



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

Caiboose 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 Dorson's Roasted Red Snapper | 39

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

Captain Derron's Grilled Yellowfin Tuna | 41

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 | 15

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

Roasted Local Pumpkin Risotto | 25

mustard greens, garlic chives, spicy sunflower seeds, Cayman sorrel gremolata, parmesan

Wild Red Shrimp Tagliatelle | 30

house cured bacon, cherry tomatoes, swiss chard, shrimp cream, parmesan

Pimento Marinated All-Natural Chicken Breast | 34

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

12 oz. Grilled Rib Eye Steak | 54

breadfruit mash, poached 'chateau chooks' egg, blackened carrots, local spicy greens, 'coco bluff' coconut chimichurri

**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

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 Charcuterie Board

LAND

serrano ham 10
lomo iberico 9
iberico chorizo 9

SEA

smoked fish dip 7

CHEESE

danish blue 9
morbier 9
fontal 9

ACCOMPANIMENTS

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

Pizza Night

Margherita Pizza | 16

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 18

black forest ham, salame milano, grilled onion, roasted peppers, local arugula salad

Chef's Special Pizza | 18

wild red shrimp, fresh mozzarella, roasted tomato, grilled leeks, kale pesto

Pinot Specials

Cooper Mountain Pinot Noir, Willamette Valley

OR | 45