

**SOUPS...SALADS...**

**Soup of the day \$8.00 - Lobster Bisqué \$14.00 -  
Shrimp “Asopaito”(gumbo) \$15.00  
Salad of the day \$12.00 - Caprese Salad \$14.**

**SIGNATURE APPETIZERS TO EXCITE THE PALATE...**

**TIMELESS FAVORITES WITH A CARIBBEAN SOUL AND FINE DINING PRESENTATION:**

Homemade Corn Sticks with Cheese \$10.00 Fried Cheese with Puerto Rican Flavor \$10.00  
Mini Handcrafted Beef “Alcapurrias” \$14.50 Mini Handcrafted Crab “Alcapurrias” \$14.50  
Panko -Crusted Shark Bites \$14.00 Crispy Calamari in Passion Signature \$16.00  
Chorizo Sausages Braised in Red Wine \$16.00 Mini Turnovers with corned beef and sweet plantain \$11.00  
Flatbread -Roasted tomatoes, basil pesto, cheese \$13.00

**COASTAL FLAVORS THAT TELL STORIES BETWEEN WAVES AND PALMS:**

Red Snapper “Ceviche” \$16.00 Escargot in Garlic, butter and parsley,served with bread \$16.00  
Mussels with rosemary and wine sauce \$16.00 Lobster Flutes – served with Alioli sauce and pico de gallo \$16.00  
Shrimps, Octopus or Conch Cocktail \$18.00 Piquillo Peppers stuffed with shrimp and cheese \$16.00  
Grilled Octopus glazed with house made citrus infused chimichurri, served with a mini rustic Yuca mofongo \$24.00

