

pureocean

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

STARTERS & SOMETHING TO SHARE

Pure Potato Stackers

Crispy homemade potato chips with grilled chicken & jalapenos topped with a garlic and cheese sauce.
\$9.00

Lobster Seafood Martini

Citrus marinated lobster, shrimp and scallops tossed in a martini avocado, tomato, mango salsa
\$18.00

Caribbean Shrimp Fritters

Breaded shrimp fritters accompanied with a coconut cocktail sauce
\$9.50

Steamed Mussels Provencal

Tasty mussels steamed in a fresh tomato & saffron sauce served with garlic crostini's
\$15.00

Crispy Calamari Salad

Crispy fried calamari served on a bed of mesclun salad topped with roasted peanuts completed with a Thai orange chili dressing
\$12.00

Iced Shrimp Cocktail

Chilled prawns accompanied by a traditional cocktail sauce
\$9.50

SOUPS & SALADS

Seasonally Inspired Soup

Chef's daily creation made from fresh ingredients
\$7.00

Lobster Bisque

Homemade lobster bisque finished with crème fraiche
\$9.50

Classic Caesar

Crisp hearts of romaine served with parmesan cheese topped with a traditional Caesar dressing accompanied by garlic crostini's
\$8.00

The Wedge

Wedge of iceberg topped with crispy bacon, and diced tomatoes served with a crumbled blue cheese dressing
\$7.00

Pure Shrimp Salad

Grilled shrimps served on a bed of mesclun & fresh fruit salad finished with rosemary vinaigrette
\$16.00

Goat Cheese Salad

Mesclun lettuce served with cherry tomatoes and toasted almonds topped with goat cheese and finished with a vanilla vinaigrette
\$12.00

All prices are subject to 3.623% local tax & 15% service charge.

MAIN COURSE

Seared Scallops

Pan seared scallops complemented by a creamy risotto, green asparagus and garlic sautéed cherry tomatoes.

\$23.00

Grilled Mahi-Mahi

Grilled mahi mahi on couscous & hearts of artichokes completed with island creole sauce

\$24.00

Crispy Coconut Curry Grouper

Crispy fried grouper served on a bed of jasmine rice accompanied with stir fried vegetables finished with a mild coconut curry sauce

\$22.00

Caribbean Lobster

Broiled Caribbean lobster tail served on mash potatoes & seasonal vegetables completed with drawn butter.

\$43.00

Steak "Frites"

Charred grilled skirt steak served with old bay wedged potatoes & asparagus completed with a chimichurri sauce

\$28.50

Filet Mignon

Grilled prime beef tenderloin blue cheese gratinated served with mash potato, green asparagus, grilled tomato, finished with a truffle mushroom sauce

\$38.00

Tomahawk Pork Chop

12oz bone in tomahawk chop served on a bed of caramelized onion, mushroom and tomatoes paired with old bay potato wedge complemented by chipotle chutney, chimichurri and Jack Daniels sauce

\$32.00

Chicken Saltimbocca

Herbed panko crusted chicken breast baked with prosciutto and mozzarella on a mesclun salad topped with drizzled balsamic reduction

\$20.00

Pasta Pescatore

Linguine pasta tossed with sautéed shrimp, scallops, mussels, mahi mahi, and calamari flamed with white wine, cherry tomatoes & capers sauce

\$25

Caribbean Mac & Cheese

Penne pasta served in a rich & creamy cheddar cheese au gratin tossed with lobster, shrimp and lump crab meat

\$22.00

SIDES

Creamy Risotto

\$4.50

Mixed Vegetables

\$3.50

Jasmine Rice

\$3.00

Old Bay Crispy wedge
potato

\$6.00

Mashed Potatoes

\$4.50

Sweet Potato Fries

\$4.50

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