



| pureocean

BBQ

BEACH NIGHT

Every Monday 6-10 p.m.

FROM THE GRILL

All entrées come with two sides

BEEF STEAK \$12

Served with beef gravy

PORK BABY BACK RIBS \$9

Served with BBQ sauce

ITALIAN SAUSAGE \$7

TANDOORI CHICKEN \$8

Served with mint relish

FROM THE SEA

All entrées come with two sides

FRESH CATCH OF THE DAY \$11

Grilled, fried or baked to perfection

MUSSELS COCONUT CURRY \$8

Served in a garlic butter and scotch bonnet sauce

COMBO - \$24

**ANY 2 ITEMS FROM THE GRILL
+ 1 ITEM FROM THE SEA + 2 SIDES**

SIDES - \$4

Coleslaw

Burnt End Beans

Mac & Cheese

Corn on the Cob

Onion Rings

Vegetable Casserole

Rice & Peas

House Salad

DESSERTS - \$9

ASSORTED CHEESECAKE

ICE CREAM

Vanilla or chocolate

CHOCOLATE FUDGE CAKE

**Prices in USD and include tax. A 15% service charge will be added to your bill. Gratuity is at your own discretion. BBQ Night is included in the all-inclusive plan.*





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Lobster Night

**Every Wednesday | 5:30-10 p.m.
\$49 Per Person | \$20 AI Guests***

**Grilled or Thermidor Style 1.5 lb. Lobster
Served with clarified butter, a mixed salad and
your choice of saffron rice or fries**

**Prices in USD and include tax. A 15% service charge will be added to your bill. Gratuity is at your own discretion. AI refers to guests on our all-inclusive plan.*

BREAKFAST BUFFET

A delicious and satisfying selection of hot and cold dishes served daily. Our buffet includes an omelet station, bacon, sausage, breakfast potatoes, oatmeal, French toast, fresh fruit, cereal, cheese, cold cuts, pastries, juice, coffee, tea and more!

\$19.95 per person
\$9.95 kids 4-12

WEEKENDS 7-11 AM

Local tax and 15% service charge will be added to your final bill.

À LA CARTE BREAKFAST

WEEKDAYS 7-11 AM

SWEET & SAVORY

Buttermilk Pancakes \$9

Served with fruit compote and maple syrup

Breakfast Oatmeal \$7

Served with fruit compote, brown sugar and milk

Molten Chocolate French Toast \$9

Served with lemon cream cheese, pralines and chocolate sauce

Belgian Waffle \$12

Served with strawberries, bananas, maple syrup and chocolate sauce

Johnny Cake \$8

Served with ham and cheese or tuna salad

BREAKFAST SELECTION

Eggs Any Style \$12

Served with bacon, sausage, breakfast potatoes and toast

Continental Breakfast \$12

Breakfast pastry, fresh cut fruit, bread, butter, marmalade, juice, and tea or coffee

Egg Benedict \$12

Toasted English muffin topped with hollandaise sauce, red onions and crispy capers

Add smoked bacon \$4

Add smoked salmon \$6

Egg White Omelet \$14

Sautéed spinach, mushrooms and tomatoes served with toast

American Breakfast \$15

Two fried or poached eggs served with bacon or sausage, a pancake, toast, juice and tea or coffee

SIDES

Cereal & Milk \$5

Fresh Cut Fruit \$6

Bacon or Sausage \$4

Ham or Cheese \$4

Pancake \$6

Toast \$4

Breakfast Potatoes \$4

DRINKS

Juice - \$3

Cranberry
Pineapple
Apple
Orange

Alcoholic Drinks

Bloody Mary \$8
Mimosa \$6
Sparkling Wine \$7

Coffee & Tea

Coffee \$3
Tea \$3
Cappuccino \$4
Espresso \$3
Latte Macchiato \$4

Milk - \$3

Whole or Skim Milk
Soja or Almond Milk
Chocolate Milk
Hot Chocolate

Local tax and 15% service charge will be added to your final bill.



APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP \$11

Served with garlic mozzarella toast

CHEF'S SALAD \$12

Romaine lettuce topped with cherry tomatoes, shaved cucumber, goat cheese crumbles, roasted cashews and citrus Italian dressing

CAESAR SALAD \$10

Romaine lettuce with garlic croutons, anchovies, shaved parmesan and Caesar dressing

CRISPY CALAMARI RINGS \$14

Served with curry aioli

CONCH FRITTERS \$11

Served with guava jerk sauce

PASTA

LINGUINE POMODORO \$18

Linguine pasta tossed in rich pomodoro sauce with sun-blushed tomatoes, shaved parmesan, fresh basil and garlic bread

PENNE ALFREDO \$18

Penne pasta tossed in creamy alfredo sauce with fresh parmesan and garlic bread

SPAGHETTI BOLOGNESE \$23

Spaghetti tossed in hearty meat bolognese sauce with fresh basil and grated parmesan

LOBSTER RAVIOLI \$28

Lobster and ricotta stuffed ravioli with garden peas, creamy white wine lobster sauce, basil oil, fresh parmesan and garlic bread

Pasta Add-Ons \$9

Cajun Chicken Breast
Shrimp

Vegan Add-Ons \$5

Zucchini & Bell Peppers
Mushrooms & Onions
Broccoli & Bell Peppers

SIDES

All sides \$6

Garlic Mashed Potatoes
Saffron Rice

Seasonal Vegetables
French Fries

House Salad

ENTRÉES

FILET MIGNON \$35*

Center-cut USDA choice 8 oz. tenderloin grilled to the perfection with cognac green peppercorn sauce or chimichurri sauce and your choice of two sides

NEW YORK STRIPLOIN \$38*

12 oz. New York striploin grilled to the perfection with red wine jus or chimichurri sauce and your choice of two sides

PAN-ROASTED SALMON \$29

Pan-roasted salmon with thyme, lemon and butter served with tropical chutney and your choice of one side

GRILLED RED SNAPPER \$27

Grilled red snapper fillet with creole sauce and your choice of two sides

CARIBBEAN CURRY SHRIMP \$22

Served with lentil-stuffed roti and your choice of one side

DESSERTS

All desserts \$9

CHOCOLATE BROWNIE

Served with chocolate syrup and vanilla ice cream

CHEESECAKE

Served with warm berry coulis

GELATO

Ask your server for the available flavors

**All-inclusive surcharge: each star (*) is an additional \$10 charge.*

All prices are in USD and subject to a 15% service charge. Local tax is included in the price. Gratuity is at your own discretion.

