



# 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 | 14**  
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

**Brasserie Catch II Yellowfin Tuna Crudo | 18**  
green mango, cucumber, red onion, seasoning pepper, mint, mango bilimbi dressing, crispy plantain

## LARGE PLATES

**Brasserie Catch II Yellowfin Tuna Poke Bowl | 26**  
japanese rice, avocado, garden starfruit kimchi, cucumber, radish, edamame, spicy soy, wakame, toasted sesame seeds

**Captain Dorson’s Roasted Red Snapper | 30**  
lemongrass scented rice, garden bok choy, roasted pumpkin, local peppers, thai green curry broth,garden kaffir lime

## 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

**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 Seafood Soup | 7**  
‘coco bluff’ coconut dumplings, garden kale, seasoning pepper relish

**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

**Farmer William’s Mango Salad | 14**  
garden arugula, chili cured guava, 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, white cheddar cheese, smoked onion, tomato, garden arugula, banana peppers, BBQ aioli, hand cut fries

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

**Smoked Paprika Marinated Chicken | 22**  
yukon potato puree, charred okra, swiss chard, beet horseradish, crispy leeks

**House made Tagliatelle Pasta | 26**  
roasted broccoli, melted leeks, piquillo peppers, garden malabar spinach, nduja & tomato reduction, parmesan

**Garden Vegetable Risotto | 20**  
long beans, garden eggplant, charred okra, roasted red peppers, swiss chard, bilimbi gremolata, 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, 29 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**