



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 - \$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

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

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, 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

Wine by the:

	Glass 160ml	Carafe 250ml
Sparkling Brut / Chile	\$9.00	-----
Prosecco Extra Dry / Italy	\$12.00	-----
Pinot Grigio / Italy	\$10.00	\$15.00
Sauvignon Blanc / Chile	\$9.00	\$13.50
Chardonnay / Chile	\$10.00	\$15.00
Rosé / France	\$10.00	\$15.00
Pinot Noir / France	\$11.00	\$16.50
Merlot / Chile	\$9.00	\$13.50
Cabernet Sauvignon / Chile	\$9.00	\$13.50
Malbec / Argentina	\$9.00	\$13.50

Wine by the Bottle: ask for our Wine Menu



Passion for Pink!

SUNSET DINNER - \$ 40.00 per person - 3 Course Menu

Appetizer - Ginger Pumpkin Soup with lavender polenta and Pico de Gallo.

Entrée - Baked Salmon served with beet potato puree, asparagus, avocado tomato salsa.

Dessert - Ginger & mango sherbet.

A portion of the proceeds will be donated to the Mary Joan Foundation.

This menu item cannot be combined with any promotion or discount.

All prices are in US dollars

No cash transaction allowed - Payment with major debit or credits cards