



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 | 16

farmer Hamlin's field greens, avocado, house made crème fraîche, pickled shallots, radish, lemon

Caboose Smoked Fish Dip | 16

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

Captain Atlee's Yellowfin Tuna Tartar | 18

avocado puree, local cucumber, pickled garden radish, garlic chives, spicy soy dressing, island crisps

LARGE PLATES

Captain Atlee's Yellowfin Tuna Poke Bowl | 32

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

Captain Robert's Red Snapper | 32

carrot ginger puree, green papaya & pomelo salad, garden choy sum, kaffir lime

Brasserie Catch Mahi Mahi | 33

black beluga lentils, curried eggplant, mustard greens, local tomato vinaigrette

SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, Cayman sorrel & ginger jam

Chicken Liver Pate | 13

garden rosemary & cayman sea salt ghee, farmer Edna's sorrel jam, grilled ciabatta

SOUPS & SALADS

Mediterranean Seafood Soup | 8

grilled sourdough, scotch bonnet rouille, garlic kale, charred lemon

Cayman Tomato Salad | 15

farmer David's arugula, burrata, charred local red pepper, shaved radish, spicy garden grapes, sherry vinaigrette 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, harvati cheese, grilled onion, marinated tomato, mizuna, smoked scotch bonnet aioli, hand cut fries

Steak Frites | 36

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

Chicken Schnitzel | 23

local breadfruit salad, charred okra, arugula, local tomato buffalo sauce

Conchiglie Pasta | 22

roasted eggplant, local peppers, kale, basil, cayman tomato reduction, pecorino

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

*Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Friday, 23 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

TONIGHT'S SPECIALS

**'Brasserie Catch' - Yellowfin Tuna
CAB Ribeye Steak
Spiced Local Pumpkin Crème Brulé**

Featured Wine
Coppola Sauvignon Blanc
California, USA
CI \$12 Gl / CI \$65 Btl

Featured Craft Beer
Brooklyn Brewery
CI \$6