

BACON 'N EGGS

Crispy bacon and 3 eggs any style,
Served with French fries or small salad \$9

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Please make your server aware of any allergies

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



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,
tomatoes 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

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

Sauces: Tomato, pesto, alfredo, bbq, garlic cream



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