

DINNER MENU

pureocean

BEACHSIDE DINING

FRESH & CRISP

Caesar Salad	\$20
Fresh romaine lettuce tossed in creamy Caesar dressing with herbed croutons <i>Add chicken \$12</i> <i>Add flying fish \$15</i> <i>Add shrimp \$18</i>	
Mixed Greens Salad	\$25
Garden fresh greens and golden almonds with crumbled feta cheese and balsamic reduction	
Thai Style Vegetable Salad (V)	\$25
Crunchy Thai style salad loaded with vegetables and tossed with sesame garlic dressing	
Shrimp Ceviche Martini	\$35
Shrimp marinated in citrus juice and coconut milk with fresh pickled vegetables and crispy sweet potato chips	

WARM & TASTY

Chef's Soup of the Day	\$18
Hearty inspirations prepared daily by our Chef	
Crispy Calamari	\$25
Lightly dusted calamari fried until crisp and served with tasty homemade jalapeño relish	
Bajan Flying Fish & Cou Cou	\$28
Steamed flying fish rolls in a savory creole tomato citrus sauce with cooked cornmeal "cou cou"	
Spicy Lobster Mac & Cheese	\$40
Tender bites of Caribbean rock lobster tossed in creamy three-cheese pasta au gratin	
Crab Cakes	\$38
Crispy battered crab meat with fresh herbs nested on a bed of mixed greens with tartar sauce	

CARIBBEAN INSPIRED

Crab-Stuffed Chicken Breast	\$65
Fire roasted chicken breast stuffed with savory crab meat, served with herb-infused garlic mashed potatoes and seasonal vegetables	
Grilled Pork Chop	\$70
Succulent pork chop marinated the Bajan way, grilled on an open flame with sizzling plantain butter, served with sweet potato fries and panko crusted plantains	
Cajun Spiced Mahi-Mahi	\$58
Freshly caught mahi-mahi with a Cajun spice rub, served with basmati rice and gingered okra	
Fisherman's Catch	\$52
Local catch of the day expertly prepared to your specification, served with sweet potato fries, chimichurri sauce and tomato salsa	
Caribbean Rock Lobster	\$90
Fresh lobster tail prepared grilled or thermidor style, served with basmati rice and seasonal vegetables	

CROSSING BORDERS

Chicken Carbonara Fettuccine	\$45
Heavenly fettuccine pasta tossed in a creamy white sauce with grilled chicken, honey smoked bacon, green peas and parmesan	
Cannelloni Al Pesce	\$55
Flavorful assorted seafood mixed with four cheeses, rolled in cannelloni shells and smothered with homemade creamy herb sauce	
Thai Tahini Bowl (V)	\$38
Soba noodles packed with fresh vegetables and finished with ginger tahini sauce	
Gourmet Burger	\$45
Certified Angus beef burger or lentil & black bean burger with lettuce, grilled onions, tomatoes, cucumbers and melted cheese, served with seasoned wedges and panko crusted plantains	
Rack of Lamb	\$68
Herb-infused grilled New Zealand rack of lamb served with creamed spinach, basmati rice, savory diced seasonal vegetables and rosemary red wine sauce	
NY Strip	\$98
Grilled certified 10 oz. Angus beef striploin steak served with herb-infused mashed potatoes, panko crusted plantains and chimichurri sauce	
Steak & Shrimp	\$92
Beef tenderloin and shrimp grilled in melted garlic butter with fresh parsley, served with herb-infused garlic mashed potatoes, fresh seasonal vegetables and pepper cream sauce	

SIDES

Basmati Rice	\$8
Creamed Spinach	<i>All sides</i>
Garlic Mashed Potatoes	
Seasoned Potato Wedges	
Panko Crusted Plantains	
Seasonal Vegetables	
Gingered Okra	

**Prices in BDS and inclusive of VAT and service charge.
Gratuity is at your own discretion.*