



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 salad, lemon, garden banana pepper remoulade

Smoked Fish Dip | 13

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

Cayman Conch Salad | 17

red onion, jicama, cucumber, radish, seasoning pepper, cilantro, starfruit bilimbi aguachile, island crisps

LARGE PLATES

Local Wahoo Poke Bowl | 24

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

Captain Morgan's Roasted Red Snapper | 28

olive oil crushed potatoes, roasted carrots, garden bok choy, cayman tomato vinaigrette

Captain Cody's Grilled Wahoo | 29

sweet potato & beet puree, miso roasted eggplant, local radish salad, garden starfruit relish

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, Cayman sorrel & garden starfruit jam

Chicken Liver Pate | 10

garden rosemary & cayman sea salt ghee, local pumpkin chutney, grilled country baguette

Charcuterie Platter | 26

serrano ham, chorizo iberico, lomo iberico, danish blue, maxorata, fontal, sweet sicilian olives, brasserie honey, spicy walnuts, grilled sourdough

SOUPS & SALADS

Caribbean Seafood Soup | 6

'coco bluff' coconut dumplings, garden spinach, charred lemon

Local Watermelon Salad | 12

arugula, burrata, garden jicama, shaved fennel, cucumber, charred green onion, toasted pistachios, mint, chili-lime vinaigrette

Cayman Tomato Salad | 13

garden mixed greens, marinated ciliegine mozzarella, cured red onion, shaved radish, basil, black garlic – sherry 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, swiss cheese, red onion, grilled tomato, garden spicy greens, house made pickles, charred green onion aioli, hand cut fries

Niman Ranch Rib Eye Steak | 36

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

Spanish Paprika Chicken | 20

Saffron rice, garden gungo peas, roasted carrots, mustard greens, apricot relish

Caboose Smoked Bacon Carbonara | 25

house made tagliatelle, 'chateau chooks' egg yolk, garden long beans, parmesan

Roasted Local Pumpkin Risotto | 18

garden long beans, local arugula, scotch bonnet gremolata, toasted hazelnuts, 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, 14 January



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you



EVENING SPECIAL

Pizza & Pinot

Margherita Pizza | 16

local tomato, fresh mozzarella, garden basil

Brasserie Pizza | 18

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

Featured Pinot

Tortoise Creek Pinot Noir
California, USA

40 btl

Lola Winery Pinot Noir
Napa, USA

55 btl

You can never have
enough French Pinot

Maison Chanzy
Burgundy, France

74 btl

Featured craft beer

Kona Hanalei | 5
La Chouffe | 7