



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, local avocado puree, house made crème fraiche, pickled shallots, radish, lemon

Captain Atlee's Red Snapper Ceviche | 18

red onion, 'coco bluff' coconut, cucumber, seasoning pepper, radish, cilantro, garden mint, local guava aguachile, island crisp

Captain Thom's Bluefin Tuna Sashimi | 20

cucumber, pickled local radish, shallots, local avocado puree, spicy soy, island crisps

LARGE PLATES

Captain James's Triggerfish Fish & Chips | 30

crushed green peas, garden mint, local tarragon remoulade, lemon, hand cut fries

Captain Morgan's Grilled Yellowfin Tuna | 40

roasted eggplant puree, roasted long beans, garden swiss chard, turmeric pickled celery local cucumber charmoula



SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, spicy Cayman mango jam

Caboose Smoked Fish Dip | 14

arugula, marinated tomato, cucumber, pickled seasoning pepper, charred lemon, grilled sourdough

Chicken Liver Pate | 12

garden rosemary & cayman sea salt ghee, farmer Willie's guava chutney, grilled sourdough

Moules Frites | 16

shallots, garlic, parsley, dijon broth, shoestring fries, lemon

SOUPS & SALADS

Roasted Local Pumpkin Soup | 7

plantain croutons, Barrington coffee cream, garlic chives

Farmer Shaw's Charred Avocado Salad | 15

farmer David's arugula, cherry tomato, shaved radish, pickled shallots, toasted pumpkin seeds, garden guava & chipotle dressing

Caboose Roasted Local Pumpkin Salad | 14

local mixed greens, feta cheese, harissa chickpeas, pickled Cayman sorrel, garden herbs, 'coco bluff' coconut tahini, pumpkin seeds, za'atar

LARGE PLATES

Seafood Pasta | 30

house made tagliatelle, wild red shrimp, red snapper, cherry tomato, basil, PEI mussel cream

Grilled CAB Rib Eye Steak | 44

roasted fingerling potatoes, 'chateau chooks' poached egg, marinated garden greens, cured tomato & grilled okra salad, fermented callaloo chimichurri

Chicken Berbere | 28

rice & lentil pilaf, charred okra, marinated callaloo, garden radish & guava salad, cilantro yogurt

Caboose Roasted Pumpkin Risotto | 23

crispy brussels sprouts, spicy greens, pickled garden eggplant, marcona almonds, parmesan

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Wednesday, 21 September



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

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Chef's Five-Course Tasting Menu

Our Chef will prepare you a unique supper using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

\$90 per person

\$130 with wine pairings (3oz. pours)

group participation required

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Build Your Own Charcuterie Board*

Land

serrano ham \$10

lom iberico \$8

iberico chorizo \$8

chicken liver paté \$6

Sea

smoked fish dip \$7

Cheese

danish blue \$8

maxorata majorero \$9

fontal \$8

Accompaniments

'brasserie' honey \$3

sweet sicilian olives \$4

guava jelly \$3

housemade pepper jelly \$4

brasserie hummus \$4

Valencia almonds \$3



TONIGHT'S SPECIALS

'Brasserie Catch' - Yellowfin Tuna

CAB Ribeye Steak

Local Longan Panna Cotta

Featured Wine

Coppola Sauvignon Blanc

California, USA

CI \$12 Gl / CI \$65 Btl

Featured Craft Beer

Brooklyn Brewery

CI \$6