

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, jujube plum & mango jam

Chicken Liver Pate | 13

garden rosemary ghee, cayman sorrel chutney, grilled house made brioche

Crispy Fish Cakes | 16

mustard greens, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

mustard greens, avocado, pickled seasoning peppers, garden radish, lemon, grilled house made multigrain bread

Captain Daniel's Conch Salad | 21

red onion, local tomato purple neck radish, seasoning pepper, dill, passion fruit aguachile, island crisps

Chef's Five-Course Tasting Menu and Wine Pairings

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

Add wine pairings to each course, specifically selected by our Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50
group participation required

SOUPS & SALADS

Brasserie Catch Fish Chowder | 9

breadfruit croutons, malabar spinach, garden fennel, fresno pepper sofrito

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, garden rose apple, garlic chives, toasted pistachios, brasserie honey & dijon mustard dressing

Cayman Tomato Salad | 15

garden greens, burrata, shaved radish, fennel pollen, basil, nasturtium, black garlic and aged balsamic vinaigrette

Garden Green Papaya Salad | 15

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

Smoked Salmon Salad | 28

garden greens, Caboose smoked bacon, 'chateau chooks' hard-boiled egg, local tomato, kalamata olives, avocado green goddess dressing

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

LARGE PLATES

Local Mushroom Risotto | 27

garden chilies, grilled green onions, garden herb pesto, cured egg yolk, smoked parmesan

Shrimp & Broccoli Pasta | 36

house-made tagliatelle, local tomatoes, Calabrian chilli, oyster cream, basil, parmesan

Captain Atlee's Roasted Red Snapper | 38

rice pilaf, corn, local peppers, garden cactus, arugula, rose apple & local mango salsa

Captain Gary's Grilled Swordfish | 44

crushed yellow yam, blackened okra, mustard greens, 'coco bluff' coconut & star fruit escabeche

Harissa-Lime Roasted All-Natural Chicken Breast | 36

roasted vegetable cous cous, garden rose apple salad, marinated callaloo, seasoning pepper yogurt

Grilled 8 oz. CAB Beef Tenderloin | 58

Local parsnip puree, braised oyster mushrooms, garden mizuna, carrot top salsa verde



FRIDAY 26 APRIL

*Chef Dean Max
and Chef Artemio Lopez
welcome you*

Pizza & Pinot

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 | 19

braised short ribs, cheddar cheese, grilled zucchini, seasoning pepper, garden purslane

Pinot Specials

Cooper Mountain Pinot Noir,
Willamette Valley OR | 45

Build Your Own Charcuterie Board

LAND

serrano ham 10
lomo iberico 9
iberico chorizo 9
housemade biltong 10

SEA

smoked fish dip 8

CHEESE

danish blue 9
mahon 9
aged manchego 9

ACCOMPANIMENTS

'brasserie' honey 4
brasserie honeycomb 3
Sicilian olives 4
Cayman sorrell chutney 4
housemade pepper jelly 4
brasserie hummus 4
marcona almonds 4



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.

Our Brasserie Bees apiary has 50 hives producing honey, coconut harvested at our Coco Bluff Plantation, whilst our chicken coop Chateau Chooks, provide us daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.