

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
field greens, avocado, pickled guava, cherry tomato, garden radish,
lemon, grilled ciabatta

Captain James' Blackfin Tuna Crudo | 19
local guava, fresno peppers, 'Coco Bluff' coconut, green onions,
crispy shallots, garden tamarind dressing

Captain James' Black Snapper Ceviche | 19
red onion, green papaya, cucumber, fresno pepper, cilantro,
local mango 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 | 15
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

Local Watermelon Salad | 14
garden lettuce, stracciatella, toasted pistachios, charred 'Coco Bluff' coconut,
crispy green papaya, balsamic vinaigrette

add to any salad:
chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Roasted Flowers Farm Pumpkin Risotto | 28
farmer codi's oyster mushrooms, spicy sunflower seeds, kale pesto, parmesan

House-made Tagliatelle Pasta | 32
house-cured beef pastrami, 'Chateau Chooks' egg yolk, long beans,
local chilies, parmesan

Harissa Marinated All-Natural Chicken Breast | 37
Flowers Farm pumpkin tahini, garden bok choy, charred okra, date & starfruit relish

Captain James' Roasted Red Snapper | 41
saffron rice, local peppers, callaloo, pickled okra, charred tomato romesco

Captain Clayton's Grilled Yellowfin Tuna | 42
celery root purée, roasted shiitake mushrooms,
garden bok choy, bourbon jus

Roasted Duck Breast | 39
red pepper & walnut muhammara, garden bok choy, burnt orange,
pomegranate gastrique

Grilled CAB Beef Tenderloin | 58
herbed roasted potatoes, 'Chateau Chooks' poached egg, blackened carrots,
garden callaloo, garden rosemary bordelaise



MONDAY 28 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

**Roasted Cauliflower &
Garden Turmeric Soup**
lemon yogurt, hot sugarcane syrup,
garden papaya relish
OR

Captain James' Black Snapper Ceviche
red onion, green papaya, cucumber, fresno
pepper, cilantro, local mango aguachile,
island crisps

ENTREES

Captain Clayton's Grilled Yellowfin Tuna
celery root purée,
roasted shiitake mushrooms,
garden bok choy, bourbon jus
OR
Roasted Duck Breast
red pepper & walnut muhammara,
garden bok choy, burnt orange,
pomegranate gastrique

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