



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, cayman mango remoulade

Smoked Fish Dip | 13

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

Captain Lindo's Rainbow Runner Ceviche | 16

local cucumber aguachile, red onion, dragon fruit, garden sweet potato, seasoning pepper, cilantro, island crisps

LARGE PLATES

Captain Ferris' Yellowfin Tuna Poke Bowl | 23

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

Captain Cody's Grilled Mahi Mahi | 28

organic quinoa succotash, garden mustard greens, local cucumber & start fruit relish

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, mixed berry & scotch bonnet jam

Chicken Liver Paté | 10

garden rosemary and cayman sea salt ghee, garden mango & starfruit chutney, grilled baguette

Charcuterie Platter | 26

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

SOUPS & SALADS

Mexican Black Bean Soup | 6

crispy tortilla, queso fresco, avocado, cilantro

Roasted Yellow Heart Breadfruit Salad | 12

local mixed greens, 'chateau chooks' soft-boiled egg, local peppers, cherry tomatoes, chili roasted pumpkin seeds, 'coco bluff' coconut ranch dressing

Roasted Local Beet Salad | 12

local mixed greens, feta cheese, dragon fruit, 'coco bluff' coconut, charred garden grapes, toasted cashews, citrus tahini dressing

Garden Green Papaya Salad | 12

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

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 22

brioche bun, cheddar cheese, smoked onion, tomato, arugula, house made pickles, chipotle aioli, hand cut fries

Steak Frites | 29

'chateau chooks' poached egg, local arugula, charred green onion chimichurri, house made pepper jelly, hand cut fries

Roasted Herb Marinated Chicken | 21

garden sweet potato rosti, balsamic pickled local eggplant, arugula, rosemary salsa verde

Spaghetti Bolognese | 22

certified angus beef, garden rosemary, callaloo, parmesan

Garden Sweet Potato & Chickpea Curry | 18

lemon rice, local pumpkin, peppers, callaloo, cilantro yogurt, chili roasted pumpkin seeds



Wednesday, 21 July



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

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

*Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives