



## DINNER MENU

### Salads

#### Passions Caesar Salad - \$13.50

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

#### Cunucu Salad - \$14.75



Local mixed garden greens, locally sourced tomatoes, cucumber, red beet, radish, corn kernels, house vinaigrette

#### South Beach Watermelon Salad - \$12.50



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

### Soups

#### Caribbean Coconut Chicken Soup - \$11.00

Chicken vegetables broth, potato dumplings served with 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

### Specialties 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, thinly sliced Serrano ham on a bed of mixed greens, extra virgin olive oil, with crostini

#### Thai Beef Salad - \$17.25



Medium rare" sliced cold beef tenderloin, cassava cracker spicy teriyaki, 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, 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



Served with lavender polenta, Caribbean ratatouille, asparagus, roasted tomato and cilantro chimichurri

#### Vegan Schnitzel & Pasta - \$32.00



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, creole potatoes served with a side Cunucu salad

Add: 6 oz Chicken Breast - \$7.50

Add: 4 oz Snapper fillet - \$9.75

Add: 5 Shrimp - \$17.50

Add: 4 oz Beef Tenderloin - \$19.50

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.



### Fish and Seafood

#### Grouper Latin Meunière - \$35.50

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

#### Coconut Grouper - \$39.00

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

#### Calypso Shrimp - \$41.00 (GF)

Spicy piña colada red curry creamy sauce with asparagus, black beans, ginger jasmine rice

#### Red Snapper Mango Salsa - \$40.50

Fillet pan fried with red wine sauce, asparagus, black beans, pickle onions, lavender polenta

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

White wine mustard sauce, cilantro chimichurri, creole style potatoes, green beans, pickle onions

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

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

#### Chilean Sea Bass - \$51.00 (GF)

Honey mustard balsamic glaze, Caribbean ratatouille, black beans, ginger jasmine rice, golden creamy sauce

#### Treasure of the Sea - \$49.00 (GF)

Half lobster tail, shrimp, scallop, mussel, lemon pepper grouper, bisque, Caribbean ratatouille, creole potato

### Poultry and Meat

#### Jalapenos Lemon Chicken - \$34.50 (GF)

Juicy grill chicken with green beans, creole potatoes, pickle onions, melted white cheese, chimichurri sauce

#### Pork Rib Chop - \$39.00 (GF)

Perfectly seasoned, Caribbean ratatouille, garlic mashed potatoes and mushroom ragout

#### Lamb Shank - \$41.50 (GF)

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

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

Grilled U.S Black Angus striploin with tricolor peppercorn sauce, green beans and creole style 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 with a 5oz. broiled lobster tail accompanied with asparagus and garlic mashed potatoes, red wine sauce and melted butter

### Desserts

#### Crème Brûlée - \$11.00

A delicious classic dessert of creamy chilled custard with caramelized sugar

#### Brownie - \$12.00

Freshly baked chocolate bite size brownies over vanilla ice cream

#### Key Lime Pie - \$12.00

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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