Consuming raw or undercooked meats, poultry, eggs, and seafood may increase your risk of foodborne illness. Please let us know if you have any allergies, dietary restrictions, or special considerations, and we will do our best to accommodate you.

Beverages

Wine by the Glass

Bubbles

Jules Larose Sparkling Wine, France.....\$6

Cavicchioli “Fantasia” Prosecco, Italy.....\$8

White

Lazo Chardonnay, Chile.....\$6

Lazo Sauvignon Blanc, Chile.....\$6

Fiordaliso Pinot Grigio, Italy.....\$6

Robert Mondavi Chardonnay, USA.....\$9*

Matua Sauvignon Blanc, New Zealand.....\$10*

Rosé

Villa des Anges Rosé, France.....\$6

Beringer White Zinfandel, USA.....\$6

Red

Lazo Merlot, Chile.....\$6

Lazo Cabernet Sauvignon, Chile.....\$6

Kaiken Malbec, Argentina.....\$7

Robert Mondavi Cabernet Sauvignon,
USA.....\$9*

Louis Jadot Pinot Noir, France.....\$10*



All-inclusive surcharge: one star () is an additional \$2 charge.*

Signature Deluxe Drinks - \$9

Ocean Breeze

Cruzan Coconut Rum, blue Curaçao, coconut cream and lemon juice

Guavaberry Punch

Guavaberry Rum, Guavaberry Almond Rum, Bacardí Superior, pineapple juice, lemon juice, Angostura bitters and grenadine

Diplomatico Rum Sour

Diplomático Mantuano Rum, lime juice and simple syrup

Divi Relaxer

Absolut Vodka, Cruzan Coconut Rum, peach schnapps, triple sec, orange juice, pineapple juice and cranberry juice

Spicy Margarita

El Jimador Añejo, triple sec, jalapeno peppers, lime juice and simple syrup

Espressotini

Absolut Vanilla Vodka, Frangelico, Baileys Irish Cream, Kahlúa and espresso

Signature Premium Drinks - \$11*

Little Bay Kiss

Grey Goose Mandarin, Chambord Black Raspberry Liqueur, pineapple juice, cranberry juice and prosecco

Pineapple Coconut Mojito

Dewar's Caribbean Smooth Whiskey, mint leaves, pineapple chunks and coconut cream

Rum Aged Fashioned

Bacardí 8 YO, Angostura orange bitters and simple syrup

Hendrick's Cooler

Hendrick's Gin, basil leaves, cucumber and lime juice

Mexican Mule

Patrón Silver, ginger beer, lime juice and Angostura bitters

Gingertini

Ginger-infused Grey Goose Vodka, simple syrup, lime juice and ginger ale

Non-Alcoholic Cocktails - \$7

Strawberry Basil Lemonade

Fresh basil, strawberries, lemon juice and simple syrup

Grapefruit Mojito

Grapefruit juice, mint, limes, club soda and simple syrup

All-inclusive surcharge: one star () is an additional \$2 charge.*

After Dinner Drinks

Rhum-Rum-Ron

Bacardí 8 YO, Puerto Rico.....	\$9*
Appleton Estate 12 YO, Jamaica.....	\$9*
Mount Gay XO, Barbados.....	\$10*
Damoiseau VO, Guadeloupe.....	\$11*
Diplomático Reserva, Venezuela.....	\$12*
Ron Zacapa 23 YO, Guatemala.....	\$14**
Clément VSOP, Martinique.....	\$14**

Whiskey

Johnnie Walker Red Label, Scotch.....	\$7
Johnnie Walker Black Label, Scotch.....	\$9
Crown Royal, Canadian Whiskey.....	\$8
Macallan 12 YO, Scotch.....	\$12*
Glenlivet 12 YO, Scotch.....	\$10*
Dewar's 12 YO.....	\$12*
Maker's Mark 12 YO, Bourbon.....	\$10*
Blanton's Original, Bourbon.....	\$12*

Cognac

Courvoisier VS.....	\$8
Hennessy VS.....	\$9*
Hennessy XO.....	\$24****
Rémy Martin VSOP.....	\$12*

Specialty Coffee - \$8

Irish Coffee

Made with Jameson Irish Whiskey

Spanish Coffee

Made with Tia Maria

Italian Coffee

Made with Amaretto

French Coffee

Made with Grand Marnier



All-inclusive surcharge: one star () is an additional \$2 charge.*

Desserts - \$10

Homemade Brownie

Served with a scoop of vanilla ice cream

Topper's Rhum Cake

Infused with Topper's Vanilla Rhum and served with vanilla ice cream

Traditional Tiramisu

Served with strawberry coulis

Coffee Crème Brûlée

Coffee-infused crème brûlée with mixed berries

Mixed Berry Cheesecake

Served with blueberries and mango coulis

Molten Chocolate Cake

Served with chocolate sauce and vanilla ice cream

Ice Cream

Three scoops of chocolate, vanilla or strawberry ice cream



All-inclusive surcharge: one star () is an additional \$2 charge.*