

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

field greens, avocado, pickled guava, cucumber, grapefruit, garden radish, lemon, grilled ciabatta

Captain James' Triggerfish Ceviche | 19

red onion, garden starfruit, grapefruit, clementines, seasoning pepper, cilantro, citrus aguachile, island crisps

Captain James' Yellowfin Tuna Tartar | 19

local avocado, Flowers Farm cucumber, shallots, garlic chives, spicy soy, 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

Flowers Farm Green Papaya Salad | 15

shaved brussels sprouts, 'Coco Bluff' coconut, cucumber, grapefruit, toasted peanuts, crispy yellowfin tuna, spicy mango dressing

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, crispy brussels sprouts, spicy walnuts, rosemary gremolata, parmesan

Seafood Pasta | 33

house-made tagliatelle, wild red shrimp, triggerfish, cherry tomato, oyster cream, garden basil, parmesan

Ginger-Soy Glazed All-Natural Chicken Breast | 36

japanese rice, green papaya & Flowers Farm cucumber slaw, garden greens, garden peanuts

Captain James' Roasted Triggerfish | 41

'Coco Bluff' coconut rice, roasted okra, garden greens, Flowers Farm cucumber salad, Flowers Farm papaya curry

Captain James' Grilled Yellowfin Tuna | 42

fingerling potatoes, local pepper & tomato stew, garden greens, balsamic-olive oil dressing

Roasted Duck Breast | 39

brown butter-carrot purée, crispy brussels sprouts, garden greens, cayman sorrel jus

Grilled CAB Beef Tenderloin | 58

smoked parsnip purée, herbed roasted carrots, garden greens, foie gras bordelaise



MONDAY 19 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Potato & Leek Soup

smoked Brasserie catch fish salad,
crème fraîche, salmon caviar,
garlic chives

OR

Captain James' Triggerfish Ceviche

red onion, garden starfruit, grapefruit,
clementines, seasoning pepper, cilantro,
citrus aguachile, island crisps

ENTREES

Captain James' Grilled Yellowfin Tuna

fingerling potatoes, local pepper &
tomato stew, garden greens,
balsamic-olive oil dressing

OR

Roasted Duck Breast

brown butter-carrot purée,
crispy brussels sprouts, garden greens,
cayman sorrel jus

DESSERTS

Valrhona Chocolate Fondant

peanut butter gelato, caramelized banana,
chocolate ganache

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