



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

Captain Dorson's Red Snapper Ceviche | 18

'coco bluff' coconut, red onion, sweet potato, serrano pepper, 'coco bluff' coconut aguachile, island crisps

First of the Season Cayman Conch Salad | 20

red onion, local peppers, green papaya, cucumbers, garden radish, cilantro, jalapeno & mango dressing

LARGE PLATES

Captain James' Blackfin Tuna Poke Bowl | 31

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

Captain Morgan's Roasted Red Snapper | 32

white bean mash, roasted carrots, garden mizuna, garden ackee escabeche

SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, farmer Willie's coco plum jam

Chicken Liver Pate | 12

garden rosemary & cayman sea salt ghee, arden starfruit & mango chutney, grilled ciabatta

Caboose Smoked Fish Dip | 14

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

SOUPS & SALADS

Roasted Broccoli & Parmesan Soup | 7

truffle crema, spicy marcona almonds, local green onions

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 15 or 'brasserie catch' 15

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

brioche bun, swiss cheese, pickled red onion, smoked tomato, lettuce, jalapeno, bacon aioli, hand cut fries

CAB New York Steak Frites | 38

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

Chicken al Pastor | 23

black bean puree, pickled okra, mustard greens, charred pineapple and tangerine salsa

Vegan Poke Bowl | 22

japanese rice, soy marinated tofu, avocado, 'coco bluff' coconut kimchi, edamame, radish, local cucumber, wakame, spicy soy dressing, sesame seeds

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

***'Coco Bluff' - our Savannah coconut plantation**

***Brasserie Honey - harvested from our very own hives**



Monday, 05 December



*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

Pasta Party

Every Wednesday night, join the party
warm your soul with our take on everyone's
fave comfort food: pasta, perfectly paired with wine.

Pinot & Pizza Fridays

The ultimate pizza & wine night

Nightly specials start at 5pm

Swirl Tasting Series

Join us Friday, December 16th from 5 to 7pm.
Taste sensational champagnes and sparkling wines
paired with freshly shucked oysters
in honour of our 25th Anniversary



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