



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

garden purslane, smoked lemon, blackened local bilimbi remoulade

Smoked Fish Dip | 13

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

Captain Atlee Yellowfin Tuna Tartar | 16

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

Local Red Snapper Ceviche | 16

banana pepper aguachile, cayman tomato, avocado, cured red onion, cilantro, island crisps

LARGE PLATES

Captain Lindo McGowan Yellowfin Tuna Poke Bowl | 23

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

Captain Daniel Stewart Mahi Mahi Fish & Chips | 25

seasoning pepper tartar, crushed peas, garden mint, charred lemon, hand cut fries

Organic Miso Glazed Local Day Grouper | 26

forbidden black rice, garden greens, garden green papaya & 'coco bluff' coconut salad, black sesame

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, cayman tomato & garden pimento jam

Margherita Pizza | 16

cayman tomato, fresh mozzarella, garden basil

Brasserie Pizza | 18

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

Charcuterie Platter | 26

serrano ham, chorizo iberico, lomo iberico, gran bavarese, aged manchego, raschera, greek olives, brasserie honey, spicy walnuts, grilled sourdough

SOUPS & SALADS

Thai Hot & Sour Brasserie Catch Soup | 6

jasmine rice, local cucumber, cilantro, crispy shallots

Garden Green Papaya Salad | 12

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

Roasted Local Beet Salad | 12

local mixed greens, feta cheese, dragon fruit, 'coco bluff' coconut, rose apple, toasted pistachios, citrus tahini dressing

Cayman Tomato Salad | 12

local arugula, burrata, grilled red onion, garden basil, shaved radish, toasted hemp seeds, spicy balsamic vinaigrette

add to any salad: chicken 7, shrimp 10, steak 13 or 'brasserie catch' 13

LARGE PLATES

Certified Angus Beef Sirloin Burger | 21

brioche bun, swiss cheese, roasted peppers, smoked onions, tomato, lettuce, house made pickles, rosemary aioli, hand cut fries

Steak Frites | 29

'chateau chooks' poached egg, garden arugula, fermented green bean chimichurri, house made pepper jelly, hand cut fries

Surinam Cherry & Orange Glazed Chicken | 19

rice & garden heirloom beans, pickled okra, garden arugula, rose apple & seasoning pepper salsa

Cavatelli Pasta | 24

black tiger shrimp, cayman tomato, broccoli, seasoning pepper, garden kale, garlic breadcrumbs, parmesan

Roasted Local Pumpkin Risotto | 18

charred leeks, garden arugula, spirulina roasted sunflower seeds, 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, 16 April



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