



Dinner on the Beach - Starting at 5:45 pm

Reservation required through "Opentable Passions on the beach"

MENU

Appetizer

Coconut Shrimp - \$13.50

With our famous piña colada dip

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 - \$23.00

Watermelon Feta cheese, shrimp spring rolls Serrano caprese 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

Garden greens, orange segment, tomato, mango, cucumber, Kalamata olives, citrus dressing

Sandwiches

Served with French fries

Dutch Boy Beef Cheeseburger - \$19.50

Gouda cheese, lettuce, onions, bacon, mushroom, tomatoes, pickles served with French fries.

Caribbean Fish Burger - \$18.75

Fish filet, tartar sauce, lettuce, onions, tomatoes, fried plantains, pickles served with French fries.

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

Happy Dinner 3 Course Menu - \$49.00



Appetizer

Spinach Salad

Assortment of lettuce with spinach, local mushroom, boiled egg, bacon, blue cheese, house vinaigrette

Entrees

Served with vegetables and mashed potatoes

Lemon Pepper Grouper and Shrimp

Baked grouper with mango relish, sauteed shrimp, garlic butter sauce or

Beef Tenderloin

Sliced Angus beef with peppercorn sauce

Dessert

Ice Cream Parfait with Strawberry

Vanilla ice cream, whipped cream, meringue

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	\$28.00	\$49.00
Combination of coconut grouper or red snapper, shrimps Calypso and 5 oz lobster tail		
Filet Mignon	\$27.00	\$47.50
Grilled Black Angus beef tenderloin with red wine sauce		
Add Lobster	half tail \$15.00	whole tail \$30.00
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

Happy Dinner

Kids Menu - \$18.75

Flatbread Cheese Pizza and Signature Ice Cream

Create your own master cone ice cream

All prices are in US dollars - No cash transaction allowed - Payment with major debit or credits cards