



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

Captain Atlee's Red Snapper Ceviche | 19

cucumber, jicama, dragon fruit, red onion, dill, jalapeno, key lime dressing, island crisps

LARGE PLATES

Captain Atlee's Roasted Red Snapper | 34

cauliflower cous cous, charred okra, garden callaloo, dragon fruit relish, key lime

SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local guava jam

Chicken Liver Pate | 13

garden rosemary & thyme ghee, red beet mostarda, grilled sourdough

Caboose Smoked Fish Dip | 16

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

SOUPS & SALADS

Roasted Mushroom Soup | 9

garden chive crema, crispy mushrooms, rosemary oil

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, cured red onion, lime-scotch bonnet vinaigrette

add to any salad: chicken 7, shrimp 10, steak 15 or 'brasserie catch' 15

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

brioche bun, cheddar cheese, crispy onion, herbed marinated tomato, lettuce, house made pickles, cajun aioli, hand cut fries

Soy Marinated Grilled Chicken | 23

miso garden eggplant, purslane, spicy cucumber & dragon fruit relish, yuzu aioli

Steak Frites | 35

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

Garden Vegetable Curry | 21

jasmine rice, breadfruit, pumpkin, local peppers, long beans, garden turmeric, 'coco bluff' coconut, garden greens, kaffir lime

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

Coco Bluff - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Monday, 18 September



*Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you*



*Our nightly specials
have returned*

ASK US ABOUT

Monday

Three Courses Special Menu for \$45 each. (plus gratz)

Tuesday

Thai Menu and Industry Night

Wednesday

Beef Wellington, Fish & Chips and Pasta Specials

Thursday

Tacos & Margaritas

Friday

Pizza & Pinot

Nightly specials start at 5pm