



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 house made walnut bread

Captain Atlee's Red Snapper Ceviche | 19

'coco bluff' coconut, radish, banana peppers, shaved fennel, cilantro, cucumber aguachile, island crisps

Cayman Conch Salad | 20

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

LARGE PLATES

Captain Derron's Yellowfin Tuna Poke Bowl | 33

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

Captain Dorson's Roasted Red Snapper | 35

organic bulgur, roasted garden beets, local greens, seville orange & scotch bonnet vinaigrette

Captain Derron's Grilled Yellowfin Tuna | 37

confit potato, grilled pole beans, roasted cherry tomatoes, garden mizuna & sunflower sprouts salad, kalamata olives, basil aioli

SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, surinam cherry jam

Chicken Liver Pate Brulé | 13

cayman sorrel jam, grilled house made walnut bread

SOUPS & SALADS

Spanish Style Brasserie Catch Fish Soup | 9

local kale, black olive relish, parsley, olive oil

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, swiss cheese, grilled onion, roasted peppers, tomato, house made pickles, banana pepper aioli, hand cut fries

Pimento Marinated Chicken Breast | 24

local sweet potato puree, local squash & ackee stew, mustard greens, 'coco bluff' coconut relish

Steak Frites | 35

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

Roasted Cauliflower Carbonara | 23

spaghetti, 'chateau chooks' egg yolk, green beans, garden callaloo, parmesan

Chateau Chooks - home of our very own laying hens

Coco Bluff - our Savannah coconut plantation

Brasserie Honey - harvested from our very own hives



Friday, 8 December



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



December Events

New Year's Eve Dinner

Sunday 31 Dec 2023 | 5-10pm

Pop the champagne and enjoy a five-course feast featuring Cayman lobster and Royal Miyagi oysters with wine pairings from Master Sommelier, Simone Ragusa. Our Chef's Tasting Menu is the perfect way to end the year. Bookings start from 5pm so you can be on the beach to watch the midnight fireworks. Limited à la carte available.

Happy New Year! C1\$125 per person, C1\$190 pp with wine pairings (plus grats).

Swirl

Thursday 14 Dec 2023 | 5:30-7pm

Join us as we pop open our finest bubbles and toast the holiday season. Taste sensational champagnes, including the prestigious Ruinart Blanc de Blancs, paired with freshly shucked North American cold-water oysters, prepared four delicious ways by Chef de Cuisine Artemio Lopez.

C1\$ 99 per person (plus grats).

To reserve email us or call +1 345 945 1815.