



## 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      |
|--|--|--------------|
| <b>Thai-Style Rice Noodles</b>   |  | <b>29.00</b> |
| Pad Thai noodles with tamarind-soy sauce, stir-fried vegetables, bok choy, scallions, topped with spiced tofu. |  |              |
| <b>Black Gold Chicken Penne</b>  |  | <b>32.50</b> |
| Tossed pasta, black garlic sauce, mushroom ragout, kale, Parmesan cheese.                                      |  |              |
| <b>Shrimp Carbonara</b>  |  | <b>35.00</b> |
| Tossed fettuccine pasta, creamy garlic sauce, peas, bacon, Parmesan cheese.                                    |  |              |

## From the Sea

|  |  | Small Portion | Regular      |
|--|--|---------------|--------------|
|  |  |               | Market Price |
| <b>Caribbean Sea Special</b>   |  |               |              |
| Please let our server introduce the special of the day.  |  |               |              |
| <b>Barramundi</b> / 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.   |  |               |              |
| <b>Snapper</b>   |  | 29.00         | 45.00        |
| Pan-seared, lavender polenta, roasted zucchini, pumpkin, creole sauce.   |  |               |              |
| <b>Mahi Mahi</b>   |  | 30.00         | 46.00        |
| Cajun-seasoned filet, stir-fried vegetables, ginger jasmine rice, mango salsa, avocado coulis.   |  |               |              |
| <b>Salmon</b> / best paired with La Crema Chardonnay, California   |  | 31.00         | 47.00        |
| Nori-sesame seed crust, asparagus, roasted cauliflower, pumpkin, jasmine rice, teriyaki glaze.   |  |               |              |
| <b>Coconut Grouper</b>   |  | —             | 42.50        |
| Crusted filet, asparagus, pumpkin, potato purée, banana mayonnaise dip.  |  |               |              |
| <b>Seafood Casserole</b>   |  | —             | 55.00        |
| Lobster tail, shrimp, octopus, scallops, mussels, swimming in a creamy seafood chowder, lavender polenta, kale, fennel, cherry tomatoes. |  |               |              |
| <b>Caribbean Lobster</b> / best paired with Kendall Jackson Chardonnay, California   |  | —             | 65.00        |
| 9 oz lobster tail, asparagus, potato purée, roasted cauliflower, pickled onions, drawn butter.   |  |               |              |
| <b>Treasure of the Sea</b>   |  | —             | 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     |
|--|--|---------------|-------------|
| <b>Filet Mignon</b> / 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.                         |  |               |             |
| <b>Roasted Chicken</b>   |  | 29.00         | 45.00       |
| French-cut corn-fed chicken, potato purée, kale, pumpkin, red wine sauce.  |  |               |             |
| <b>Ribeye Steak</b>  |  | 57.00         |             |
| Asparagus, roasted cauliflower, mushrooms, sweet potato fries, creamy Bourbon mushroom sauce.                    |  |               |             |
| <b>Pork Rib Chops</b>  |  | 47.50         |             |
| Mojo pork chops, roasted cauliflower, green beans, creole potatoes, Dijon mustard, avocado chimichurri.          |  |               |             |
| <b>Surf &amp; Turf</b> / 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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