

## SMALL & SHARE PLATES

**Captain James' Brasserie Catch Ceviche | 19**  
red onion, June plum, seasoning pepper, cucumber, cilantro,  
mango-lime aguachile, 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, garden Surinam cherry 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

**Flowers Farm 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' Blackfin Tuna Poke Bowl | 35**  
Japanese rice, avocado, garden rose apple kimchi, radish, edamame, cucumber, marinated  
wakame, spicy soy, sesame seeds

**Captain James' Brasserie Catch Grilled Wahoo | 42**  
roasted sweet potato & garden corn puree, malabar spinach,  
peach & starfruit salsa

**Grilled Herb Marinated Lamb Chops | 54**  
yellow summer corn tahina, arugula, radish and cucumber salad, date adobo

**Grilled 12oz Niman Ranch Rib Eye Steak | 58**  
charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts,  
garden herb chimichurri



FRIDAY 3 JULY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Pizza & Pinot

**Margherita Pizza | 17**  
fresh mozzarella, local tomato,  
garden basil

**Brasserie Pizza | 19**  
Black forest ham, salami Milano,  
grilled onion, roasted peppers, spinach  
salad

**Chef's Special Pizza | 19**  
braised pork belly, charred Brussels  
sprouts, parmesan cream, chili flakes,  
purslane

**Pinot Noir 2016 - Razorback - Santa Cruz  
Mountains, California | 45**

## Cocktails 4th of July

Old-Fashioned & Sea Breeze | 8

## SWIRL: Best of Argentina & Chile

Thursday 16 July 2026 | 5:30-7pm

South America is home to some of the highest-altitude vineyards in the world, creating a rare combination of power, freshness and precision. From Patagonia's rugged landscapes to the celebrated vineyards of Mendoza and Maipo, discover bold Chilean and Argentinian wines. Enjoy five expertly paired tastings with seasonal canapés crafted by our chefs. C\$ 65 per person (plus grats).

To reserve, email us or call +1 345 945 1815.



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