BREAKFAST BUFFET
WEEKENDS 7-11 AM
$19.95 per person
$9.95 kids 4-12

Breakfast pastries, fresh seasonal fruit, bread, butter, marmalade, fruit juice and coffee or tea

Egg White Omelet $15
Served with bacon, sausage, breakfast potatoes and whole wheat or white toast
Toppings: onions, bell peppers, tomatoes, mushrooms, spinach, ham and shredded monterey jack or cheddar cheese

Eggs Any Style $14
Served with bacon, sausage, breakfast potatoes and whole wheat or white toast
Toppings: onions, bell peppers, tomatoes, mushrooms, spinach, ham and shredded monterey jack or cheddar cheese

Continental Breakfast $12
Breakfast pastries, fresh seasonal fruit, bread, butter, marmalade, fruit juice and coffee or tea

Belgian Waffles $12
Served with whipped cream, chocolate sauce, blueberries, strawberry compote and vanilla-infused maple syrup

French Toast $12
Served with whipped cream, seasonal berries, strawberry compote and vanilla-infused maple syrup

À LA CARTE
WEEKDAYS 7-11 AM

SWEET & SAVORY
Buttermilk Pancake $11
Served with blueberries, strawberry compote and vanilla-infused maple syrup

Belgian Waffles $12
Served with whipped cream, chocolate sauce, blueberries, strawberry compote and vanilla-infused maple syrup

French Toast $12
Served with whipped cream, seasonal berries, strawberry compote and vanilla-infused maple syrup

QUICK & HEALTHY
Fruit Parfait $7
Layers of honey, organic Greek yogurt, granola, seasonal berries and strawberry coulis

Oatmeal $10
Served with seasonal berries, honey, dry fruit and nuts

ON THE SKILLET

SIDES
Cereal & Milk or Yogurt $5
Seasonal Fruit $6
Bacon or Sausage $4
Ham or Cheese $4
Pancake $6
Toast $4
Breakfast Potatoes $4
Smoked Salmon $6

Egg White Omelet $15
Served with bacon, sausage, breakfast potatoes and whole wheat or white toast
Toppings: onions, bell peppers, tomatoes, mushrooms, spinach, ham and shredded monterey jack or cheddar cheese

Eggs Any Style $14
Served with bacon, sausage, breakfast potatoes and whole wheat or white toast
Toppings: onions, bell peppers, tomatoes, mushrooms, spinach, ham and shredded monterey jack or cheddar cheese

Continental Breakfast $12
Breakfast pastries, fresh seasonal fruit, bread, butter, marmalade, fruit juice and coffee or tea

Belgian Waffles $12
Served with whipped cream, chocolate sauce, blueberries, strawberry compote and vanilla-infused maple syrup

French Toast $12
Served with whipped cream, seasonal berries, strawberry compote and vanilla-infused maple syrup

BREAKFAST SANDWICHES

Ham & Cheese $12
Scrambled egg, smoked ham, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

SXM Johnny Cakes $11
Topped with scrambled eggs, smoked ham, American cheese, romaine lettuce and tomato, served with fried breakfast potatoes and chef’s aioli

Turkey & Cheese $12
Scrambled eggs, sliced roast turkey, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

Eggs Benedict $11
Toasted English muffin topped with hollandaise sauce, marinated onions and crispy capers
Add smoked bacon $3
Add smoked salmon $5

Breakfast BLT $11
Scrambled eggs, grilled smoked bacon, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

ENGLISH MUFFIN TOPPINGS
Onions, bell peppers, tomatoes, mushrooms, spinach, ham and shredded monterey jack or cheddar cheese

Egg White Omelet $15
Served with bacon, sausage, breakfast potatoes and whole wheat or white toast
Toppings: onions, bell peppers, tomatoes, mushrooms, spinach, ham and shredded monterey jack or cheddar cheese

Eggs Any Style $14
Served with bacon, sausage, breakfast potatoes and whole wheat or white toast
Toppings: onions, bell peppers, tomatoes, mushrooms, spinach, ham and shredded monterey jack or cheddar cheese

