



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 salad, local avocado puree, house made crème fraiche, pickled shallots, radish, lemon

Cayman Conch Salad | 21

cucumber, local peppers, red onion, garden jicama, grapefruit, dill, spicy passion fruit dressing, island crisps

Captain Atlee's Wahoo Ceviche | 19

red onion, garden sweet potato, green mango, 'coco bluff' coconut, cilantro, mango bilimbi aguachile, island crisps

Captain Morgan's Yellowfin Tuna Crudo | 19

rose radish, jicama, fennel, seasoning pepper, capers, garden dill, grapefruit vinaigrette

LARGE PLATES

Captain Morgan' Yellowfin Tuna Poke Bowl | 32

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

Captain James' Grilled Wahoo | 35

Caboose smoked millet, garden green bean salad, purslane, Cayman tomato vinaigrette

Captain Morgan's Black Pepper Crusted Yellowfin Tuna | 35

yukon potato mousseline, grilled long beans, balsamic pickled eggplant, garden collard greens

Almond & 'Coco Bluff' Coconut Crusted Triggerfish | 35

garden ackee & sweet potato salad, local greens, pickled okra, brasserie hot sauce, lemon

SHARING PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local mango & naseberry jam

Chicken Liver Pate | 13

garden rosemary & cayman sea salt ghee, farmer Edna's sorrel chutney, grilled sourdough

Caboose Smoked Fish Dip | 16

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

SOUPS & SALADS

Roasted Broccoli Soup | 8

black olive crema, Valencia almonds, garden garlic chives

Cayman Tomato Salad | 15

farmer Davy's arugula, burrata, charred local red pepper, shaved radish, pickled jujube plum, sherry vinaigrette

Slow Roasted Local Beet Salad | 14

local mixed greens, goat cheese, garden green beans, shaved fennel, dill, curried sunflower seeds, brasserie honey & citrus vinaigrette

Garden Green Papaya Salad | 14

green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passion fruit dressing, kaffir lime

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

brioche bun, swiss cheese, tobacco onions, marinated tomatoes, local lettuce, house made pickles, hand cut fries.

Chili Marinated Chicken | 23

house made sope, refired gungo peas, grilled cactus, local lettuce, cured onions, grapefruit & 'coco bluff' coconut salsa

Steak Frites | 35

'chateau chooks' poached egg, garden greens, bilimbi chimichurri, house made pepper jelly, hand cut fries

Orecchiette alla Norma | 22

local cherry tomato, garden eggplant, kale, sweet basil, ricotta salata

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Monday, 20 March



*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' - Wahoo
CAB Ribeye Steak
'Cocobluff' Coconut 3 Leches**

FEATURED COCKTAILS

Sorreltini

Chai Pimento Infused Rum,
Housemade Sorrel Jam, Cointreau,
Fresh Lemon

\$ 13