



# 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

**Caboose Smoked Fish Dip | 13**  
avocado, garden radish, cured red onion, pickled seasoning pepper, grilled sourdough

**Crispy Fish Cakes | 14**  
Farmer Hamlin’s field greens salad, lemon, local dragon fruit tartar

**Captain Thom’s Yellow Eye Snapper Ceviche | 18**  
garden jicama, cucumber, red onion, seasoning pepper, mint, mango bilimbi aguachile

## LARGE PLATES

**Captain Atlee’s Yellowfin Tuna Poke Bowl | 26**  
japanese rice, avocado, garden java apple kimchi, cucumber, radish, edamame, spicy soy, wakame, toasted sesame seeds

**Captain Thom’s Roasted Red Snapper | 30**  
Organic quinoa pilaf, charred long beans, swiss chard, Cayman mango & jicama salsa, key lime

**Captain Thom’s Miso Turmeric Glazed Day Grouper | 30**  
crispy sticky rice, farmer Patrick’s roasted carrots, grilled bok choy, garden lemongrass aioli

## SHARE PLATES

**Brasserie Grilled Cheese | 10**  
soft brie, white truffle, spicy farmer Edna’s mango jam

**Chicken Liver Pate | 12**  
garden rosemary & cayman sea salt ghee, Julie mango chutney, grilled sourdough

**Caboose Smoked Sirloin Poutine | 14**  
fontina cheese, pickled seasoning pepper, bbq gravy, hand cut fries

**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

**Mediterranean Brasserie Catch Fish Soup | 7**  
garlic croutons, malabar spinach, ‘coco bluff’ coconut gremolata, key lime

**Garden Green Papaya Salad | 12**  
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, garden jicama, chili cured java apple, dragon fruit, seasoning pepper, green onion, cilantro lime dressing

**Farmer Errol’s Grilled Watermelon Salad | 14**  
farmer Hamlin’s field greens, ciliegine mozzarella, 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, provolone cheese, smoked onion, paprika cured tomato, local lettuce, house made pickles, horseradish & basil aioli, hand cut fries

**Steak Frites | 34**  
‘chateau chooks’ poached egg, garden arugula, charred green onion chimichurri, house made pepper jelly, hand cut fries

**Garden Basil Pesto Marinated Chicken | 22**  
garden civil war bean & house made ‘nduja sausage stew, charred okra, callaloo, local cherry tomato vinaigrette

**House Cured Bacon Carbonara | 27**  
house made tagliatelle pasta, ‘chateau chooks’ egg yolk, green beans, garden collard greens, parmesan

**Fermented Chili Marinated Tofu Tempura | 20**  
sticky rice, sweet & sour carrots, choi sum, garden radish, farmer Joel’s tamarind teriyaki

**\*‘Chateau Chooks’ - home of our very own laying hens**

**\*\*Coco Bluff’ - our Savannah coconut plantation**

**\*Brasserie Honey - harvested from our very own hives**



Friday, 1 July



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**

**Macrostie Pinot Noir  
Sonoma Coast, USA  
65 btl**

**Maison Chanzy  
Burgundy, France  
74 btl**

Featured craft beer

**Brooklyn Stonewall | 6  
La Chouffe | 7**