

# pureocean

B E A C H S I D E D I N I N G

## APPETIZERS

### Pure Potato Stacker

Crispy homemade potato chips topped with grilled chicken and jalapeños and creamy cheddar and Monterey Jack cheese sauce \$11

### Lobster Seafood Martini

Citrus marinated lobster, shrimp and scallops with cilantro, avocado and tomatoes \$22

### Quinoa Shrimp Fritters

Served on a bed of mixed greens with sriracha aioli \$12

### Shrimp Cocktail

Served with classic cocktail sauce \$17

### Shrimp & Grouper Ceviche

Prepared with lime, cilantro, tomato and leche de tigre \$17

### Chargrilled Octopus Salad

Marinated in lemon and olive oil with charred garlic corn and tostadas \$18

## SOUPS

### Seasonally Inspired Soup

Chef's daily creation made with fresh, seasonal ingredients \$9

Caribbean Seafood Soup \$12

Ginger & Lime Beet Soup \$10 

## SALADS

### Classic Caesar Salad

Crisp romaine lettuce topped with traditional Caesar dressing and parmesan cheese, served with garlic crostini \$10

### The Wedge

Iceberg lettuce wedge topped with crispy bacon, diced tomatoes and crumbled blue cheese dressing \$10

### Goat Cheese Salad

Mixed greens topped with cherry tomatoes, toasted almonds, goat cheese and honey and apple cider vinaigrette \$19

### Blackened Tuna Salad

Mixed greens topped with blackened ahi tuna, mango relish and fresh lime vinaigrette \$22

## SIDES

Creamy Risotto \$5.50

Mixed Vegetables \$4.50

Jasmine Rice \$3.50

Old Bay Potato Wedges \$7

Mashed Potatoes \$5.50

Sweet Potato Fries \$6

# ENTRÉES

## Steak “Frites”

Chargrilled skirt steak served with Old Bay seasoned potato wedges, asparagus and chimichurri sauce \$34

## Prime Sirloin Steak

Chargrilled sirloin steak served with Old Bay seasoned potato wedges, asparagus, seasonal vegetables and chimichurri sauce \$41

## Filet Mignon

Grilled beef tenderloin with a blue cheese and caramelized onion crust, served with mashed potatoes, asparagus, grilled tomatoes, market vegetables and truffle mushroom sauce \$46

## Tomahawk Pork Chop

12 oz. bone-in tomahawk chop on a bed of caramelized onions, mushrooms and tomatoes, served with Old Bay seasoned potato wedges, chipotle chutney, chimichurri sauce and Jack Daniel’s sauce \$49

## Maple Bourbon Glazed Short Ribs

Served with mashed peas and potatoes and seasonal vegetables \$38

## Herb Crusted Rack Of Lamb

Served with potato gratin, market vegetables, asparagus and red wine reduction \$53

## Chicken Saltimbocca

Herb and panko crusted chicken breast baked with prosciutto and mozzarella, served on a bed of mixed greens with a balsamic reduction \$25

## Oven Roasted Chicken Supreme

Bone-in chicken breast served with roasted potatoes, tomatoes, mushrooms and a port wine reduction \$26

## Pistachio Crusted Seabass

Served with ricotta ravioli, creamy chardonnay sauce, asparagus tips, dried cranberries and cherry tomatoes \$46

## Caribbean Lobster

Broiled Caribbean lobster tail served with mashed potatoes, market vegetables and drawn butter \$59

## Pasta Pescatore

Linguine pasta tossed with sautéed shrimp, scallops, mussels, mahi mahi, calamari, cherry tomatoes, basil and capers \$31

## Seared Scallops

Pan seared scallops served with creamy risotto, asparagus and sautéed cherry tomatoes \$28

## Crispy Coconut Curry Grouper

Crispy fried grouper served on a bed of jasmine rice with sautéed vegetables and coconut curry sauce \$27

## Caribbean Mac & Cheese

Penne pasta with lobster, shrimp and crab meat in a creamy cheddar cheese au gratin \$22

## Thai Curry Tofu

Sautéed tofu simmered in coconut curry sauce with cilantro, basil, vegetables and jasmine rice \$26