



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

Crispy Fish Cakes | 13

local greens, smoked lemon, garden guava remoulade

Smoked Fish Dip | 13

avocado, cherry tomato & garden radish salad, charred lemon, grilled country baguette

Captain Atlee's Brac Red Snapper Ceviche | 16

local watermelon aguachile, red onion, cucumber, garden dragon fruit, seasoning pepper, mint, island crisps

LARGE PLATES

Captain Atlee's Brac Wahoo Poke Bowl | 23

jasmine rice, avocado, 'coco bluff' coconut kimchi, cucumber, edamame, garden radish, spicy soy, wakame, toasted sesame seeds

Captain Atlee's Brac Roasted Red Snapper | 25

toasted millet, pickled garden eggplant, callaloo, local beet tahina, crispy chickpeas

SHARE PLATES

Chicken Liver Paté | 10

garden rosemary and cayman sea salt ghee, local guava chutney, grilled country baguette

Brasserie Grilled Cheese | 9

soft brie, white truffle, spicy local guava jam

Margherita Pizza | 16

local tomato, garden basil, fresh mozzarella

Brasserie Pizza | 18

prosciutto, genoa salami, roasted peppers, grilled red onion, spinach

Charcuterie Platter | 25

prosciutto renzini, salchichon iberico, chorizo iberico, gran bavarese, nero di pienza, raclette cheese, castelvetro olives, brasserie honey, spicy walnuts, grilled sourdough

SOUPS & SALADS

'Brasserie Catch' Fish Chowder | CUP 6

garden greens, garlic chives, cayenne pepper vinaigrette

Local Beet Salad | 12

garden arugula, goat's cheese, green beans, orange, garden radish, dragon fruit, spicy sunflower seeds, balsamic vinaigrette

Caboose Roasted Local Pumpkin Salad | 12

local mixed greens, housemade herbed labneh, smoked millet, charred garden grapes, walnuts, spicy brasserie honey vinaigrette

add to any salad: chicken 7, shrimp 9, steak 12 or 'brasserie catch' 12

LARGE PLATES

Certified Angus Beef Sirloin Burger | 20

pretzel bun, havarti cheese, beer battered onion, tomato, lettuce, housemade pickles, poblano pepper aioli, hand cut fries

Korean BBQ Chicken | 19

garden ginger rice, swiss chard, 'coco bluff' coconut kimchi, green onions, peanuts

Orecchiette Pasta | 19

nueske's bacon, broccoli, cherry tomatoes, local arugula, shaved garlic, parmesan

Steak Frites | 24

local arugula, fermented callaloo chimichurri, housemade pepper jelly, hand cut fries

Roasted Cauliflower Risotto | 17

fermented callaloo, crispy pumpkin blossom, spicy sunflower seeds, fennel salmoriglio, parmesan

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

**'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Friday, 18 September



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