




Passions
on the Beach
Dinner Menu

Salads

Passions Caesar Salad - \$13.50

Greens, red Romaine lettuce, croutons, shaved Parmesan cheese, anchovy and olives tapenade on crostini

Cunucu Salad - \$14.75   

Local mixed garden greens, cherry tomatoes, cucumber, red beet, radish, corn kernels and house vinaigrette

South Beach Watermelon Salad - \$12.50  

Mixed baby greens with Kalamata olives, cucumber and Feta cheese, drizzled with orange ginger sweet chili sauce

Soups


Caribbean Coconut Chicken Broth - \$11.00

Chicken broth, vegetables and potato dumplings served with coconut cream and hot “Pica di Papaya” on the side

Aruban Seafood Soup - \$14.00 

A rich cream-based soup with mussels, shrimp, calamari and grouper with a dash of Cognac

Specialty Appetizers

Ceviche - \$15.50 

Fresh raw fish cured in lemon and lime juice, onions, bell peppers, cilantro and spicy cassava cracker

Shrimp Spring Roll - \$16.50

Homemade spring rolls filled with wakame seaweed and shrimp with orange ginger sweet chili sauce

Serrano Caprese - \$17.00

Tomato, mozzarella and thinly sliced Serrano ham on a bed of mixed greens with extra virgin olive oil and crostini

Thai Beef Salad - \$17.25 

Medium rare” sliced cold beef tenderloin, cassava cracker, spicy teriyaki sauce, fruit relish and mixed greens

Ahi Tuna Poke Style - \$18.50

Tuna, Indonesian flavored vinaigrette with golden berries, cucumber and wasabi mayonnaise

Lobster Tabbouleh - \$22.00

Couscous salad, mint, parsley, watermelon, mango, lobster medallions and tomato coulis on baby greens

Vegetarian & Vegan Dishes

Beetroot Couscous - \$16.50  

Couscous salad, mint, parsley, watermelon, mango, and tomato coulis on baby greens

Samosa Turn Over - \$26.50  

Indian style potato and chickpeas served with lavender polenta, Caribbean ratatouille, asparagus, roasted tomato and cilantro chimichurri

All prices are in US dollars.

Consuming raw or undercooked foods such as meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness.

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Vegan Schnitzel & Pasta - \$32.00



Vegan schnitzel with penne pasta tossed in a with Caribbean ratatouille, olives, asparagus and chunky tomato salsa

Vegetables & Salad Entrée - \$24.00



Plater with Caribbean ratatouille, black beans, asparagus, green beans and creole potatoes served with a side Cunucu salad

Add: 6 oz Chicken Breast - \$7.50

Add: 5 Shrimp - \$17.50

Add: 4 oz Snapper fillet - \$9.75

Add: 4 oz Beef Tenderloin - \$19.50

Fish and Seafood

Grouper Latin Meunière - \$35.50

Pan fried grouper fillet, garlic parsley butter sauce, green beans and creole potatoes

Coconut Grouper - \$39.00

Grouper filet breaded with shredded coconut, banana dip mayo, garlic mashed potatoes and asparagus

Calypso Shrimp - \$41.00 (GF)

Shrimps in spicy piña colada red curry creamy sauce with asparagus, black beans and ginger jasmine rice

Red Snapper Mango Salsa - \$40.50

Red Snapper fillet pan fried with red wine sauce, asparagus, black beans, pickled onions and lavender polenta

Grilled Mahi Mahi & Bacon Wrapped Scallop - \$37.00 (GF)

Grilled Mahi Mahi and Bacon wrapped Scallop in white wine mustard sauce, cilantro chimichurri, creole potatoes, green beans and pickled onions

Oven Baked Grouper & Lobster - \$46.00 (GF)

5 oz Lobster tail and lemon pepper grouper, lavender polenta, asparagus, mango relish and chimichurri

Chilean Sea Bass - \$51.00 (GF)

Sea Bass in honey mustard balsamic glaze with caribbean ratatouille, black beans, ginger jasmine rice, golden creamy sauce on the side

Treasure of the Sea - \$49.00 (GF)

1/2 lobster tail, shrimp, scallop, mussel, lemon pepper grouper, bisque, Caribbean ratatouille and creole potatoes

Poultry and Meat

Jalapeños Lemon Chicken - \$34.50 (GF)

Juicy grilled chicken with a taste of Jalapeño spice, green beans, creole potatoes, pickled onions, melted white cheese and chimichurri sauce

Pork Rib Chop - \$39.00 (GF)

Perfectly seasoned pork rib chop with caribbean ratatouille, garlic mashed potatoes and mushroom ragout

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Lamb Shank - \$41.50 (GF)

Slowly braised Lamb Shank in red wine sauce, green beans and garlic mashed potatoes

Steak "Au Poivre" - \$44.50 (GF)

Grilled U.S Black Angus striploin with tricolor peppercorn sauce, green beans and creole potatoes

Filet Mignon - \$47.50 (GF)

Grilled Black Angus beef tenderloin with red wine sauce, Caribbean ratatouille and garlic mashed potatoes

Surf & Turf - \$65.00 (GF)

A perfect duo of grilled Black Angus beef tenderloin and a 5oz. broiled lobster tail with red wine sauce and melted butter, accompanied with asparagus and garlic mashed potatoes.

Desserts

Crème Brûlée - \$11.00

A delicious classic dessert of creamy chilled custard with caramelized sugar

Brownie - \$12.00

Freshly baked bite size chocolate brownies over vanilla ice cream

Key Lime Pie - \$12.00

Key lime pie garnished with passion fruit and lime coulis

N.Y Cheese Cake - \$10.50

Made from cream cheese in a graham cracker crust

Passion Surprise for Two - \$22.00

A trio of desserts - Please ask your server for today's selection- served with a festive fire sparkler

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