



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

Captain Cody's Yellowfin Tuna Poke Bowl | 25

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

Captain Morgan's Roasted Red Snapper | 29

local yellow yam, garden long beans, peppers, purslane, cayman tomato & charred cactus salsa

Brasserie Catch Grilled Yellowfin Tuna | 30

forbidden black rice, sesame local broccoli, garden bok choy, yuzu vinaigrette



Thursday, 20 January



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

SHARE PLATES

Brasserie Grilled Cheese | 10

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

Local Tomato Rasam Soup | 7

cumin rice, lemon yogurt, cilantro

Local Beet Salad | 13

local mixed greens, house made ricotta, fennel, green beans, bee pollen, toasted hazelnuts, citrus vinaigrette

Cayman Tomato Salad | 14

garden arugula, marinated ciliegine mozzarella, cured red onion, shaved radish, basil, black garlic – sherry vinaigrette

add to any salad: chicken 7, shrimp 10, steak 14 or 'brasserie catch' 14

LARGE PLATES

Certified Angus Beef Sirloin Burger | 23

brioche bun, Monterey jack & cheddar cheese, red onion marmalade, Cayman tomato, local lettuce, house made pickles, banana pepper aioli, hand cut fries

Steak Frites | 33

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

Southern Style Fried Chicken | 21

local yellow yam mash, charred okra, cabbage slaw, garden greens, carolina bbq

Orecchiette Carbonara | 25

benton's bacon, 'chateau chooks' egg yolk, garden gungo peas, local kale, 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