



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, charred cayman sorrel remoulade

Smoked Fish Dip | 13

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

Captain Atlee's Brac Yellowfin Tuna Tartar | 16

spicy soy vinaigrette, avocado purée, local cucumber, pickled garden radish, island crisps

Cayman Conch Salad | 16

local peppers, green papaya, cucumber, red onion, garden basil, tangerine yuzu vinaigrette

LARGE PLATES

'Brasserie Catch' Yellowfin Tuna Poke Bowl | 23

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

Captain Atlee's Brac Black Pepper Crusted Yellowfin Tuna | 26

celery root purée, grilled garden endive, charred local long beans, pickled cayman chanterelle vinaigrette

SHARE PLATES

Chicken Liver Paté | 10

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

Brasserie Grilled Cheese | 9

soft brie, white truffle, local sorrel & cranberry jam

Margherita Pizza | 16

local tomato, fresh mozzarella, garden basil

Brasserie Pizza | 18

black forest ham, genoa salami, roasted peppers, grilled red onion, spinach salad

Charcuterie Platter | 25

prosciutto renzini, chorizo iberico, finocchiona salami, danish blue, aged manchego, san simon cheese, castelvetrano olives, brasserie honey, spicy walnuts, grilled sourdough

SOUPS & SALADS

Roasted Corn Chowder | CUP 6

breadfruit croutons, garden chili relish, cilantro

Garden Green Papaya Salad | 12

green cabbage, tuna flakes, carrots, long beans, cucumber, garden herbs, crispy shallots, spicy tamarind dressing

Caboose Roasted Local Pumpkin Salad | 12

local mixed greens, housemade herbed labneh, smoked millet, pomegranate, walnuts, spicy brasserie honey vinaigrette

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

LARGE PLATES

Captain Dorson's Grand Cayman Roasted Red Snapper | 25

crushed local yam, sweet & sour wing beans, garden green papaya slaw, bilimbi nouc cham

Certified Angus Beef Sirloin Burger | 21

pretzel bun, swiss cheese, blackened tomato, smoked onions, lettuce, housemade pickles, ranch, hand cut fries

Cider Marinated Chicken | 19

butternut squash purée, long beans, kale, bilimbi salsa verde

Housemade Tagliatelle Pasta | 21

beef short rib ragout, local peppers, tomato, kale, garden rosemary, parmesan

Steak Frites | 29

cab rib eye steak, garden mizuna, fermented callaloo chimichurri, housemade pepper jelly, hand cut fries

Cayman Chanterelle Mushroom Risotto | 17

local long beans, kale, rosemary, garden basil, parmesan, garlic breadcrumbs

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

***'Coco Bluff' - our Savannah coconut plantation**

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



Friday, 20 November



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you