SXM Johnny Cakes $11
Topped with scrambled eggs, smoked ham, American cheese, romaine lettuce and tomato, served with fried breakfast potatoes and chef’s aioli

Turkey & Cheese $12
Scrambled eggs, sliced roast turkey, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

Eggs Benedict $11
Toasted English muffin topped with hollandaise sauce, marinated onions and crispy capers
Add smoked bacon $3
Add smoked salmon $5

Breakfast BLT $11
Scrambled eggs, grilled smoked bacon, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

SWEET & SAVORY

ON THE SKILLET

Continental Breakfast $12
Breakfast pastries, fresh seasonal fruit, bread, butter, marmalade, fruit juice and coffee or tea

Belgian Waffles $12
Served with whipped cream, chocolate sauce, blueberries, strawberry compote and vanilla-infused maple syrup

French Toast $12
Served with whipped cream, seasonal berries, strawberry compote and vanilla-infused maple syrup

SIDE S
Cereal & Milk or Yogurt $5
Seasonal Fruit $6
Bacon or Sausage $4
Ham or Cheese $4
Pancake $6
Toast $4
Breakfast Potatoes $4
Smoked Salmon $6

Beef & Cheese $12
Scrambled egg, smoked ham, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

SXM Johnny Cakes $11
Topped with scrambled eggs, smoked ham, American cheese, romaine lettuce and tomato, served with fried breakfast potatoes and chef’s aioli

Turkey & Cheese $12
Scrambled eggs, sliced roast turkey, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

Eggs Benedict $11
Toasted English muffin topped with hollandaise sauce, marinated onions and crispy capers
Add smoked bacon $3
Add smoked salmon $5

Breakfast BLT $11
Scrambled eggs, grilled smoked bacon, American cheese, romaine lettuce and tomato on a brioche bun, served with fried breakfast potatoes and chef’s aioli

QUICK & HEALTHY

Fruit Parfait $7
Layers of honey, organic Greek yogurt, granola, seasonal berries and strawberry coulis

Oatmeal $10
Served with seasonal berries, honey, dry fruit and nuts

NEW YEAR’S EVE PROMOTIONS

Fort Amsterdam Café Reopens
Daily from 7-12 p.m.
Gourmet Coffee | Pastries | Souvenirs
Gelato | Sandwiches | Salads

Sunday Night BBQ & Curry Cookout
Sundays from 5-9 p.m.
Join us for a cookout with music from DJ Tony and $6 mojitos and margaritas!
Succulent Ribs & Meat | Local Fish
Salad Bar | Curry Sauces | Desserts

Christmas Dinner at pureocean
December 24 & 25 at 6 or 8 p.m.
Ask about our special holiday menus!

NYE Buffet & Party at pureocean
December 31 at 6 or 8 p.m.
Join us for a lively New Year’s Eve dinner complete with a complimentary champagne toast, party favors, and live entertainment from DJ Patrice!

Happy Hour at Gizmo’s
Daily from 5-7 p.m.

New Dinner Menu & Wine Specials at pureocean
Wednesday-Monday from 6-9 p.m.
Check out our brand new dinner menu and stellar wine deals!
**APPETIZERS**

**Lobster Bisque $12**
Topped with crème fraîche, basil oil and garlic cheese grissini
_Sommelier Recommendation: 2019 Matua Sauvignon Blanc – Marlborough, New Zealand_

**Seared Ahi Tuna $18**
Crusted with pistachios and served with pickled radishes, marinated asparagus, soy ginger reduction and tapioca crackers
_Sommelier Recommendation: 2019 Santa Margherita Pinot Grigio – Alto Adige, Italy_

**Pan-Seared Scallops $16**
Served with sweet corn melt, a seaweed fritter and cold basil emulsion
_Sommelier Recommendation: 2018 Pascal Jolivet Attitude Sauvignon Blanc – Loire Valley, France_

