

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 James' Black Snapper Ceviche | 19

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

Brasserie Grilled Cheese | 12

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

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, Flowers Farm papaya 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

'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 'Coco Bluff' Coconut Steamed Triggerfish | 40

jasmine rice, grilled broccoli, stir-fried bok choy, hot soy-sesame oil

Captain Shadiac's Grilled Yellowfin Tuna | 42

roasted potatoes, poblano peppers, cherry tomatoes, long beans, callaloo, local avocado gribiche

Roasted Duck Breast | 39

red pepper & walnut muhammara, garden bok choy, burnt orange, pomegranate gastrique

Grilled CAB Beef Tenderloin | 58

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



MONDAY 21 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Sweet Potato & Plantain Soup
pimento crema, spicy sunflower seeds, green onions, callaloo oil

OR

Caboose Smoked

Brasserie Catch Fish Dip

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

ENTREES

Captain Shadiac's Grilled Yellowfin Tuna
roasted potatoes, poblano peppers, cherry tomatoes, long beans, callaloo, local avocado gribiche

OR

Saffron Marinated

All-Natural Chicken Breast

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

DESSERTS

Seasonal Roasted

Pumpkin Basque Cheesecake

salted Ironwood Forest honey, crystallized ginger, vanilla cream

WINE SELECTION

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand

OR

Malbec 2023, Bodega Catena, Mendoza, Argentina



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