



## Salads

### ✓ Passions Caesar Salad - \$12.50

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

### ✓ GF Eagle Beach Watermelon Salad \$16.50

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

### GF Serrano Caprese - \$18.50

Tomato mozzarella, thinly sliced serrano ham on a bed of mixed local greens, basil virgin olive oil.

### ✓ GF Sunset Green Salad - \$14.50

Spinach, arugula, cucumber, fennel, radish, onions, tomatoes, artichoke, Parmesan cheese, mustard vinaigrette.

Add Grilled Chicken - \$8.75

Add Shrimp - \$10.00

## Specialties Appetizers

### GF Passions Ceviche - \$15.00

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

### Coconut Shrimp - \$16.50

Fried breaded shrimp with coconut, banana dip mayonnaise.

### Shrimp Spring Roll - \$17.50

Homemade spring rolls, wakame seaweed, orange ginger sweet chili sauce, wasabi mayonnaise.

### GF Ahi Tuna - \$17.50

Fresh raw tuna, Indonesian vinaigrette, cucumber, avocado, mango, spicy papaya cocktail sauce.

### Beef Carpaccio - \$18.50

Sliced raw beef tenderloin, tomato, onion, lemon zest, Parmesan cheese, pinenut, truffle mayonnaise.

### GF Mediterranean Octopus- \$21.00

Tender grilled octopus, on rocket leaves, garlic lemon hummus, cherry tomato, yogurt dressing.

### Passions Seaside Sampler - for two - \$41.50

Ahi tuna, octopus, lobster salad, shrimp spring roll, seafood soup.

## Soups

### vegan ✓ GF Caribbean Calabaza Soup - \$10.50

Island pumpkin soup with coconut milk.

### GF Aruban Seafood Soup - \$16.00

A rich cream-based soup with mussels, shrimp, calamari, crab.

## Main-Courses

### vegan ✓ GF Jibarito - \$23.50

Fried plantain sandwich, arugula, tomato, grilled squash, peppers, mushroom, avocado, tofu balsamic.

### vegan ✓ Stir Fry - \$28.50

Plant base chick'n stripes, stir fry vegetables, spicy teriyaki sauce, jasmine rice.

### vegan ✓ Local Stoba - \$30.50

Plant based meat stew, mushroom, Aruban vegetables, sweet potato, garlic, fresh herbs, Island spices, pickled onions.

**NO CASH TRANSACTION - Payment with major debit or credit cards only.**

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



## Fish

### Catch of the day

Please let our server introduce the special of the day.

### Coconut Grouper

Coconut crusted filet, asparagus, Caribbean yam, mashed potato, banana dip mayonnaise.

### GF Blackened Mahi Mahi

Cajun seasoned filet, broccoli, garlic jasmine rice, mango salsa, infused oil.

### Golden Corvina

Pan-fried filet, Aruban vegetables, artichoke, Caribbean yam, creamy caper sauce.

### GF Barramundi

Asian seabass filet pan-seared, fennel, green beans, tomatoes, creole potatoes, garlic aioli, infused oil.

### Crusted Salmon Teriyaki

Panko crusted salmon filet, asparagus, garlic jasmine rice, pumpkin coulis

**Small Portion**

**Regular**

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Market Price

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\$42.50

\$27.50

\$45.00

\$27.50

\$45.00

\$29.50

\$47.00

\$29.50

\$47.00

## Meats and Poultry

### GF Filet Mignon

Grilled beef tenderloin, asparagus, creole potatoes, peppercorn sauce.

### GF New Zealand Lamb Chops - 3 or 5 bones

Green beans, artichokes, creole potatoes, rosemary red wine sauce and mint cream.

### GF Bourbon Steak

Angus ribeye steak, asparagus, mushrooms, sweet potato fries, creamy whiskey sauce.

### GF Pork Rib Chop

Spice rubbed pork chop, green beans, Caribbean yam, mashed potatoes, mustard sauce.

### GF Airline Chicken

Corn-fed chicken breast, green beans, mashed potatoes, cream of corn, mushroom gravy.

**Small Portion**

**Regular**

\$42.50

\$57.50

\$45.00

\$65.00

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\$59.00

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\$49.50

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\$42.50

## Passions Platters

### Treasure of the Sea

Caribbean lobster tail, shrimp laksa, barramundi.

Aruban vegetables, asparagus, artichoke, mashed potatoes, various sauces.

### GF Trio of Fish

Aruban vegetables, artichoke, broccoli, garlic jasmine rice, creamy caper sauce.

### GF Shrimp Laksa

Stir fry vegetables, wakame seaweed, asparagus, tofu, garlic jasmine rice, coconut red curry sauce.

### GF Caribbean Lobster

9oz Lobster tail, asparagus, mashed potatoes, Aruban vegetables, pickled onions, drawn butter.

### GF Surf & Turf

Angus Beef tenderloin, Caribbean lobster tail, asparagus, mashed potatoes, red wine sauce, melted butter.

## Pasta Dishes

### vegan V Tofu Primavera

Penne pasta, mushroom, broccoli, zucchini, spinach, tomato, garlic, parsley, fried tofu.

### Chicken Truffle

Penne or Spaghetti pasta, creamy truffle mushroom sauce, Parmesan cheese.

### Seafood Black Fettuccini

Shrimp, octopus, tomatoes, spinach, garlic, white wine butter sauce, Parmesan cheese.

**Regular**

\$64.00

\$56.00

\$47.00

\$59.00

\$69.00

**Regular**

\$29.50

\$32.00

\$39.50

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