

Bella Vida Café

A Local Café with . . .

A Wholesome Aroma

Dinner Menu

B.Y.O.B.

Serving Breakfast, Lunch & Dinner

Take Out ~ Private Parties ~ Party Trays

Vegan, Vegetarian & Gluten Free Friendly

Outdoor Pura Vida Dining Room & Pampered Pooch Patio

Bella Vida means "Beautiful Life"

Our prayer is that all who dine with us would experience,

"Beautiful Life" John 3:16 <><

Please let your server know of any allergies!

We will try our best to customize most any menu item to suit your dietary preferences. Please discuss our Vegan, Vegetarian and Gluten Free options with your server who will be happy to assist you!



In The Beginning

Eggplant Caprese with Jersey Tomato

Fried tender Eggplant, tomato
Fresh Mozzarella, basil stacked
Drizzled Balsamic glaze &
Homemade pesto 11.50

Maddie's Plantain Bites

Topped w/ black bean corn salsa &
Drizzled Costa Rican Lizano salsa 9.50

Chicken Tenders

Choose honey mustard or barbecue
6PC-9.50 8PC-11.50 10PC-13.50

Mozzarella Sticks

Served with marinara
6pc-9.50 8 pc-10.50 10pc-12.50

Veggie Spring Rolls

Served with a garlic, ginger soy
dipping sauce
6pc- 8.95 12pc- 14.95

Linda's Loaded Fries

Crispy seasoned fries, garlic, bacon,
Jalapenos, melted Colby Jack cheese
And ranch dressing 9.95

Lobster Mac n Cheese Bites

Blush Dipping Sauce 13.95

Bang Bang Shrimp

6pc.-9.95 10pc- 12.95 20pc.-
26.95

Buffalo Calamari

Flash fried & tossed With
Jalapenos, Tomatoes,
homemade Buffalo Sauce And
drizzled bleu cheese 13.95

Crab Croquettes

Sriracha mayo 12.95

Costa Rican Shrimp N Grits App

Where Caribbean meets the South!
Chorizo sausage, blackened shrimp,
Homemade Salsa Fresca over grits
Topped with cheese 11.50

Homemade Crab Cake

Grilled or Fried. Sitting on a bed of
Arugula Served with cocktail or
Tartar sauce 14.50

Blackened Ahi Tuna Bites

On a bed of Arugula, topped with
Homemade black bean corn salsa
Costa Rican Lizano drizzle 13.75

Monge Dusted Calamari

Tender calamari rings lightly
Battered, flash fried & served with a
Sweet chili dipping sauce 12.50

Britt's Coconut Shrimp

Five succulent flash-fried
Coconut Shrimp, homemade
Pineapple mango salsa.
Sweet spicy chili Sauce drizzle 12.25

Zuppa

Black Bean Soup

Garnished with Avocado
Cup 3.5 Bowl 4.5

Creamy Crab Soup

A delicious house favorite!
Cup 7. Bowl 8.5

Ensaladas

Arugula, Beets & Goat Cheese

Sweet meets savory!
Arugula, roasted beets, goat cheese
Sprinkled with candied walnuts
And dried cranberries 12.5 Petit 8.50

Add: Grilled Salmon +12 Ahi Tuna +10
Grilled Chicken +7 Vegan Chix +6

Cissy's Caesar Salad

Fresh crisp romaine lettuce & croutons,
Tossed with a creamy Caesar dressing
Parmesan cheese
Petit 4.95 Full Size 8.95

Add: Grilled Chicken +7
Coconut Shrimp +8
Grilled Salmon +12

Garden Salad

Fresh crispy lettuce, carrots,
Tomato, red onion and cucumber
Petit 4.95 Full Size 8.95

Quinoa Plato

Grilled broccoli & asparagus, carrots,
Tomatoes, avocado & black bean corn salsa
On mixed greens, sesame ginger dressing 14.25

Add: Mahi Mahi 9.
Ahi Tuna +10.
Grilled Salmon +12.

Blackened Ahi Tuna Ensalada

Blackened Ahi Tuna, mixed greens,
Cucumber, avocado, tomato, goat cheese
Our house Locatelli Herb dressing 23.

