

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
garden greens, avocado, charred 'Coco Bluff' coconut, pickled radish,
lemon, grilled ciabatta

Captain Dorson's Crispy Sprats | 21
flowering brassica, 'Coco Bluff' coconut ranch, green mango escovitch, lemon

Captain Sherry's Red Snapper Ceviche | 19
red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro,
mango leche de tigre, island crisps

Captain James' Blackfin Tuna Ceviche | 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 Bacon Carbonara | 32
house-made tagliatelle, 'Chateau Chooks' egg yolk,
garden green onions, parmesan

Captain Sherry's Roasted Red Snapper | 41
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 Rack of Lamb | 54
yellow summer corn tahina, garden lettuce, 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 22 JUNE

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Secret Pleasure Menu

Menu for 2 people with wine | 120

Appetizers

Roasted Sweet Potato & Turmeric Soup
Gochujang crema, green onions, pickled
ginger, sesame oil

Or

Captain James' Blackfin Tuna Tartar
avocado puree, local cucumber, shallots,
green onions, pickled radish, spicy soy,
island crisps

Entrees

Captain Sherry's Roasted Red Snapper
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

**Sauvignon Blanc 2025, Matua,
Marlborough, New Zealand**

**Malbec Aruma 2021, Bodega Caro,
Mendoza, Argentina**

SWIRL: Best of Australia & New Zealand

Thursday 25 Jun 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