



Appetizers

-  **GF** **Watermelon and Feta Salad -16.25**
Bite sized cubes of watermelon on a bed of mixed greens topped with Feta cheese and drizzled with a chili sauce.
-  **Vegetarian Fried Spring Rolls -13.75**
Hand rolled pastry sheets with bean sprouts, carrots, onions shredded cabbage with an oriental pineapple sauce.
- GF** **Seafood Symphony -19.95**
Cold appetizer of half broiled lobster tail, shrimp, black mussels and scallop with a zesty Creole remoulade sauce.
- GF** **Ceviche Mojito -15.50**
Fresh raw fish cured in lime juice, onion, celery, tomato, chili and cilantro. Dash of spiced rum. A must try!
- GF** **Smoking and Roasting -15.00**
Smoked salmon, roasted mini peppers stuffed with a mousse of smoked trout complemented with a Dill sauce.
- GF** **Carpaccio with Truffle Mayonnaise -14.00**
Thinly sliced raw beef tenderloin garnished with parmesan cheese, pine nuts and arugula.
-  **Goat cheese delight -12.50**
Pastry shell with soft goat cheese, red beets, Aceto Balsamico reduction and Arugula.




Aperitivo -23.75

Sampler of a spring roll, ceviche, watermelon & Feta salad and Caesar salad.

Soups and Salads

-  **Mediterranean Style Roasted Vegetable Soup - 8.95**
A luscious starter made from roasted vegetables. On the side with a olive tapenade & Parmesan. No Cream!
- Aruban Seafood Soup - 9.95**
A rich cream based soup with mussels, shrimp, calamari and grouper with a dash of cognac.
-  **GF** **Captain's Salad - 9.95**
Bouquet of garden greens accompanied with tomatoes, onions and cucumbers. Served with your choice of vinaigrette, 1000 Island or blue cheese dressing.
- Classic Caesar Salad - 9.95**
Romaine lettuce, croutons and parmesan cheese tossed in a dressing flavored with roasted garlic and anchovies.

Vegetarian Main – Courses

-  **Alsation Tart -18.95**
Quiche Lorraine style dish made from onions, leek, cheese and a liaison of eggs and cream. Served with a side salad.
-  **Portobello Mushroom -20.00**
Stuffed with a ragout of mushrooms and morels topped with Hollandaise sauce on a bed of roasted veggies accompanied with in butter sautéed potato gnocchi.
-  **Penne Pasta -24.00**
Tossed in a truffle cream sauce with Portobello, button mushrooms, green asparagus topped with parmesan shavings.

Fish and Seafood

- GF** **Blackened Grouper -29.95**
Cajun cuisine style prepared grouper filet. Served with melted lime – butter.
- Grouper Filet in a Crispy Coco Jacket -33.50**
Grouper filet breaded with shredded coconut, served with a mayonnaise inspired banana dip.
- Catch of the Day - Market Price**
Please ask your waiter...
- GF** **Perfect Match -34.00**
Grilled Mahi- Mahi topped with broiled scallops and a tarragon cream sauce.
- GF** **Mediterranean Shrimp -36.00**
Sautéed shrimp in olive oil with onion, garlic, black olives and a dash of Pesto.
- GF** **Duo of fish & Seafood -36.95**
Grouper filet with lemon - caper butter sauce and sautéed shrimp and a touch of basil.

Fish and Seafood

Grouper and Lobster Thermidor -42.00

Broiled grouper filet topped with creamy gratin of lobster, mushrooms and sauce Hollandaise.

Pan Fried Sesame Crusted Black Sea Bass -42.00

Accompanied with wasabi-garlic mashed potatoes, snow peas and tamari soy-ginger sauce.

Seven Seas Parade -46.50

A delicious selection of broiled lobster tail, grilled grouper, shrimp and mahi-mahi a la plancha, served with melted butter and lime wedges.

Above mains except if mentioned different are served with Garlic mashed potatoes and a roasted vegetable ratatouille.

Poultry and Meat

GF Ballontine of Chicken - 23.50

Bacon wrapped chicken leg stuffed with Italian spiced ground beef accompanied With garlic mashed potato and mushroom gravy.

Baked Delicacy -25.50

Baked chicken breast with a smooth banana - cream cheese filling topped with a rich tropical guava sauce.

GF Retro Lamb -33.00

Dijon and honey mustard coated herb crusted lamb with gravy.

GF Pork Calypso -31.50

Sautéed pork tenderloin stuffed with in 'Captain Morgan' marinated prunes and served with steamed white rice and a melon gravy and finished with toasted cashew nuts.

Black Angus Strip Loin "Au Poivre" -35.50

Perfectly grilled and flavored with a home style green peppercorn sauce.

GF Grilled Filet Mignon -37.50

A lean cut of beef tenderloin perfectly seasoned and grilled to order. Served with warm garlic butter.

Filet Mignon a la Ratatouille -39.50

A lean cut of beef tenderloin perfectly seasoned and grilled to order on a bed of green asparagus with balsamic glazed mushrooms, bacon ratatouille and port wine sauce.

The Ranch and Reef

GF Filet Mignon - Lobster tail – Shrimp -55.00

A perfect trio - a grilled center cut beef tenderloin coupled with a 4 oz. broiled lobster tail and grilled shrimp on a bed of green asparagus and garlic mashed potatoes.

Above mains except if mentioned different are served with Cajun potato mixed with onions and roasted vegetable ratatouille.

Desserts

Key Lime Pie - 8.00

Made from key lime juice and sweetened condensed milk in a graham cracker crust and a strawberry sauce.

GF Crème Brûlée - 8.50

A delicious classic dessert of creamy chilled custard with caramelized sugar flavored with Passion....

Pineapple Sensation - 8.50

Slow simmered pineapple, with Myers rum syrup served with a layer of banana cake and ice cream pistachios.

Tarte Tatin - 9.00

French up-side down apple pie with caramel and vanilla ice cream.

Brownie Bites - 9.00

Freshly baked chocolate bite size brownies over vanilla ice cream.

Tiramisu - 9.00

Airy mélange of Mascarpone cheese, coffee and layered ladyfingers.

Passion Surprise for Two -17.75

A trio of desserts – Please ask your server for today's selection. All served with a festive fire sparkler.

All prices are in US dollars. 15% Service Charge, 1.5% tax & 2% Health Levy will be added to your bill
The 15% service charge is divided among all F&B employees. Additional gratuities are optional but appreciated.