Melissa's C.M. Seafood Salad

Crab, shrimp, scallops and avocado
Over mixed greens. Homemade
Pineapple mango salsa 25.95

Mermaid Margaret's Salad

Homemade Crab & shrimp salad
On a bed of mixed greens avocado,
Tomato, Colby jack cheese 19.95

From Our Cucina

All pasta dishes served with dinner rolls and butter
Add garden salad with our house dressing 2.50

Filet Mignon

Tender and melt in your mouth delicious!
Drizzled with garlic herb butter
Served with goat cheese mashed
Potatoes and veggie du jour 35.95

Chicken Francaise

A lemony, sautéed chicken cutlet finished
A smooth white wine sauce, capers, grape tomatoes
Served with potato and veggie du jour 23.95

Good Ole' Fashioned Pot Roast

Sloooooow roasted and served over creamy mashed
Potatoes with veggie du jour.
Topped with mushroom brown gravy. 21.95

Bone in Pork Chop

Topped with caramelized onions,
Goat cheese and balsamic glaze drizzle, veggie du
Jour and mashed potatoes 28.

Chicken Parmigiana

Tender, breaded Chicken. Homemade
Italian Gravy, lavished with Mozzarella &
Locatelli cheese over linguini 22.95

Eggplant Parmesan

Tender breaded Eggplant Topped with
Homemade Italian gravy and lavished With
Mozzarella & Locatelli cheese over linguini 19.95

Endless "Pastabilities"

Design your own Pasta Dish! All pasta dishes topped with Locatelli
Cheese. Served with dinner rolls, butter 14.95
Add garden salad with our house dressing 2.50



Choose your
Pasta:

Choose your
Sauce:

Gluten Free

GF Pasta \$2.
GF Ravioli \$2.

Italian Gravy
Bolognese
(meat sauce)

Linguini
Angel Hair
Gnocchi

Alfredo
Blush Sauce
Scampi Sauce

Spinach & Cheese Ravioli
Cheese Ravioli
Elbow Macaroni

Pesto Fra Diavolo
Aglio e Olio
Butter Sauce



Add to any Pasta dish:

Meat

Chicken 7.
Chorizo Sausage 4.
Meatballs 4.
Ham 3.
Bacon 4.

Seafood

Shrimp 8.
Crab 10.
Scallops 12.

Veggies 3.

Broccoli
Roasted Red Peppers
Caramelized Onions
Asparagus
Mushrooms
Spinach or Arugula
Grape Tomatoes

BV Unique

Vegan Sausage 5.
Tempeh 6.
Fakin' Bacon 5.
Vegan Cheese 3.
Goat Cheese 3.
Vegan Chicken 5.

Flatbread Pizza

Barbecue Chicken Flatbread

Chicken, Sweet & spicy barbecue sauce
Mozzarella, & caramelized onions 13.50

Caprese Flat bread

Sliced tomatoes, spinach, pesto,
Fresh Mozzarella cheese, drizzled
Balsamic glaze 12.50
Add shrimp 8.00

Shrimp n Veggie Flatbread

Mushrooms, Spinach, Caramelized Onion,
Goat Cheese, Ranch & Balsamic Drizzle 15.
Vegan cheese + 1.50

Bang Bang Shrimp & Chix Bowl

Rice & Beans,
Onions, peppers
Sour Cream &
Salsa, Colby Jack
Drizzled w/ Sweet
Chili sauce 18.50

Bowls

Tico Chicken Bowl

Rice N beans, Grilled chicken,
Salsa fresca, avocado, Colby jack
Cheese, Siracha Mayo 14.50
Sub Vegan Chix 3. Add Jalapenos .50

Quinoa Veggie Bowl

Quinoa topped with grilled veggies,
Vegan sausage and avocado
Drizzled sesame ginger sauce 13.95

Costa Rican Casado Bowl

Rice N beans, plantains, avocado,
Salsa fresca drizzled with Lizano salsa 11.50

Add: Chicken 7 Vegan Chicken or V. Sausage 5. Shrimp 8.
Flounder 7. Salmon 12. Ahi Tuna 10. Grilled veggies 3.



From Our Sea

Served with dinner rolls and butter
Add garden salad with our house dressing 2.50

Emelia's Special

Tomatoes, fresh basil & garlic in a blush sauce tossed with
Potato gnocchi and sprinkled with Locatelli cheese. 16.95
Add: **Chicken 7. Scallops 10. Shrimp 8. Crab 9. Tempeh 7.**

Sesame Encrusted Ahi Tuna

Sesame encrusted Ahi Tuna served over mashed potato,
Asian seared veggies (carrots, portabella mushrooms,
caramelized onion and roasted red peppers) & garlic ginger soy sauce 27.95

Vermont Maple Salmon

Tender and moist as fish can be!
Glazed with our homemade Vermont Maple garlic ginger glaze.
Served with potato & veggie du jour 26.95

"Tour of the Sea"

