

THE PINK BEACH CLUB - DINNER

STARTERS

- Pink Beach Roll – Crispy Rock Shrimp & Spicy Tuna, Wasabi Tobiko, Sesame Seeds | 23
- Maine Lobster Spring Roll – Mango, Spicy Remoulade, Sweet and Sour Sauce | 22
- Croquettes of Serrano Ham - Garlic Aioli | 17
- The Loren Fish Chowder - Rockfish Confit, Microgreens | 15
- Local Farm Greens & Roasted Squash Salad – Pears, Toasted Walnuts, Maple Vinaigrette | 16
- Shrimp & Grits – Carolina Prawns, Etouffee | 20

ENTREES

- Brick Chicken – Parsnip, Cabbage, Caramelized Apples | 32
- Maine Lobster Gnocchi – Mushrooms, Sea Beans, Tarragon Beurre Blanc | 44
- Pumpkin Ravioli – Kale, Pine Nut Sage Cream | 30
- Sourdough Crusted Rockfish - Celeriac puree, Sea Beans, Lemon Beurre Blanc | 42
- Guinea Lobster Crusted Filet Mignon – Whipped Potatoes, Braised Greens, Lobster Butter | 48
- Loquat Sriracha Glazed Tempeh – Quinoa, Kale, Pomegranate | 28
- The Pink Burger - Hanger Brisket Blend, Aged Cheddar, Bacon & Onion Jam | 26
- The Impossible Burger - Braised Kale, Tomato Jam | 22
- Fish & Chips – Crispy Cod, Hand Cut Potato Wedges, Caper Remoulade | 34

THE LOREN SIGNATURE QUARTER PIZZA

- Margarita - Roasted Tomato, Basil | 19
- Pepperoni Curl Pizza | 21
- Bermuda White - Onion & Mushrooms, Truffle Béchamel, Tuckers Point Goat Cheese | 24
- Fresca - Buffalo Mozzarella, Prosciutto di Parma, Cherry Tomatoes, Arugula | 23

SIDES

- Crispy Brussel Sprouts – Quinoa, Yuzu Soy | 14
- Herb Roasted Fingerling Potatoes – Spicy Tomato & Pepper Aioli | 12
- Toy Box Blistered Peppers – Garlic Confit, Sea Salt | 12
- Brown Butter Whipped Potatoes | 10
- Rosemary Fries | 8

DESSERTS | 12

- Frangelico & Dark Chocolate Mousse - Financier Cake, Candied Hazelnuts
- NY State Apple Tart Tatin - Brown Butter Ice Cream
- Gosling Family Reserve Baba Au Rhum - Local Honey Crème Fraiche, Vanilla Bean Tuile
- Warm Chocolate Fondant Cake - Vanilla Bean Ice Cream
- Pink Beach Chipwich - Chocolate Chip Cookies, Mint Chocolate Chip Ice Cream
- Sorbet Trilogy - Mango, Coconut, Strawberry
- Selection of Ice Creams - Mint Chocolate Chip - Pecan Rum – Vanilla Bean – Chocolate

Make your own 3 course menu for \$60 plus gratuities.

Please ask your Server for our Chef's Daily Specials.

