



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

farmer Hamlin's field greens salad, lemon, seasoning pepper tartar

Smoked Fish Dip | 13

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

Captain Dorson's Blackfin Tuna Crudo | 18

red onion, jicama, garden radish, cucumber, green mango, garden dill, spicy passionfruit dressing

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 Chris' Grilled Mahi Mahi | 30

breadfruit curry, local peppers, long beans, garden bok choy, green papaya salad, kaffir lime

Captain Jack's Grilled Swordfish | 34

chive gnocchi, roasted beets, local carrots, mustard greens, passion fruit & dill emulsion

SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, spicy farmer Willie's mango jam

Chicken Liver Pate | 12

garden rosemary & cayman sea salt ghee, Julie mango chutney, grilled country baguette

Brasserie Mezze Platter | 19

house made hummus, farmer Hamlin's dragon fruit raita, farmer Patrick's Baharat roasted carrots, farmer Davie's marinated beets, slow roasted Cayman cherry tomato, garden radish, grilled flat bread, lavash

Charcuterie Platter | 29

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

SOUPS & SALADS

Caribbean Red Bean Soup | 7

'coco bluff' coconut dumplings, garden callaloo, pickled seasoning pepper

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

Plantation Organic's Mango Salad | 14

garden arugula, charred 'coco bluff' coconut, tatin cured rose apple, dragon fruit, seasoning pepper, green onion, cilantro lime dressing

Farmer Edna's Grilled Watermelon Salad | 14

Farmer Hamlin's field greens, burrata, farmer Patrick's cherry tomatoes, cured red onion, watermelon radish, garden mint, scotch-bonnet sherry vinaigrette

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 23

brioche bun, cheddar cheese, tobacco onion, marinated tomatoes, arugula, house made pickles, seasoning pepper aioli, hand cut fries

Steak Frites | 34

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

Mojo Marinated Grilled Chicken | 22

rice & garden heirloom civil war beans, farmer Patrick's roasted carrots, mustard greens, starfruit & Carrie mango salsa

Chef Sara's 'Smokies' Bacon Carbonara | 27

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

Local Breadfruit Curry | 20

sticky rice, long beans, garden bok choy, java apple & green papaya salad, kaffir lime, crispy shallots

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Thursday, 26 May



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you