



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, avocado, house made crème fraîche, pickled shallots, radish, lemon

Caboose Smoked Fish Dip | 14

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

Captain Morgan's Red Snapper Ceviche | 18

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

Captain Thom's Bluefin Tuna Sashimi | 20

garden green neck radish, pickled ginger, seasoning pepper, green onion, avocado wasabi, local tamarind-yuzu vinaigrette

LARGE PLATES

Captain James's Blackfin Tuna Poke Bowl | 29

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

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 | 34

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

SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, farmer Willie's guava & scotch bonnet jam

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 seed, za'atar

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

challah bun, swiss cheese, smoked mushrooms, crispy onion, marinated tomato local greens, jalapenos, hand cut fries

Steak Frites | 35

'chateau chooks' poached egg, garden arugula, fermented callaloo chimichurri, house made pepper jelly, hand cut fries

Grilled Chicken Berbere | 23

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

Roasted Cauliflower Alfredo | 21

spaghetti, roasted cherry tomato, pickled garden gungo peas, spicy greens, garlic chives, parmesan

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Thursday, 22 September



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you



Our nightly specials
have returned

ASK US ABOUT

Monday Secret Pleasure

Three 'secret' courses paired
with wine
CI \$125/couple

Wellington Wednesdays

The best gastro pub fare this side
of the pond

Pinot & Pizza Fridays

The ultimate pizza & wine night

Nightly specials start at 5pm

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