



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 | 14

local greens salad, lemon, garden seasoning pepper tartar

Wahoo Crudo | 18

red onion, garden radish, cayman tomato, rose apple, mint, curry leaves, spicy local tamarind vinaigrette, crispy plantain

Cayman Conch Salad | 18

local cucumber, 'coco bluff' coconut, seasoning pepper, green onion, dill, turmeric-mango dressing, island crisps

Captain Dorson's Blackfin Tuna Pizza | 21

crispy tortilla, avocado, seasoning pepper, garden radish, green onion, pickled ginger, cilantro, black olive aioli

LARGE PLATES

Captain Dorson's Blackfin Tuna Poke Bowl | 26

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

Captain Jason's Grilled Day Grouper | 30

bulgur wheat salad, local cucumber, Cayman tomato, grilled garden cabbage, mango & mint yogurt

SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, Cayman tomato & jujube plum jam

Smoked Fish Dip | 13

avocado, garden radish, cured red onion, pickled seasoning pepper, grilled country baguette

Chicken Liver Pate | 12

garden rosemary & cayman sea salt ghee, first of the season mango chutney, grilled country baguette

Charcuterie Platter | 29

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

SOUPS & SALADS

Brasserie Catch Fish Chowder | 7

spicy croutons, garden kale, Cayman tomato relish, garlic chives

Garden Green Papaya Salad | 12

local green cabbage, carrots, cucumber, green mango, green beans, basil, cilantro, garden mint, yellowfin tuna flakes, crispy shallots, spicy tamarind dressing

Local Mango Salad | 14

local mixed green, charred 'coco bluff' coconut, tajin cured rose apple, seasoning pepper, green onion, cilantro lime dressing

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 23

brioche bun, provolone cheese, portobello mushrooms, roasted red peppers, grilled onion, tomato, arugula, garden herb aioli, hand cut fries

Steak Frites | 34

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

Local Tamarind Glazed Chicken | 22

white lentils, local pole beans, garden greens, curried rose apple & 'coco bluff' coconut, cilantro

Lamb Ragout Pasta | 28

casareccia pasta, Cayman tomato, long beans, garden kale, rosemary, parmesan

Harissa Roasted Local Eggplant | 20

brasserie honey roasted chickpeas, garden greens, pickled cranberries, 'coco bluff' coconut yogurt, pistachios

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

**Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Friday, 13 May



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

48 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

Brooklyn Stonewall | 6
La Chouffe | 7