

SMALL & SHARE PLATES

Captain James' Black Snapper Ceviche | 19

red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro, mango leche de tigre, island crisps

Captain James's Tuna Tartare | 19

avocado puree, local cucumber, shallots, green onions, pickled radish, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, mixed berry chutney, grilled ciabatta

Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu 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

SALADS

Cayman Mango Salad | 16

arugula, burrata, grilled red onion, local peppers, cucumbers, garden radish, spicy lime vinaigrette

Compressed Local Watermelon Salad | 16

field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa, garden mint, aleppo pepper & fennel vinaigrette

Garden Green Papaya Salad | 15

green cabbage, local tomato, green mango, green beans, carrots, local cucumber, 'Coco Bluff' coconut, crispy shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

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

LARGE PLATES

Summer Yellow Corn Risotto | 28

braised local oyster mushrooms, roasted red peppers, garden oregano, black garlic vinaigrette, parmesan

House-made Tagliatelle Carbonara | 32

crispy pancetta, 'Chateau Chooks' egg yolk, garden green onions, parmesan

Captain James' Roasted Triggerfish | 39

herbed jasmine rice pilaf, flowering brassica, starfruit & peach salsa

Captain Sherry's Grilled Day Grouper | 42

Local pumpkin & 'coco bluff' coconut mash, malabar spinach, grilled zucchini, charred tomatillo & avocado crema

Grilled Herb Marinated Lamb Chops | 54

yellow summer corn tahina, arugula, radish and cucumber salad, date adobo

CAB Beef Tenderloin Steak | 57

charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts, garden herb chimichurri



MONDAY 29 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

Appetizers

Roasted Broccoli & Cheddar Soup

garlic croutons, blackened crème fraîche, garden green onions, lemon oil

Or

Captain James's Blackfin Tuna Tartar

avocado puree, local cucumber, shallots, green onions, pickled radish, spicy soy, island crisps

Entrees

Captain James' Roasted Triggerfish

herbed jasmine rice pilaf, flowering brassica, starfruit & peach salsa

Or

House-made Bacon Carbonara

house-made tagliatelle, 'Chateau Chooks' egg yolk, garden green onions, parmesan

Dessert

'Coco Bluff' Sugar Cane Granita

lime whipped cream, starfruit salad, almond crumble, 'Coco Bluff' coconut caramel, olive oil, sea salt

Wines

Sauvignon Blanc 2025, Matua

Marlborough, New Zealand

Aruma 2023, Bodega Caro

Mendoza, Argentina

SWIRL: Best of Argentina & Chile

Thursday 16 July 2026 | 5:30-7pm



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,

Ask your server for

8 oz jar | 20

4 oz jar | 10