**Beet Root & Goat Cheese Salad $15**
Local greens topped with walnut granola, caramelized oranges, aged balsamic and chardonnay vinaigrette
_Sommelier Recommendation: 2018 Stephane Montez Le Petit Viognier – Rhone Valley, France_

**A Must Burrata $16**
Served with tomatoes, haricot verts, basil oil, pistachio gremolata and balsamic reduction
_Sommelier Recommendation: 2018 Robert Mondavi Private Selection Chardonnay – Central Coast, USA_

**Caesar Salad $12**
Romaine topped with anchovies or crispy bacon, croutons, parmesan, a poached egg and Caesar dressing
_Sommelier Recommendation: 2019 Fiordaliso Pinot Grigio – Delle Venezie, Italy_

**SALADS**

**Salad Enhancements**
- Chicken Breast $6
- Shrimp $9

**PASTA**

**Linguine Carbonara $23**
Served with pancetta, green peas and basil-infused oil
_Sommelier Recommendation: 2017 Louis Jadot Chardonnay – Burgundy, France_

**Bolognese $21**
Pappardelle pasta folded in bolognese sauce with basil and parmesan
_Sommelier Recommendation: 2013 Castello Banfi Chianti Classico Riserva – Tuscany, Italy_
**ENTRÉES**

*Served with your choice of one side*

**Filet Mignon $39***
8 oz. center-cut USDA Choice filet mignon served with turmeric potatoes, haricot verts, dehydrated olive mousse and beef au jus  
_Sommelier Recommendation: 2018 Robert Mondavi Cabernet Sauvignon - Central Coast, USA_

**Red Snapper Fillet $25**
Served with fondant potatoes, prosciutto, coconut curry fumet, tomato caperberry salad and your choice of a side  
_Sommelier Recommendation: 2019 Santa Margherita Pinot Grigio - Alto Adige, Italy_

**Kuroboto Pork Chop $34**
Served with sweet corn hash, green beans and port wine-infused onion marmalade  
_Sommelier Recommendation: 2016 Freemark Abbey Cabernet Sauvignon - Napa Valley, USA_

**Pan-Fried Corvina Seabass $35***
Pan-fried sea bass served with charred cucumbers, black garlic cream, wok-flashed zucchini and your choice of a side  
_Sommelier Recommendation: 2018 Antinori “Antica” Chardonnay - Napa Valley, USA_

**Pan-Roasted Organic Chicken Breast $28**
Served with fresh herbs, smoked potato cream, pan-seared vegetables and dijon sauce  
_Sommelier Recommendation: 2018 Domaine Combier Crozes-Hermitage Cuvee ‘L’ - Rhone-France_

**Today’s Vegan Specialty Dish (V)**
Ask your server for the vegan dish of the day

---

**SIDES $5**

Roasted Turmeric Potatoes

Mashed Potatoes

Seasonal Grilled Vegetables

Steamed Herb Rice Pilaf

House Salad

---

**DESSERTS $9**

Cheesecake
Served with seasonal berry coulis

Molten Chocolate Cake
Served with vanilla ice cream and caramel sauce

Carrot Cake
Served with a scoop of vanilla ice cream

---

**KID’S MENU**

House Salad $8
Served with citrus vinaigrette or Caesar dressing

Tomato Basil Linguine $14

Chicken & Chips $15
Served with seasonal vegetables

---

*Prices in USD and include tax. A 15% service charge will be added to your final bill. Gratuity is at your own discretion.  
*All-inclusive surcharge: each star (*) is an additional $10 charge.  
(V) Suitable for vegans*
**Romantic Dinner**
**BY THE BEACH OR AT THE POOL**

