SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
field greens, avocado, pickled guava, cucumber, grapefruit, garden radish, lemon, grilled sourdough

Captain Dorson's Black Snapper Ceviche | 19
red onion, garden starfruit, grapefruit, clementines, seasoning pepper, cilantro, mango aguachile, island crisps

Captain Nicholas' Yellowfin Tuna Tartar | 19
local avocado, Flowers Farm cucumber, shallots, garlic chives, pickled garden radish, spicy soy, island crisps

Captain Diego's First of the Season Conch Salad | 21
local peppers, red onion, jujube plum, Flowers Farm cucumber, seasoning pepper, starfruit-lime dressing, island crisps

Brasserie Grilled Cheese | 12
soft brie, white truffle, Flowers Farm papaya & apple banana jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, Flowers Farm papaya chutney, grilled sourdough

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
green cabbage, carrots, '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 Butternut Squash Risotto | 28
charred green onions, garden callaloo, scotch bonnet salsa verde, thyme breadcrumbs, parmesan

Local Oyster Mushroom Carbonara | 32
house-made tagliatelle, guanciale, 'Chateau Chooks' egg yolk, green beans, parmesan

All-Natural Roasted Chicken Breast | 36
sweet potato gratin, charred okra, garden arugula, natural jus

Captain James' Roasted Red Snapper | 41
cauliflower couscous, chili roasted eggplant, mustard greens, papaya & starfruit salsa, charred lime

Captain Nicholas' Grilled Yellowfin Tuna | 42
blackberry farm heirloom civil war butter bean & tomato stew, garden greens, Flowers Farm cucumber pickle

Roasted Duck Breast | 39
brown butter-carrot purée, braised local oyster mushrooms, garden callaloo, foie gras bordelaise

Grilled CAB 12oz. NY Steak | 56
'Chateau Chooks' poached egg, arugula, garden herb chimichurri, house-made pepper jelly, hand-cut fries

THE BRASSERIE

THURSDAY 05 NOVEMBER

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
scotch bonnet aioli, pickled onions, green papaya salsa

Baja Style Black Snapper | 6.5
chipotle aioli, papaya slaw

Chicken Tikin Xic | 6
local avocado crema, cured onions

Mushrooms al ajillo | 5
seasoning 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!**