



## 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

### LARGE PLATES

#### **Captain Jason's Grilled Day Grouper | 38**

brown butter carrot puree, braised brussels sprouts, garden greens, tangerine vinaigrette

#### **Captain Morgan's Grilled Yellowfin Tuna | 40**

roasted fingerling potatoes, broccolini, green beans, local arugula, charred tomato romesco



### SHARE PLATES

#### **Brasserie Grilled Cheese | 10**

soft brie, white truffle, plantation organic guava jam

#### **Chicken Liver Pate | 12**

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

#### **Caboose Smoked Fish Dip | 14**

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

### SOUPS & SALADS

#### **Roasted Potato & Cheddar Soup | 7**

garlic croutons, chive crema, chili oil

#### **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

#### **Wild Red Shrimp Pasta | 30**

house made tagliatelle, local long beans, charred leeks, garden kale, tomato reduction, parmesan

#### **Grilled CAB Rib Eye Steak | 44**

Confit fingerling potatoes, roasted mushrooms, broccolini, local arugula, piquillo pepper salsa

#### **Cider Marinated Chicken | 28**

yellow yam puree, garden long beans, arugula, pickled local eggplant, applewood smoked bacon vinaigrette

#### **Roasted Mushroom Risotto | 23**

chili roasted brussels sprouts, charred mustard greens, valencia almonds, spicy 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



Monday, 03 October



*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



### *Monday's Secret Pleasure*

#### **Roasted Potato & Cheddar Soup**

Garlic croutons, chive crema, chili oil  
OR

#### **Sauteed Mushroom Bruschetta**

yogurt hazelnut, local greens,  
charred garden grapes, aged cheddar

#### **Grilled Flat Iron Steak**

roasted fingerling potatoes, cherry tomatoes,  
broccolini, rosemary salsa verde  
OR

#### **Captain Jason's Grilled Day Grouper**

brown butter carrot puree,  
braised brussels sprouts, garden greens,  
tangerine vinaigrette

#### **Opera Cake**

Barrington coffee, chocolate ganache,  
vanilla cream, toasted almonds

**La Fiera, Pinot Grigio 2021, Italy**

OR

**Catena Malbec Vista Flores 2019,  
Argentina**