<table>
<thead>
<tr>
<th>OPTION 1</th>
<th>OPTION 2</th>
<th>OPTION 3</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FOUR-COURSE DINNER</strong></td>
<td><strong>THREE-COURSE DINNER</strong></td>
<td><strong>THREE-COURSE DINNER</strong></td>
</tr>
<tr>
<td>$75 Per Person</td>
<td>$55 Per Person</td>
<td>$65 Per Person</td>
</tr>
<tr>
<td><strong>FIRST COURSE</strong></td>
<td><strong>FIRST COURSE</strong></td>
<td><strong>FIRST COURSE</strong></td>
</tr>
<tr>
<td>Pan-Seared Scallops</td>
<td>Ahi Tuna Tataki</td>
<td>Caprese 2.0</td>
</tr>
<tr>
<td>Served with prosciutto chips, blistered tomatoes, dehydrated olives, green pea shoots and a sweet corn melt</td>
<td>Served with pickled radishes, pistachio crust, marinated asparagus, soy ginger reduction and tapioca crackers</td>
<td>Mesclun greens topped with haricot verts, roma tomatoes, aged balsamic reduction and pistachio gremolata</td>
</tr>
<tr>
<td><strong>SECOND COURSE</strong></td>
<td><strong>SECOND COURSE</strong></td>
<td><strong>SECOND COURSE</strong></td>
</tr>
<tr>
<td>Seafood Chowder</td>
<td>(choose one) Paccheri Bolognese</td>
<td>(choose one) Tandoori Roasted Strip Steak</td>
</tr>
<tr>
<td>Topped with crispy pancetta and croutons</td>
<td>Rustic tomato basil sauce with wilted creamed spinach and meat ragu served with garlic mozzarella bread</td>
<td>Served with West Indian pumpkin hummus, jus, steamed asparagus and turmeric and parsley potatoes</td>
</tr>
<tr>
<td><strong>THIRD COURSE</strong></td>
<td><strong>THIRD COURSE</strong></td>
<td><strong>THIRD COURSE</strong></td>
</tr>
<tr>
<td>(choose one) Beef Tenderloin</td>
<td>Grilled Chicken Breast</td>
<td>Oven-Roasted Red Snapper</td>
</tr>
<tr>
<td>Served with roasted beet and wine jus, pillow crackers, sorrel leaves, asparagus with bacon bits and parmesan whipped potatoes</td>
<td>Served with thyme-scented potato crème, charred mushrooms and cherry tomatoes, marinated olives, basil oil and grilled balsamic market vegetables</td>
<td>Served with cherry tomatoes, caper berry salad, grilled potatoes, prosciutto, curry sauce and grilled asparagus with bacon bits</td>
</tr>
<tr>
<td>Teriyaki Salmon</td>
<td>Brownie Sizzler</td>
<td>Cheesecake &amp; Panna Cotta Duo</td>
</tr>
<tr>
<td>Served in a thyme and carrot broth with white wine mussels, turmeric and parsley potatoes and grilled asparagus</td>
<td>Served with a scoop of vanilla ice cream</td>
<td>Served with warm berry compote</td>
</tr>
<tr>
<td><strong>FOURTH COURSE</strong></td>
<td><strong>WINE PAIRING OPTIONS</strong></td>
<td><strong>WINE PAIRING OPTIONS</strong></td>
</tr>
<tr>
<td>Miniature Dessert Plate</td>
<td><strong>3-course wine pairing $25</strong></td>
<td><strong>4-course wine pairing $32</strong></td>
</tr>
<tr>
<td>Served with creamy matcha tea</td>
<td>Wine pairings are available per table only and include a free glass of bubbles.</td>
<td></td>
</tr>
</tbody>
</table>

**WINE PAIRING OPTIONS**

- **3-course wine pairing $25**
- **4-course wine pairing $32**

Please ask your server if you have any allergies or dietary restrictions. Please contact the chef for vegan options.

*Taxes are included. A 15% service charge will be added to your final bill. Gratuity is at your own discretion.*
Thursdays from 5-9 p.m. | $29 Adults | $15 Kids

Join us every Thursday for a delicious BBQ and curry cookout with music from DJ Tony and $6 mojitos and margaritas!

FEATURED FOOD
Smoky Succulent Ribs & Meat
Local Fish

Market Vegetables Salad Bar
Chef’s Homemade Curry Sauces
Complimentary Desserts

*Tax and 15% service charge included. Gratuity is at your own discretion.