

SMALL & SHARE PLATES

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

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

Captain Dillan's Wahoo 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 & guinep 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 Dillan's Grilled Wahoo | 42
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 Five Spiced Duck Breast | 39
Flowers Farm pumpkin & brown butter purée, bok choy,
rum & sugar cane jus

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



THURSDAY 01 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Taco Night

Chips & Salsa | 10
guacamole, fire-roasted tomato salsa,
island crisps

Carne Asada | 6.5
fresno pepper aioli, pickled onions,
'Coco Bluff' coconut relish

Crispy Pork Belly | 6.5
local avocado salsa, pickled vegetables,
flour tortilla

Baja Style Black Snapper | 6.5
chipotle aioli, papaya slaw

Chicken Fajitas | 6
mozzarella cheese, avocado crema,
pickled jalapenos

Flowers Farm Pumpkin Tikin Xic | 5
fresno pepper aioli, pickled onion, 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!