

# BREAKFAST

**Grab & Go Service Available**  
**Call (246) 418-7303 or dial ext. 7303 from your room**  
**Available 7:30 - 10:00 a.m.**



*\*Prices in BDS and inclusive of VAT and a 10% service charge.  
 Gratuity is at your own discretion. Please let your server know  
 if you have any allergies or dietary restrictions.*

## PLATTERS

### Traditional English \$34

White or wheat toast points, two eggs any style, tomatoes, baked beans, pork sausages and sautéed mushrooms

### Breakfast Classic \$32

Two eggs, honey-smoked bacon or pork sausages, seasoned homestyle potatoes, and white or wheat toasted points with butter and preserves

### Ultimate Breakfast Sandwich \$35

Toasted white or wheat bread topped with herb butter, honey-smoked bacon, fried eggs, melted cheddar cheese, red onions and fresh greens, served with seasoned homestyle potatoes

### Signature Omelet \$32

Stuffed with smoked ham, onions, peppers and cheddar cheese, served with homestyle potatoes, white or wheat toasted points and butter

### Healthy Start Breakfast Bowl \$25

Seasonal fresh fruit tossed in passion fruit syrup, served with granola and creamy yogurt

### Southern Pancake Platter \$25

Classic buttermilk pancakes served with whipped butter and maple syrup

## EXTRAS

Bagel & Herb Cream Cheese	\$8
Toast & Butter/Marmalade	\$5
Baked Beans	\$5
Pancakes	\$10
Honey-Smoked Bacon	\$10
Eggs	\$8
Sausages	\$10
Bajan Bakes	\$8
Homestyle Potatoes	\$8
Fruit Bowl	\$12
Yogurt	\$6
Milk & Cereal	\$8

## SPECIALTY COFFEES

Americano	\$7
Espresso	\$8
Double Espresso	\$13
Cappuccino	\$10
French Vanilla Cappuccino	\$11
Latte	\$9
Hot Chocolate	\$10

## BEVERAGES

Cup or Pot of Tea	\$5   \$10
Cup or Pot of Coffee	\$6   \$12
Fruit Juice	\$5
Bottled Water	\$5
Sparkling Water	\$15
Fruit Smoothie	\$12

# pureocean LUNCH

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

**Grab & Go Service Available**  
Call (246) 418-7303 or dial ext. 7303 from your room  
Available Monday – Sunday | 11:30 a.m. - 2:30 p.m.

## SMALL PLATES

**Soup of the Day \$16**

### Traditional Caesar \$24

Crispy romaine lettuce tossed in Caesar dressing and topped with homemade garlic herb croutons and shaved parmesan

*Add herb-marinated chicken \$12*

*Add grilled fish \$15*

*Add grilled shrimp \$20*

### Bajan Fish Cakes \$16

Crispy salt fish cakes served with chef's homemade aioli on a bed of greens

### Bajan Spiced Wings \$28

Marinated in local herbs and spices and deep-fried to perfection, served with signature dipping sauces

### Fried Calamari \$28

Lemon pepper battered calamari served with lemon garlic aioli

### Loaded Fries \$25

Crispy fries topped with seasoned ground beef, our signature cheese sauce, pico de gallo, jalapeños and sour cream

## HANDHELDS

*Served with your choice of fries and coleslaw or a garden salad*

### Gourmet Ham Cutter \$25

Ham, honey-smoked bacon, melted cheddar cheese, fresh greens and red onions on toasted Bajan salt bread with honey mustard dipping sauce

### Chicken or Fish Cutter \$30

Grilled herb-marinated chicken breast or fish, fresh greens, tomatoes and cucumbers on toasted brioche with paprika aioli

### Crispy Cajun Chicken Wrap \$35

Breaded Cajun-spiced chicken, honey-smoked bacon, fresh greens, tomatoes, red onions, salsa and spicy garlic sauce wrapped in a flatbread

### Chef's Signature Burger \$36

Flame-grilled gourmet burger, cheddar cheese, honey-smoked bacon, pickles, tomatoes, fresh greens and chef's signature BBQ sauce on a toasted brioche bun

## HEARTY FAVORITES

### Catch of the Day \$30

Pan-seared or fried lemon garlic catch of the day served with rice, seasonal vegetables and chef's homemade salsa

### Quarter Chicken \$32 🌶️🌶️

Flame-grilled quarter chicken marinated in chef's spicy jerk sauce, served with three-cheese macaroni pie and traditional coleslaw

### Pasta Bowl \$32

Penne pasta tossed in your choice of basil alfredo or spicy arrabbiata sauce with fresh vegetables and parmesan

*Add herb-marinated chicken \$12*

*Add grilled fish \$15*

*Add grilled shrimp \$20*

### Fall-Off-The-Bone Ribs \$40

Pork ribs smothered in honey BBQ sauce, served with cheesy garlic mashed potatoes and tropical coleslaw

### English Fish & Chips \$35

Beer-battered, deep-fried fish marinated in local herbs and spices, served with fries and sauces

## EXTRAS

Fries \$10

Rice \$8

Macaroni Pie \$12

Mashed Potatoes \$10

Coleslaw \$7

Garden Salad \$12

Seasonal Vegetables \$10

Fried Plantains \$8

## SUGAR & SPICE

### Mini Chocolate Cake Duo \$25

Served with chocolate frosting, ganache and fresh strawberries

### Salted Caramel Bread Pudding \$25

Served with spiced rum sauce and vanilla ice cream

### Seasonal Mixed Fruit Bowl \$20

Tropical Ice Cream \$15