



# 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 & dill remoulade, chili cured tomato, pickled vegetables, charred lemon

### Caboose Smoked Fish Dip | 16

local greens, avocado, pickled seasoning peppers, radish, lemon, grilled sourdough

### Cayman Conch Salad | 20

local peppers, red onion, cucumber, orchard pomelo, dill, spicy passionfruit & yuzu vinaigrette, island crisps

## LARGE PLATES

### Captain Cruz's Yellowfin Tuna Poke Bowl | 33

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

### Captain Derron's Grilled Wahoo | 36

organic farro & roasted vegetable ragout, malabar spinach, tomato & sun flower seed emulsion

### Captain Cruz's Grilled Yellowfin Tuna | 36

white bean passatina, herbed carrots, grilled bok choy, 'coco bluff' coconut salmoriglio

## SHARE PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, local guava jam

### Chicken Liver Pate Brulé | 13

roasted red beet mostarda, grilled sourdough

## SOUPS & SALADS

### Caboose Smoked Potato Soup | 9

parmesan crouton, lemon crema, garden green onions, espelette pepper

### Brasserie Honey Roasted Pumpkin Salad | 15

local mixed greens, pickled 'coco bluff' coconut, candied walnuts, pomegranate, 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, seville orange - scotch bonnet vinaigrette

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

## LARGE PLATES

### Certified Angus Beef Sirloin Burger | 25

brioche bun, muenster cheese, beer braised onion, marinated tomato, house made pickles, scotch bonnet aioli, hand cut fries

### Mustard Marinated Roasted Chicken Breast | 24

celeriac puree, roasted carrots, spicy greens, salsa macha

### Steak Frites | 35

'chateau chooks' poached egg, garden arugula, 'coco bluff' coconut chimichurri, house made pepper jelly, hand cut fries

### Roasted Local Pumpkin Pasta | 23

spaghetti, oyster mushrooms, kale, chili flakes, rosemary, parmesan

\*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 November



*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 grats)

### 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

# American Thanksgiving

Thursday 23 Nov 2023 | 5-10pm | The Brasserie

Indulge in a feast of flavours this Thanksgiving with a mouthwatering all-natural turkey roulade, our fresh Brasserie Catch and a delicious pecan and coco bluff' coconut pie made with fresh Garden ingredients. Available for dining reservations and take-out orders.

CI\$65 per person (plus grats).

To reserve, email us at [reservations@brasseriecayman.com](mailto:reservations@brasseriecayman.com) or call +1345 945 1815.