



Dinner Menu

Appetizers

Chicken Tender - \$12.00
With honey-mustard sauce

Caribbean Coconut Shrimp - \$13.50
With our famous piña colada dip

Flat Bread Pepperoni Pizza - \$15.00
With tomato sauce, pepperoni, fresh mozzarella cheese

South Beach Watermelon Salad - \$12.50
Mixed baby greens with Feta cheese, Kalamata olives, cucumber with orange ginger sweet chili sauce

Shrimp Spring Rolls - \$16.50
Homemade spring rolls filled with wakame seaweed, orange ginger sweet chili sauce and wasabi mayonnaise

Serrano Caprese - \$17.00
Tomato and fresh mozzarella, thinly sliced Serrano ham on a bed of lettuce with extra virgin olive oil

Appetizer Sampler - \$21.00
A taste of all dinner appetizers served with baby greens

Salads

Caesar Salad - \$11.50
With Parmesan cheese, croutons, Caesar dressing
Add 6 oz Chicken - \$7.50
Add 4 oz Fish - \$9.75

Shrimp Salad - \$17.50
With garden greens, orange segment, tomato, mango, cucumber, Kalamata olives, citrus dressing

Sandwiches – served with French fries

Angus Beef Cheeseburger - \$16.75
With American cheese, lettuce, onions, tomatoes, pickles

Fish Burger - \$16.75
Filet with tartare sauce, lettuce, onions, tomatoes

Chicken Wrap - \$15.50
Lettuce, tomato, cucumber, sundried tomato pesto wrapped in a soft flour tortilla with garlic yogurt sauce

Passion Specialties

Fish Taco - \$17.50
Fried grouper strips, lettuce, Pico de Gallo, cilantro garlic mayonnaise in soft flour tortilla

Tortilla Kapsalon - \$21.00
Sautéed beef cut small over fries, melted cheese mix lettuce, Pico de Gallo, garlic mayonnaise in an open-face flour tortilla

Vegan Healthy

Ginger Pumpkin Soup - \$9.50
With lavender polenta and Pico de Gallo

Vegan Caesar Salad - \$12.50
Tofu croutons, vegan Parmesan cheese and dressing

Jibarito - \$15.00
Mix Lettuce, tomato, grill zucchini, peppers, eggplant, mushroom and avocado between fried plantain

Tofu Ciabatta Sandwiches - \$16.50
Hummus spreads, lettuce, tomato, grilled zucchini, mushroom and marinated seared tofu

Main Entrees - All entrees are served with vegetable and starch of the day

	Half Portion	Regular
Coconut Grouper	\$19.50	\$35.00
Breaded with shredded coconut, banana dip mayo		
Red Snapper	\$21.00	\$37.50
Fillet pan fried meuniere with pickle onions and mango salsa		
Calypso Shrimp	\$21.95	\$39.00
With spicy piña colada red curry creamy sauce		
Seafood Platter	\$25.50	\$45.00
Combination of coconut grouper or red snapper, 2 shrimps Calypso and 5 oz lobster tail		
Filet Mignon	\$27.00	\$47.50
Grilled Black Angus beef tenderloin with red wine sauce		
Chicken Puttanesca	-----	\$26.50
Olives, capers, tomato sauce over spaghetti		
* Vegan chick'n available		

Desserts

N.Y Cheesecake - \$10.00
Key Lime Pie - \$10.50
Crème Brulée - \$10.00
Lemon Mango Sherbet - \$10.00
Ice Cream Parfait - \$11.00
Vanilla ice cream, brownies, chocolate sauce, whipped cream

Coffees & Teas

Tea, Coffee or Decaf - \$3.00
Espresso - \$3.25
Cappuccino - \$3.75
Latte Macchiato - \$3.75
Café Latte - \$3.50
Hot Chocolate - \$4.75

Specialties Cold Coffees

Café Freddo - \$4.00
Iced Coffee Vanilla Cream - \$4.50

All prices are in US dollars

No cash transactions allowed-payment with debit- or credit cards only

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