**CARIBBEAN BITES THAT INSPIRE A TOAST TO LIFE**

**TROPICAL CREOLE:** HOUSEMADE MEAT “ALCAPURRIAS”, CORN STICKS, P.R. FRIED CHEESE, CORNED BEEF TURNOVER  
\$42.00

**OCEAN DELIGHT MIX :** HOUSEMADE CRAB “ALCAPURRIAS”, CALAMARI, FRESH BREADED SHARK BITES  
\$42.00

**DELUXE MIXED FEAST:** CORN STICKS, P.R. FRIED CHEESE, LOBSTER FLUTES, BREADED SHARK BITES, MINI TURNOVER  
\$59.00

**FLAVORS BORN FROM THE NEST –CHICKEN OR DUCK BREAST WITH A GOURMET TOUCH**

**CHICKEN BREAST** – CHOOSE YOUR PREFERRED COOKING METHOD AND SIDE SELECTION:

Garlic – Cream of Garlic, Creole , Coco & Curry, Cream of Mushrooms,

Au Gratin with Bacon, Mushrooms Onions and Cheese

**DUCK BREAST** - Served with a strawberry demiglace and creamy Yukon gold potato puree

**FROM THE FLAME TO YOUR PALATE(CERTIFIED ANGUS) Where Passion turns into Culinary Art**

**HANGER STEAK-10 oz** -Served with a roasted pepper and cilantro chimichurri and your preferred side \$29.00

**PICANHA** – A tender flavorful cut, Served with a rich mushroom demi glace and creamy Yukon mashed potatoes \$32.00

**Lamb Ribs** - Served with Tamarind, Capers and Wine reduction \$39.00

**Lam Shank** – bouquet of aromatic herbs and wild mushrooms demi-glace \$39.00

**Passion Outside Skirt Steak** – with tamarind or chimichurri sauce \$39.00

**New York Steak 16oz.** With mushroom demi- glace amd creamy Yukon mashed potatoes \$42.00

**Ribeye Steak 16 oz up** - served with mushroom demi-glace or three wine sauce \$49.00

**Filet Mignon -10 oz.**–With mushroom demi- glace amd creamy Yukon mashed potatoes \$49.00

**SURF & TURF – CHOOSE: RIBEYE OR FILLET MIGNON WITH SHRIMP (4) - \$64.00**

**RIBEYE OR FILLET MIGNON**

**LOBSTER (14/16 oz. \$110.00**

**MOFONGO - BUTTER, BACON, GARLIC \_ (With “Bifongo” add 2.50 -With Trifongo add \$3.50)**

**VEGETARIAN - FRESH SEASONAL VEGETABLES SAUTÉED PASSION STYLE \$19.50**

**CHICKEN BREAST SERVED WITH YOUR FAVORITE SAUCE \$22.00**

**OUTSIDE SKIRT CERTIFIED ANGUS WITH TAMARIND OR CHIMICHURRI SAUCE \$39.00**

**RED SNAPPER “NATURAL CUT” SERVED WITH YOUR FAVORITE SAUCE \$29.00**

**JUMBO SHRIMP IN GARLIC, CREAM OF GARLIC OR CREOLE SAUCE \$29.00**

**AUTHENTIC SPANISH OCTOPUS OR CONCH SERVED WITH YOUR FAVORITE SAUCE \$34.00**

**FRESH LOBSTER BITES - SERVED WITH YOUR FAVORITE SAUCE \$36.00**

**SEAFOOD SAUCES: BUTTER, GARLIC, CREAM OF GARLIC, CREOLE, FISH SEAFOOD BROTH**

**NOTE: DISHES WITH BUTTER CONTAIN ONIONS**

**LOBSTER BITES AND CONCH ARE SEASONAL, BECAUSE WE USE ONLY IF THEY ARE FRESH**

**FROM THE NET - FLAVORS OF THE SEA, FRESH, BOLD, AND UNFORGETABLE...**

**STUFFED WHOLE FISH**

**An Original creation of Chef Myrta in 2002. This as become a symbol of our storied cuisine**

**Choose: LOBSTER, SHRIMP, CONCH, OCTOPUS**

**ONE SEAFOOD-\$49.00 -TWO SEAFOOD-\$59.00 -THREE SEAFOOD-\$69.00-FOUR SEAFOOD-\$79.00**

**Choose: Cream of Garlic, Garlic, Creole - Choose your favorite side dish**

**Fried Whole Fish with sauteed onions - \$28. – pound - CHOOSE ON SIDE DISH**

**LOBSTER PASSION STYLE – Choose one side dish**

**Lobster Tail – 14/16 oz. \$64. – Add Shrimp (4) \$79.00**

**Fresh Caribbean Lobster – Minimum two pounds - \$36. per pound**

**Choose one sauce: cream of garlic, garlic, butter, creole, scampi or thermidor**

**Gumbo (Asopao) – Served with fried plantain – LOBSTER – 36.00 - SHRIMPS -29.00**

**SIGNATURE DISHES BY CHEF MYRTA AND OUR CHEFS**

**COOKING IS MY WAY OF EXPRESSING LOVE. EVERY DISH WE CREATE TELLS, A STORY - MINE, OUR CHEFS, AND THOSE OF THE GUESTS WHO SIT AT OUR TABLE WITH OPEN HEARTS.**

**FRESH RED TUNA CRUSTED IN ALMOND BREADING WITH OYSTER SAUCE- CHOOSE ONE SIDE DISH \$29.00**

**SEAFOOD “CAZUELA”-SHRIMP, CALAMARI, KING PRAWN, MUSSELS, CLAMS, FISH WITH WHITE RICE \$39.00**

**(ADD LOBSTER TAIL – 7 OZ - \$19.00 )**

**LANGOSTINOS” (KING PRAWN) CREAM WITH PORT AND BRANDY SAUCE -CHOOSE ONE SIDE DISH \$39.00**

RED SNAPPER FILET (NATURAL CUT)

\$29.00

WILD CAUGHT FRESH SALMON ROASTED ON A FRAGRANT CEDAR PLANK

\$29.00

FRESH HALIBUT – **DELICATELY COOKED IN THE SAUCE OF YOUR CHOICE**

\$46.00

SEABASS -**CAPTURING THE PURE ESSENCE OF THE OCEAN**

\$48.00

JUMBO SHRIMPS - **SERVED WITH YOUR CHOICE OF SAUCE AND SIDE**

\$29.00

FRESH LOBSTER BITES (SEASONAL)

\$36.00

SPANISH OCTOPUS OR FRESH CONCH (SEASONA

\$34.00

**OUR SAUCES: AVAILABLE ONLY FOR DISHES THAT DO NOT ALRADY INCLUDE ONE**

BUTTER, GARLIC, CREAM OF GARLIC, SCAMPI, COCONUT CURRY, GREEN SAUCE

CAPERS AND LEMON, CREAM OF CAPERS OR THERMIDOR (PORT & BRANDY ADD \$6.50\_

**TREASURES FROM THE ITALIAN COAST**

**PASTA OF THE DAY**

**SERVED WITH: CHICKEN BREAST BITES - \$28.00 – ANGUS OUTSIDE SKIRT BITES - \$44.00      LOBSTER BITES - \$45.00 - SHRIMP - \$32.00**

**SEAFOOD - SHRIMPS, SQUID, MUSSELS, CLAM, FISH. \$39.00. (ADD LOBSTER TAIL - \$18.00)**

**CHOOSE YOUR FAVORITE SAUCE: CREAM OF GARLIC, PESTO, MARINARA,**

**ALFREDO**

**RISOTTO**

**CHOOSE: CHICKEN BREAST BITES - \$28. - ANGUS OUTSIDE SKIRT BITES -**

**\$44.**

**LOBSTER BITES - \$38. - SHRIMPS WITH PESTO OR MUSHROOMS -**

**\$34.**

**SIDE OF RISOTTO - \$19.00 - SIDE OF PASTA - \$14.00**

**CHOOSE A SIDE FOR DISHES THAT DO NO COME WITH ONE**

Rice & Beans, Mamposteado Rice, French Fries, Fried Green Plantains, Fried Sweet Banana, Fried Breadfruit (seasonal), Vegetables, Salad, Fufu, (Bifongo add \$2.50)

**ADDITIONAL SIDE DISHES - \$6.50 ea.**

OUR PRODUCTS ARE FRIED IN 0 TRANS OIL. CONSUMING RAW OR UNDERCOOK MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISH OF FOOD BORN ILLNESSES, SPECIALLY IF HAVE CERTAIN MEDICAL CONDITIONS. ALL OUR DISHES ARE COOKED TO ORDER.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES. PLEASE NOTIFY.

ALL OUR DISHES ARE PREPARED AT THE MOMENT. PLEASE RELAX AND ENJOY THE CULINARY EXPERIENCE

**RIGHT OF ADMISSION RESERVED**