

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

garden purslane, local chili & 'Coco Bluff' coconut remoulade, cherry tomato, Dave Rockett's pickled okra, charred lemon

Duck Liver Pate | 13

vanilla & garden sage ghee, local papaya & rose apple chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & rose apple jam

Cayman Mango & Starfruit Ceviche | 12

red onion, 'Coco Bluff' coconut, papaya, seasoning pepper, cilantro, lime, crispy green papaya

Captain Morgan's Red Snapper Ceviche | 19

red onion, local cucumbers, chilies, dragon fruit, garden basil, 'Coco Bluff' coconut aguachile, island crisps

SOUPS & SALADS

Mediterranean Brasserie Catch Soup | 9

house made sourdough, malabar spinach, basil pesto, charred lemon

Cayman Mango Salad | 16

field greens, feta cheese, dragon fruit, grilled red onion, rose apple, shaved radish, seasoned pepper, spicy green onion dressing

'Coco Bluff' Green Papaya Salad | 15

garden chinese & green cabbage, green bean, cucumber, carrots, 'Coco Bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Local Butternut Squash Risotto | 28

garden chilies, local oyster mushrooms, orchard cactus salsa verde, purslane, parmesan

Blue House Salmon Poke Bowl | 35

Japanese rice, avocado, 'Coco Bluff' coconut kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Captain Barreck's Grilled Day Grouper | 38

roasted local butternut squash mash, long beans, malabar spinach, garden cactus & seasoning pepper salmoriglio

Captain Morgan's Roasted Red Snapper | 37

creamed garden yellow corn, grilled bok choy, Dave Rockett's pickled okra, 'Coco Bluff' green papaya & zucchini salsa

CAB Beef Burger | 28

brioche bun, cheddar cheese, crispy shallots, green papaya & carrot kimchi, tomato, garden cabbage, gochujang mayo, hand-cut fries

Duck Confit | 32

cauliflower puree, garden cabbage, pickled Java apple, seasoning pepper, surinam cherry gastrique

Steak Frites | 38

'Chateau Chooks' poached egg, garden purslane, tomato & cactus chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 6 JUNE

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Mediterranean Brasserie Catch Soup

house made sourdough, malabar spinach, basil pesto, charred lemon

OR

Cayman Mango & Starfruit Ceviche

red onion, 'Coco Bluff' coconut, papaya, seasoning pepper, cilantro, lime, crispy green papaya

Entrees

Blue House Salmon Poke Bowl

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

OR

Local Butternut Squash Risotto

garden chilies, local oyster mushrooms, orchard cactus salsa verde, purslane, parmesan

Dessert

House-made Ice Cream Trio

strawberry-lavender,
Ironwood forest honey-pimento, dulce de leche

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.

A 5% eco-packaging fee supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers. Let's protect our planet together!