



Salads

Caesar Salad - 13.50

Romaine lettuce, croutons, shredded Parmesan cheese, Caesar dressing.

Passions Salad - 15.50

Local greens, arugula, cucumber, fennel, radish, onions, cherry tomatoes, hearts of palm, roasted beets, avocado, mustard vinaigrette.

Watermelon Salad - 16.50

Mixed local greens, feta cheese, Kalamata olives, cucumber, orange-ginger sweet chili sauce.

Burrata - 17.50

Creamy burrata with heirloom tomatoes and roasted grapes, basil oil.

Enhance your salad

Add 6 oz chicken breast - 10.00

Add 3 shrimp - 10.00

Add spiced tofu - 9.00 

Soups

Coconut Corn Chowder - 14.50

Sweet corn, peas, sweet potatoes, cilantro, jalapeños, tomato relish

Aruban Seafood Soup - 16.00

Rich cream-based chowder with mussels, shrimp, calamari, crab.

Specialties Appetizers

Coconut Shrimp - 16.50

Fried breaded shrimp with coconut, banana-dip mayonnaise.

Ceviche - 16.50

Fresh raw fish cured in lemon, lime juice, onion, bell peppers, cilantro.

Scallops - 17.50

Seared scallops, pumpkin cream sauce, green peas, bacon crumbles.

Ahi Tuna - 18.50

Fresh raw tuna, wakame, Indonesian vinaigrette, cucumber, avocado, rice paper chips, wasabi mayonnaise

Salmon Burrata - 20.00

Cured salmon, burrata cheese, cherry tomatoes, radish, mandarin, citrus extra virgin olive oil, truffle salt.

Mediterranean Octopus - 23.00 / Best enjoyed with Protos Verdejo, Spain

Grilled, on rocket leaves, black garlic lemon hummus, tomato, Kalamata olives, extra virgin olive oil, balsamic reduction

Seaside Sampler - for two - 41.50

Ahi tuna, grilled octopus, coconut shrimp, Aruban seafood soup.

From the Garden

Veggie Savory Cake - 31.00

Chickpeas, hearts of palm cakes, asparagus, roasted beets, mixed green salad, vegan garlic mayonnaise.

Cauliflower Steak - 29.50

Chili garlic soy sauce, hummus, lavender polenta, kale, mushroom ragout, chermoula sauce.

Plant-Based Churrasco - 35.00 / Best Paired with Pasqua Romeo and Juliet Rosso Blend, Italy

Roasted cauliflower, kale, zucchini, mushroom, creole potatoes, pickled onions, avocado chimichurri.



- Vegan




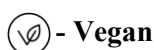
- Gluten Free

NO CASH TRANSACTIONS - Payment with major credit/debit cards only.

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



Signatures Pastas		Regular
Thai-Style Rice Noodles  		29.00
Pad Thai noodles with tamarind-soy sauce, stir-fried vegetables, bok choy, scallions, topped with spiced tofu.		
Black Gold Chicken Penne		32.50
Tossed pasta, black garlic sauce, mushroom ragout, kale, Parmesan cheese.		
Shrimp Carbonara		35.00
Tossed fettuccine pasta, creamy garlic sauce, peas, bacon, Parmesan cheese.		
From the Sea	Small Portion	Regular
Caribbean Sea Special		Market Price
Please let our server introduce the special of the day.		
Barramundi / best paired with Misty Cove, Sauvignon Blanc, New Zealand 	29.00	45.00
Pan-seared, fennel, green beans, tomatoes, creole potatoes, garlic aioli, infused oil.		
Snapper 	29.00	45.00
Pan-seared, lavender polenta, roasted zucchini, pumpkin, creole sauce.		
Mahi Mahi 	30.00	46.00
Cajun-seasoned filet, stir-fried vegetables, ginger jasmine rice, mango salsa, avocado coulis.		
Salmon / best paired with La Crema Chardonnay, California 	31.00	47.00
Nori-sesame seed crust, asparagus, roasted cauliflower, pumpkin, jasmine rice, teriyaki glaze.		
Coconut Grouper	—	42.50
Crusted filet, asparagus, pumpkin, potato purée, banana mayonnaise dip.		
Seafood Casserole 	—	55.00
Lobster tail, shrimp, octopus, scallops, mussels, swimming in a creamy seafood chowder, lavender polenta, kale, fennel, cherry tomatoes.		
Caribbean Lobster / best paired with Kendall Jackson Chardonnay, California 	—	65.00
9 oz lobster tail, asparagus, potato purée, roasted cauliflower, pickled onions, drawn butter.		
Treasure of the Sea 	—	69.00
Caribbean lobster tail, garlic shrimp, barramundi Asparagus, potato purée, green beans, cherry tomatoes, pumpkin, lavender polenta, pickled onions, and various sauces.		
From the Land	Small Portion	Regular
Filet Mignon / best paired with Mapu Cabernet Sauvignon, Chile 	45.00/ 6 oz	59.00/ 8 oz
Beef tenderloin, roasted zucchini, sautéed mushrooms, creole potatoes, peppercorn sauce.		
Roasted Chicken 	29.00	45.00
French-cut corn-fed chicken, potato purée, kale, pumpkin, red wine sauce.		
Ribeye Steak 		57.00
Asparagus, roasted cauliflower, mushrooms, sweet potato fries, creamy Bourbon mushroom sauce.		
Pork Rib Chops 		47.50
Mojo pork chops, roasted cauliflower, green beans, creole potatoes, Dijon mustard, avocado chimichurri.		
Surf & Turf / best paired with Pinot Noir Kiwi Cuvee, France 		72.00
6 oz Angus Beef tenderloin, 6 oz Caribbean lobster tail, asparagus, potato purée, red wine sauce, melted butter.		



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