



Today's 'Brasserie Catch' Highlights

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.

SMALL PLATES

Wahoo Ceviche | 15

local bilimbi aguachile, jujube plum, green tomato, seasoning pepper, red onion, cilantro

Yellowfin Tuna Tartare | 15

spicy soy vinaigrette, pickled garden radish, avocado puree, island crisps

Crispy Fish Cakes | 13

mixed greens, charred lemon, scotch bonnet remoulade

Cayman Conch Salad | 15

local peppers, red onion, cilantro, garden passionfruit vinaigrette

LARGE PLATES

Black Pepper Crusted Yellowfin Tuna | 24

potato & fennel puree, garden swiss chard, cayman tomato, chimichurri

Grilled Swordfish | 26

local sweet potato, garden garlic, bok choy, curried carrot emulsion



*Executive Chef
Dean Max and Chef
Artemio Lopez
welcome you*

SMALL PLATES

Fried 'Chateau Chooks' Egg | 10

organic farro hash, braised beef brisket, local mustard greens

Chicken Liver Paté | 10

cayman tomato chutney, grilled crostini

'Brasserie' Grilled Cheese | 9

soft brie, white truffle, jujube plum & strawberry jam

SOUPS & SALADS

Potato & Leek Soup BOWL 9 | CUP 6

toasted almonds, crispy parsley, garlic oil

'Brasserie' Chopped Salad | 11

mixed greens, red onion, cucumber, local peppers, cherry tomato, garden herbs, watermelon radish, toasted pita bread, lemon sumac vinaigrette

Cayman Tomato Salad | 14

burrata cheese, arugula, garden basil, shaved radish, sherry vinaigrette

Roasted Local Pumpkin Salad | 13

mixed greens, garrotxa goat cheese, local java apple, spicy pumpkin seed granola, candied walnuts, walnut vinaigrette

Garden Green Papaya Salad | 12

carrots, cucumber, green beans, crispy shallots, garden herbs, peanuts, yellowfin tuna flakes, spicy tamarind vinaigrette

add to any salad: chicken 6, shrimp 8, steak 10 or 'brasserie catch' 9

LARGE PLATES

Certified Angus Beef Sirloin Burger | 17

brioche bun, provolone cheese, caramelized onion, roasted mushroom, pickles, lettuce, tomato, scotch bonnet aioli, hand cut fries

Hot & Sour Chicken | 16

jasmine rice, garden kale, local okra, toasted cashews

Garganelli Pasta | 16

braised pork belly, cayman cherry tomato, local peppers, parsley, parmesan

Steak Frites | 20

fermented garden callaloo chimichurri, housemade pepper jelly, hand cut fries

Roasted Vegetable Bowl | 15

organic black quinoa, garden watermelon radish, local wing beans, asparagus, callaloo, saffron tomato emulsion

***'Chateau Chooks' - home of our very own laying hens**

***'Brasserie' Honey - from our very own hives**