



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

Smoked Fish Dip | 13

local avocado, radish, cured red onion, pickled mustard seeds, grilled country baguette

Captain Atlee's Wahoo Ceviche | 17

tangerine bilimbi aguachile, garden dragon fruit, cucumber, red onion, green papaya, cilantro, island crisps

LARGE PLATES

Captain Daniel's Yellowfin Tuna Poke Bowl | 24

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

Black Pepper Crusted Local Yellowfin Tuna | 28

celeriac puree, long beans, oyster mushrooms, garden endive, black garlic & seasoning pepper gremolata

'Brasserie Catch II' Grilled Wahoo | 29

roasted beet tahina, millet, chili roasted okra, garden greens, pistachio dukkah, tangerine vinaigrette



Monday, 25 October



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

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, spiced local guava jam

Crispy Fish Cakes | 13

local greens salad, lemon, local beet remoulade

SOUPS & SALADS

Roasted Potato & Leef Soup | 6

seasoning pepper crema, garden chives, toasted almonds

Roasted Local Pumpkin Salad | 12

local mixed greens, pecorino, roasted millet, pomegranate, caramelized walnuts, rosemary & miso vinaigrette

Charred Local Avocado Salad | 12

local arugula, shaved radish, cured red onion, cherry tomato, puffed amaranth, fermented chili vinaigrette

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 22

brioche bun, provolone cheese, roasted peppers, pickled mushrooms, red onion, tomato, lettuce, hand cut fries

Steak Frites | 29

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

Paprika Grilled Chicken | 20

local turmeric rice, garden gungo peas, roasted carrots, callaloo, apricot relish

House made Tagliatelle Pasta | 26

caboose smoked beef brisket, charred broccoli, cherry tomatoes, piquillo peppers, garden kale, parmesan

Roasted Local Pumpkin Risotto | 18

chili roasted brussels sprouts, king oyster mushrooms, black garlic gremolata, walnuts, parmesan

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives