



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

garden purslane, 'coco bluff' coconut & turmeric yogurt, pickled okra, chili cured tomato, charred lemon

Caboose Smoked Fish Dip | 16

local spicy greens, avocado, garden vegetable giardiniera, lemon, grilled sourdough

Captain Atlee's Red Snapper Ceviche | 19

cucumber, jicama, dragon fruit, red onion, dill, jalapeno, starfruit bilimbi aguachile, island crisps

LARGE PLATES

Captain Atlee's Steamed Red Snapper | 39

'coco bluff' coconut rice, smoked carrots, garden purslane, local guava escabeche, lime

Captain Jason's Grilled Day Grouper | 40

curried lentil mash, chili roasted okra, garden greens, cayman mango & jalapeno chutney



SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local guava jam

Chicken Liver Pate | 13

garden rosemary & Cayman sea salt ghee, red beet mostarda, grilled sourdough

SOUPS & SALADS

Roasted Pumpkin & Lentil Soup | 9

ginger crema, spiced crumble, garlic chives

Spiced Honey Roasted Pumpkin Salad | 15

local mixed greens, pickled 'coco bluff' coconut, candied walnuts, shaved parmesan, garden herb pesto

Garden Green Papaya Salad | 15

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

Cayman Avocado Salad | 16

farmer Davy's arugula, cherry tomatoes, local cucumber, shaved radish, pomelo, cured red onion, lime-scotch bonnet vinaigrette

LARGE PLATES

Braised Mushroom Risotto | 23

charred green onions, malabar spinach, seasoning pepper gremolata, toasted almonds, parmesan

Orange & Brandy All-Natural Chicken Breast | 34

toasted fregola, charred broccoli, garden purslane, garden pomelo & carrot relish

Grilled CAB NY Steak | 46

steak fries, 'chateau chooks' poached egg, charred broccoli, garden purslane, cactus chimichurri

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Thursday, 28 September



Executive Chef
Dean Max and Chef
Artemio Lopez
welcome you

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

Per Person | 90
with wine pairings (3oz pours) | 140

group participation required

Build Your own Charouterie Board

LAND

serrano ham 10
lomo iberico 9
iberico chorizo 9

SEA

smoked fish dip 7

CHEESE

danish blue 9
aged manchego 9
fontal 9

ACCOMPANIMENTS

'brasserie' honey 3
gaeta olives 4
red beet mostarda 3
housemade pepper jelly 4
brasserie hummus 4
Valencia almonds 3

Taco Night

All served with fire roasted tomato salsa, lime & avocado & tomatillo aioli.

Carne Asada | 6.00

oregano cured onion & cilantro

Pork al Pastor | 5.00

grilled pineapple salsa

Chicken Enchilado | 5.00

pickled onion & cilantro

Charred Cauliflower Pibil | 4.00

pickled onion, cilantro

Local Avocado Salsa and Island Crisps | 9

Corona | 5
Margarita | 8