



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 Jason's Red Snapper Ceviche | 18

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

LARGE PLATES

Captain Morgan's Yellowfin Tuna Poke Bowl | 29

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

Captain Jason's Grilled Day Grouper | 33

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

Captain Morgan's Grilled Yellowfin Tuna | 34

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

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

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 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, cheddar cheese, crispy bacon, grilled onion, tomato, lettuce, house made pickles special sauce, hand cut fries

Steak Frites | 35

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

Chicken Schnitzel | 23

local sweet potato salad, garden mustard greens, green papaya salad, charred lemon, brasserie hot sauce

Roasted Broccoli Pasta | 21

spaghetti, roasted garlic, chili flakes, local kale, pecorino

***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*



*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