

Passion the Restaurant

1036 Volvo Pkwy Ste 3 23320-8601 · 17574103975 · Updated: Jan 14, 2026

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APPETIZERS 8

Shrimp Martini-	\$10.00
5 jumbo shrimp, chilled and served with classic cocktail sauce and a hint of blue curacao martini.	
Shrimp & Grits	\$9.00
carolina shrimp in prosciutto ham served over cheddar cheese grits and the chefs bourbon bbq sauce	
Not Your Grandmas Spaghetti And Meatballs	\$10.00
blackened sea scallops with oven roasted spaghetti squash and fra diablo.	
Salt And Pepper Calamari	\$8.00
tender calamari dusted in our special seasoned flour and flash fried. served with roasted garlic remoulade and diablo sauce.	
Chefs Truffle Mac & Cheese	\$8.00
aged vermont white cheddar & pasta shells with white truffle oil.	
Ahi 3 Ways	\$11.00
nigiri, sushi roll, tataki with seaweed salad, wasabi, and ponzu sauce	
Risotto Croquettes	\$8.00
lightly fried asagio cheese and dijon butter sauce.	
Cuban Pork Empenada	\$8.00
with smoked tomato and charred scallion aioli.	

SOUPS OF THE DAY 1

Soups Of The Day	\$9.00
chef barners she-crab with a hint of sherry wine	

SALADS 4

Blt Salad	\$9.00
mixed baby field greens, applewood smoked bacon, tomatoes, french bread crouton with buttermilk and apple cider vinaigrette.	
Classic Greek Salad	\$8.00
with feta cheese, pepperoni, cucumber, tomato and kalamata olives	
Passions Salad	\$10.00
baby field greens, mandarin orange, grapefruit, carrot, jicama, tomato, cucumber with strawberry balsamic dressing and herb goat cheese crouton.	

Caesar Salad

chef gareth's version of the classic dressing, romaine hearts and asiago

THE MAIN COURSE 6

Pistachio Encrusted Tuna Steak \$26.00

tropical fruit buerre blanc, garlic mashers & grilled asparagus

Braised Filet Of Halibut \$26.00

with yuzu pan jus, smoked gouda, root vegetable hash & fresh broccolini

Seafood Etouffee \$24.00

shrimp, scallops, crawfish, tomato, celery, onion, sweet peppers, adnouille sausage over basmati rice. mardi gras style!

Pan Seared Virginia Crab Cakes \$28.00

jumbo lump crabmeat with 5 percent filler served with fresh seared asparagus, smoked fingerling pototo hash & roasted garlic remoulade

Pan Seared Diver Sea Scallops \$26.00

with truffle creme fraiche, sundried tomato, fresh basil, broccoli florets tossed with fettucini noodles and asiago cheese

Sesame Seared Filet Of Salmon \$24.00

with warmed sweet sushi rice, and thai glazed baby bok choy

"FROM THE GRILL" 8

Mary Had A Little Lamb \$36.00

with 5 pepper glaze, garlic mashers, grilled asparagus... and loved it!

Grilled Porterhouse Of Veal \$36.00

with mushroom demi glace, garlic mashers and saute spinach

Pork Chop - N - Applesauce \$26.00

12oz french cut pork chop with caramelized apples and pears, fresh sweet potato puree and seasonal vegetables

Chef Gareth's Classic "brick" Chicken \$18.50

half chicken, deboned and cooked under brick with chefs mac and cheese, seasonal vegetables and finished in a chicken jus

Maytag Blue Cheese Crusted Filet Mignon \$28.00

on a cheddar potato gratin cake with sauteed spinach and a rosemary demi-glace

Blackened N.y. Strip Of Beef \$24.00

with exotic mushroom and asiago risotto, chimi-churi and southern chow chow

Roasted Fontina Stuffed Pork Tenderloin \$25.00

with apricot glaze, "chow chow", garlic mashers and asparagus

2 Way Duck \$28.00

crispy skin duck breast, confit leg, wasabi mashers, bok choy & ginger plum sauce

A PASSIONATE FINALE 6

White Chocolate Bread Pudding	\$9.00
with a frangelica butter sauce	
Mixed Berry Cobbler	\$9.00
with fresh chantilly cream nuts	
Marscapone Cheesecake	\$9.00
individual cheesecake with a graham cracker crust and caramel sauce	
Tri-brulee	\$9.00
please inquire your server about our daily flavor selections	
Chocolate Passion	\$12.00
layered chocolate cake with chocolate mousse, strawberry and chocolate truffle	
Home Made Ice Cream And Sorbets	\$6.00