

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

field greens, avocado, pickled starfruit, cherry tomato, garden radish, lemon, grilled ciabatta

Captain Shadiac's Yellowfin Tuna Tartar | 19

avocado puree, cucumber, shallots, pickled garden radish, spicy soy, island crisps

Captain Atlee's Wahoo Ceviche | 19

red onion, green papaya, 'Coco Bluff' coconut, seasoning pepper, cilantro, local guava aguachile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, Flowers Farm papaya & mango jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, seasonal guava & starfruit relish, 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

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 16

field greens, spicy pumpkin seed granola, pickled cranberries, black garlic pesto, parmesan cheese

Charred Cayman Avocado Salad | 16

arugula, cherry tomatoes, grilled red onion, pickled breadfruit, cucumbers, puffed quinoa, green goddess dressing

Flowers Farm Green Papaya Salad | 15

green cabbage, cherry tomato, garden starfruit, long beans, carrots, local cucumber, crispy shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

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

LARGE PLATES

Roasted Butternut Squash Risotto | 28

farmer Codi's oyster mushrooms, crispy Brussels sprouts, kale pesto, pickled pumpkin seeds, parmesan

House-made Tagliatelle Pasta | 32

house-cured duck pastrami, leeks, garden kale, thyme, parmesan cream

Saffron Marinated All-Natural Chicken Breast | 37

roasted local pepper rice, charred okra, local mixed greens, charred tomato romesco

Captain Elena's Roasted Triggerfish | 40

Flowers Farm roasted pumpkin & long bean succotash, spicy greens, dragon fruit & papaya relish

Captain Shadiac's Grilled Yellowfin Tuna | 42

roasted breadfruit, local cucumber, garden bok choy, shiitake mushroom & soy broth

Roasted Duck Breast | 39

brown butter carrot purée, charred okra, local greens, sugar cane & bourbon jus

Grilled CAB Beef Tenderloin | 58

roasted cauliflower purée, crispy local oyster mushrooms, braised carrots, garden rosemary jus



THURSDAY 17 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Taco Night

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa, island crisps

Carne Asada | 6

garden chili aioli, pickled onions, tomato relish

Pork Belly Mojo | 6

chipotle aioli, bok choy & papaya slaw, cilantro

Crispy Triggerfish | 6.5

chipotle aioli, papaya salsa

Blackened Chicken | 5.5

avocado crema, bok choy & papaya slaw, green onions

Blackened Cauliflower | 5

chili aioli, pickled onions, cilantro

Margarita | 8

Corona | 5



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

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!**