



Salads

Caesar Salad - 15.50

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

Passions Salad - 16.50

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

Watermelon Salad - 17.50

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

Burrata - 19.00

Creamy burrata, heirloom tomatoes, roasted grapes, basil oil

Enhance your salad

Add 6 oz chicken breast - 10.00

Add 3 shrimp - 11.00

Add spiced tofu - 10.00 

Soups

Coconut Corn Chowder - 15.50

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

Aruban Seafood Soup - 17.00

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

Specialties Appetizers

Coconut Shrimp - 18.00

Fried coconut-breaded shrimp, banana-dip mayonnaise

Ceviche - 18.00

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

Scallops - 19.00

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

Ahi Tuna - 19.50

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

Salmon Burrata - 21.50

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

Mediterranean Octopus - 25.50 / Best enjoyed with Protos Verdejo, Spain

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

Seaside Sampler - for two - 45.00

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

From the Garden

Veggie Savory Cake - 33.00

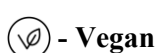
Chickpea and hearts of palm cakes, asparagus, roasted beets, mixed greens, vegan garlic mayonnaise

Cauliflower Steak - 31.50

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

Plant-Based Churrasco - 37.50 / Best Paired with Pasqua Romeo and Juliet Rosso Blend, Italy

Roasted cauliflower, kale, zucchini, mushrooms, creole potatoes, pickled onions, avocado chimichurri



NO CASH TRANSACTIONS - Payment by major credit and 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

Thai-Style Rice Noodles  

Pad Thai noodles with tamarind-soy sauce, stir-fried vegetables, bok choy, scallions, topped with spiced tofu

Regular

32.00

Black Gold Chicken Penne

Penne pasta, black garlic sauce, mushroom ragout, kale, Parmesan cheese

35.00

Shrimp Carbonara

Fettuccine pasta, creamy garlic sauce, peas, bacon, Parmesan cheese

37.50

From the Sea

Caribbean Sea Special

Please ask your server about today's special

Small Portion

**Regular
Market Price**

Barramundi / *best paired with Misty Cove Sauvignon Blanc, New Zealand* 

31.00

48.00

Pan-seared barramundi, fennel, green beans, tomatoes, creole potatoes, garlic aioli, infused oil

Snapper 

31.00

48.00

Pan-seared, lavender polenta, roasted zucchini, pumpkin, creole sauce

Mahi Mahi 

32.00

49.50

Cajun-seasoned filet, stir-fried vegetables, ginger jasmine rice, mango salsa, avocado coulis

Salmon / *best paired with La Crema Chardonnay, California* 

33.00

50.50

Nori-sesame seed crust, asparagus, roasted cauliflower, pumpkin, jasmine rice, teriyaki glaze

Coconut Grouper

—

45.50

Coconut-crusted filet, asparagus, pumpkin, potato purée, banana mayonnaise

Seafood Casserole 

—

59.00

Lobster tail, shrimp, octopus, scallops, mussels, in a creamy seafood chowder,


lavender polenta, kale, fennel, cherry tomatoes

Caribbean Lobster / *best paired with Kendall Jackson Chardonnay, California* 

—

74.00

9 oz lobster tail, asparagus, potato purée, roasted cauliflower, pickled onions, drawn butter

Treasure of the Sea 

—

72.50

Caribbean lobster tail, garlic shrimp, barramundi, asparagus, potato purée, green beans,

cherry tomatoes, pumpkin, lavender polenta, pickled onions, and assorted sauces

From the Land

Small Portion

Regular

Filet Mignon / *best paired with Mapu Cabernet Sauvignon, Chile* 

48.50/ 6 oz

63.00/ 8 oz

Beef tenderloin, roasted zucchini, sautéed mushrooms, creole potatoes, peppercorn sauce

Roasted Chicken 

31.00

48.50

French-cut corn-fed chicken, potato purée, kale, pumpkin, red wine sauce

Ribeye Steak 

61.00

Asparagus, roasted cauliflower, mushrooms, sweet potato fries, creamy bourbon mushroom sauce

Pork Rib Chops 

51.00

Mojo-marinated pork chops, roasted cauliflower, green beans, creole potatoes, Dijon mustard,

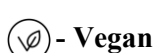
avocado chimichurri

Surf & Turf / *best paired with Pinot Noir Kiwi Cuvee, France* 

77.00

6 oz Angus beef tenderloin, 6 oz Caribbean lobster tail, asparagus, potato purée,

red wine sauce, drawn butter



- Vegan



- Gluten Free

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