

The Pink Beach Club Dinner Menu

For the Table

- Lobster Spring Roll – Mango Salsa | 24
- East Coast Oysters – Champagne Mignonette | 27 GF
- Serrano Ham Croquettes – Garlic Aioli | 19
- Carolina Fried Shrimp – Creole Remoulade, Pickled Chilis | 23
- Crispy Broccoli – Alabama White BBQ | 16 V
- Crunchy Spicy Tuna | 18
- Wahoo Jalapeno Roll | 20 GF
- The Loren Dragon Roll – Crispy Fried Shrimp, Avocado, Tobiko | 22
- Preservation Plate – Chef's Selection of Cured Meats & Cheese | 28

Starters

- The Loren Fish Chowder – Rockfish Confit, Blistered Tomatoes | 16 GF
- Heirloom Tomato & Buffalo Mozzarella Salad – Arugula, Aged Balsamic | 19 V, GF
- Roasted Peach & Rum Glazed Pork Belly – Grilled Corn Risotto | 21
- Tuna Tartare – Fennel, Pistachio, Yuzu Crème Fraiche | 22 GF
- Pressed Watermelon Salad – Arugula, Goat Cheese, Chili Lime Vinaigrette | 17 V, GF
- Seared Sea Scallops – Blistered Grapes, Oyster Mushrooms, Foie Sabayon | 23 GF

V – Vegetarian
GF – Gluten Free

Entrees

- Fisherman's Catch – Celeriac Puree, Sea Beans, Lemon Beurre Blanc | MP GF
- Chimichurri Grilled Eggplant – Quinoa, Raisins, Carrots, Green Tahini | 29 V, GF
- Shrimp & Scallop Ravioli – Roasted Tomato Jus | 40
- Hudson Valley Duck Breast - Confit Wonton, Braised Greens, Mulberry | 40
- Zucchini Pappardelle – Vegan Mushroom Bolognese, Basil | 32 V, GF
- Sourdough Crusted Rockfish – Potato, Bok Choy, Carrot Ginger Sauce | 44
- Pork Ragout – Pappardelle, Braised Greens, Riesling Pork Jus | 38
- Dry Aged NY Strip & Red Wine Braised Short Rib – Creamed Spinach | 55
- Snapper Meuniere – Fingerling Potatoes, Green Beans | 42 GF
- Prosciutto Barded Filet Mignon – Poached Main Lobster, Tarragon Cream, Potatoes | 58 GF
- Rotisserie Chicken – Polenta, Toy Box Peppers, Peri Peri | 38
- Lobster Gnocchi – Mushrooms, Sea Beans, Lobster Butter | MP
- The Pink Burger - Hanger Brisket, Aged Cheddar, Bacon & Onion Jam | 26

Sides

- Grilled Corn – Blistered Cherry Tomatoes, Chili Lime Butter | 14 V, GF
- Cast Iron Skillet Mac & Cheese | 15 V
- Grilled Scallion Hush Puppy – Romesco sauce | 12 V
- Forest Mushrooms & Leeks | 14 V, GF
- Local Farm Greens – Tomatoes, Cucumber Gazpacho Vinaigrette | 10 V, GF
- Charred Toy Box Peppers – Sea Salt, Rosemary | 12 V, GF



The Loren Roots Initiative is a reforestation non-profit created to help us give back to the world more than we take from it. We'll achieve this by acquiring over 50,000 biodiverse acres and planting 10 million hardwood trees consuming over ten times the carbon dioxide we produce. A voluntary 1.5% contribution will be added to your bill - a small amount towards helping make a very big difference.

All prices are subject to 17% Gratuities