

DINNER MENU

pureocean

BEACHSIDE DINING

LIGHT & FRESH

- Caesar Salad** \$22
Crispy romaine hearts tossed in creamy garlic and parmesan dressing and topped with anchovies, parmesan and garlic-thyme croutons
Add chicken \$15
Add catch of the day \$25
Add shrimp \$30
- Chef's Caprese Salad** \$35
Creamy mozzarella cheese with cherry tomatoes, crisp arugula and roasted pine nuts, garnished with house-made basil puree and balsamic reduction
- Grilled Vegetable Salad** \$30
Farm fresh grilled vegetables, topped with savory parmesan crisps, toasted almonds, black peppercorns, balsamic reduction and olive oil
- Marinated Fish & Octopus Salad** \$45
Pickled slices of seared freshly caught fish and octopus with tomato and cucumber salsa, arugula, microgreens, parsley and garlic citrus dressing

BOLD & WARM

- Soup of the Day** \$20
Hearty inspirations prepared daily by our chef
- Tamarind Shrimp** \$45
Perfectly seared shrimp glazed with tamarind sauce, served with quinoa salad, crumbled feta, cucumbers, arugula and tangy citrus dressing
- Seafood Fritto Misto** \$40
A trio of lightly dusted shrimp, calamari and crispy local flying fish served with spicy mayo and rich tomato compote
- Tuna Poke Bowl** \$48
Sushi rice, wakame, red onions, carrots, edamame and fresh tuna, garnished with peanuts, sesame seeds and ginger marinade
- Grilled Salmon** \$45
Medallion of fresh salmon served with potato gnocchi and rich pesto cream
- Fish & Potato Cakes** \$35
Roasted fish and herb potato cakes served on a bed of mixed greens with a local chayote slaw and spicy mayo

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ROBUST & SAVORY

Jerk Chicken	\$60
Tender chicken breast smothered in Jamaican jerk sauce, served with Caribbean-spiced vegetables, couscous and pineapple salsa	
Fire-Grilled Catch of the Day	\$60
Our fresh catch of the day served with wild rice, sautéed vegetables, citrus mango salsa and spicy creole sauce	
Pork Loin	\$65
Tender grilled pork loin served with hearty potato and cabbage mash, carrot puree, brussels sprouts, green beans and tasty apple chutney	
Fettuccine al Dente	\$35
Fresh fettuccine pasta tossed in cream sauce or puttanesca sauce, served with toasted garlic bread	
<i>Add chicken \$15</i>	
<i>Add catch of the day \$25</i>	
<i>Add shrimp \$30</i>	
Thai Vegetable Noodles	\$48
Rice noodles with fresh stir-fried vegetables, satay sauce, peanuts and microgreens	
Lamb Shank	\$70
Perfectly braised New Zealand lamb shank served with garlic mashed potatoes, seasonal vegetables and aromatic rosemary reduction	
Mixed Grill Platter	\$75
Fire-grilled lamb chops, tender chicken breast and jumbo shrimp served with grilled zucchini, cherry tomatoes and golden-brown fries, accompanied by chimichurri, pineapple salsa and peppercorn sauce	

SIDES

Wild Rice	Garlic Mashed Potatoes	Summer Vegetables	\$12
French Fries		Sweet Potato Fries	<i>all sides</i>

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