

purebeach

LOUNGE BAR AND RESTAURANT

DINNER MENU

APPETIZERS

- Ceviche** 🌿 **\$13**
Shrimp, scallops, calamari, octopus, mussels and fresh fish pickled with citrus and herbs, served with plantain chips
- Chicken Sate Bali** **\$11**
Two grilled Indonesian chicken kebabs with homemade peanut sauce and kroepoek, topped with crispy onions and Caribbean coleslaw
- Beef Carpaccio** 🌿 **\$15**
Seared beef tenderloin topped with arugula salad, pine nuts, truffle cremini herb mayo and shaved parmesan
- Crab Cake** **\$14**
Served with spicy mango tartar sauce, fried funghi and garlic shrimp
- Breaded Coconut Shrimp** **\$12**
Half-dozen crispy coconut shrimp served with spicy mango curry mayo
- Nachos Supreme** 🌿 🌱 **\$11**
Corn tortilla chips loaded with homemade beef chili, pico de gallo, guacamole, cheddar cheese sauce and shredded cheddar cheese
- Crunchy Crackling Calamari** **\$12**
Crispy seasoned calamari served with marinara sauce or tartar sauce

SOUPS & SALADS

- Roasted Pumpkin Soup** 🌿 🌱 **\$9**
Creamy homemade pumpkin soup
- Tuscany Tomato Soup** 🌿 **\$9**
Rich tomato broth with mixed spring vegetables, mini meatballs and herb croutons
- Classic Caesar Salad** **\$10**
Crispy romaine tossed in our homemade Caesar dressing, topped with garlic herb croutons and fresh parmesan
- Capressa** 🌿 **\$13**
Beefsteak tomato with Buffalo mozzarella, fresh arugula, basil pesto and balsamic glaze
- Greek Salad** 🌿 **\$12**
Mixed baby greens with tomatoes, cucumbers, shredded carrots, bell peppers, red onion, feta cheese, Kalamata olives and balsamic herb oil

BURGERS

- All burgers served on a brioche or gluten-free bun with French fries or sweet potato fries and coleslaw**
- Purebeach Burger** **\$13**
Classic burger topped with lettuce, tomato, onions and pickles
- Mushroom Swiss Melt Burger** **\$14**
8 oz. beef patty topped with lettuce, tomato, crispy bacon, Swiss cheese, caramelized onions, sautéed mushrooms and garlic truffle aioli
- Backyard BBQ Burger** **\$14**
8 oz. beef patty topped with lettuce, tomato, Gouda cheese, onion rings, avocado aioli and smokey BBQ sauce
- Vegan Burger** 🌱 **\$16**
6 oz. plant-based patty topped with lettuce, tomato, pickles and onions on a vegan bun

CHICKEN WINGS

6 for \$10 | 10 for \$16 | 20 for \$29

All wings are served with vegetable crudité 🌿

Flavors:

Sesame-Crusted Miso Teriyaki Glaze
Classic Grilled Smoked BBQ
Sweet & Sour Thai Chili
Hawaiian Pineapple & Mango Glaze
Classic Crispy Fried

Sauces:

Calypso Hot Sauce
Pandara Heat
Ranch Dressing
Blue Cheese
Barbecue Sauce

DINNER MENU

ENTRÉES

Harina Grouper Fillet \$24

A classic Aruban dish of pan-fried, cornmeal-dusted grouper topped with your choice of creole, garlic or seafood sauce, served with saffron jasmine rice and spring vegetables

Pan-Seared Tuna \$28

Pan-seared tuna served rare with miso teriyaki glaze, wakame cucumber salad, stir-fried vegetables and soba noodles

Caribbean Coconut Curry \$22

Traditional spicy Caribbean curry with your choice of chicken, shrimp or tofu, served with saffron jasmine rice

Spinach & Ricotta Ravioli \$20

Served with mornay mushroom truffle cream sauce, asparagus, arugula and parmesan flakes

Vegan Chicken \$18

Plant-based chicken served with sautéed vegetables and jasmine rice

Grilled Skirt Steak \$24

8 oz. grilled skirt steak served with Cajun potato wedges, corn on the cob, broccoli and chimichurri sauce

Thai Tofu Pasta \$18

Stir-fried vegetables and soba noodles

Argentinian Churrasco \$20

8 oz. grilled tenderloin served with roasted garlic mashed potatoes, asparagus and your choice of green peppercorn cognac sauce or grilled portobello sauce

Traditional Fajitas \$20

Stir-fried beef or chicken with onions and bell peppers, served with mixed greens salad, guacamole, sour cream, salsa and flour tortillas

SIDES

all sides \$5

Sautéed Spring Vegetables

Cajun Potato Wedges

French Fries

Roasted Garlic

Sweet Potato Fries

Mashed Potatoes

Mixed Greens Salad

ADD-ONS

Add shrimp \$6

Add chicken \$5

Add tuna \$5

Add tofu \$4

DESSERTS

Chocolate Fudge Brownie Cake \$8

Served with coconut ice cream

Warm Apple Crumble à la Mode \$10

Classic Cheesecake \$8

Black Lava Hawaiian Ice Cream  \$9

Served in a waffle cone basket with berries

Carrot Cake \$8

 Can be prepared gluten-free  Can be prepared vegan

*All prices are in USD and subject to a 15% service charge. Local tax is included in the price. Gratuity is at your own discretion.

Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.

Our kitchen cooks with plant oil. No peanut oil is used in our kitchens.