Broiled Flounder filet, scallops, shrimp and a
Homemade crab cake cooked to perfection!
Served with potato & veggie du jour 29.95
Sub: **Salmon ~ Mahi Mahi or Ahi Tuna 5.**

Christopher's Bella Vida Crab Cakes

A "SHORE" Favorite... 2 Crab Cakes
Grilled or fried with cocktail or tartar sauce.
Served with potato & veggie du jour 29.95

Mahi Mahi oh My
Blackened Mahi, Grilled Shrimp
Homemade Pineapple Mango Salsa
Asparagus and Coconut Rice 29.95

**Crab Imperial Stuffed
Flounder**
Seared Scallops, veggie du Jour
Mashed Potatoes 36.95

Parmesan Herb Encrusted Flounder & Crab

Topped with a tomato, garlic white wine sauce
Fresh basil and capers.
Served over mashed potatoes. 26.95

Anela's an Angel of a Dish

Sautéed shrimp, scallops and arugula
In a white wine garlic sauce with goat cheese,
grape tomatoes and capers.
Served over Angel Hair pasta 27.95

Morgan's Medley of the Sea

Succulent shrimp, local scallops, crab, grape
Tomatoes & baby spinach
In a delectable white wine garlic sauce
Served over linguini or gnocchi 29.95

Seafood Fra Diavolo

Scallops, shrimp, jalapenos and
Fresh basil tossed in a spicy Italian gravy.
Served over linguini
Topped with Locatelli cheese. 27.95

Coconut Shrimp

Seven jumbo succulent shrimp flash fried
served W/ Pineapple mango salsa over rice &
beans Drizzled with sweet spicy chili sauce
21.95

Lobster & Cheese Ravioli

Tossed with Sautéed Shrimp,
Grape tomatoes, asparagus,
Blush sauce 34.95



The Garden of Eden

Veggie Medley Sauté

Seasonal fresh veggies the way you like them! 14.95

Choose:

Linguini Penne GF Pasta Angel Hair Gnocchi Quinoa Rice & Beans

Choose: Italian Gravy, homemade pesto, Aglio e Olio
Or Bella Vida's Ginger garlic soy sauce

Add:

Shrimp 8.
Salmon 12.
Chicken 7.

Crab 8.
Ahi Tuna 10.
Vegan Chicken 6.

Scallops 12.
Tempeh 7.
Vegan Sausage 6.

The Linda Christine

Portabella mushrooms, roasted reds,
caramelized onions, garlic spinach &
Mozzarella or Vegan cheese on
Italian Herb Focaccia 13.25
Add Vegan Chicken 6

Carlos's Tempeh Rueben

Marinated grilled Tempeh, Swiss or Vegan
Cheese, Sauerkraut and Russian dressing or
Vegenaise On grilled rye 13.95

Kristen's Vegan BLT

Avocado, fakin' bacon, lettuce, tomato
Vegenaise on multigrain toast 12.50

Tropical Delights

Add a side salad to above meals for 2.50

Costa Rican Shrimp & Grits

Blackened shrimp, Chorizo sausage, over grits
Topped with Salsa fresca & smothered with Colby
Jack cheese. A must-eat for grits fans! 21.95

Paula's Fish & Chips

Lightly breaded flounder,
Crispy fries and Homemade coleslaw
Served with malt vinegar or tartar 17.50

Fish Burrito Beau

Blackened Mahi, black bean corn salsa, avocado,
Salsa fresca, coleslaw, plantains, Colby Jack cheese
And Costa Rican Lizano Salsa 14.50

Land & Sea Burger

A fat & juicy all beef burger with melted cheese,
Lettuce and tomato and topped with
Homemade Bella Vida crab cake
Served with fries & homemade coleslaw 19.95

Caribbean Quesadilla Kenzie

Black beans & rice, plantains, pineapple mango salsa
And Cheddar Jack cheese 12.

Add: Chicken +7 **Vegan Chicken +6**
Blackened Flounder +7 **Salmon +12**

Trae's Taco Platter

Choose blackened:

Shrimp 13. Mahi 14. Ahi Tuna 15.
Two Soft Corn Tacos, Avocado, Colby Jack cheese
Homemade Pineapple Mango Salsa
Served with crispy fries

Island Style Christina

Plantains and homemade black bean corn salsa over Rice & beans,
topped with our homemade pineapple mango Salsa then drizzled with
a balsamic glaze & Toasted coconut 14.95

With: Shrimp +8 **Flounder +7**
Salmon +12 **Ahi Tuna +10**
Chicken +7 **Vegan Chicken +6**

PLATE SHARING CHARGE 5.