

The Pink Beach Club Dinner Menu

For the Table

- Lobster Spring Roll – Mango Salsa | 23
- East & West Coast Oysters – Champagne Mignonette | 27 *GF*
- Serrano Ham Croquettes – Garlic Aioli | 18
- Carolina Fried Shrimp – Creole Remoulade, Pickled Chilis | 21
- Maine Lobster Salad – Grilled Brioche, Tarragon Aioli | 24
- Crunchy Spicy Tuna | 16
- Wahoo Jalapeno Roll | 18 *GF*
- The Loren Dragon Roll – Crispy Fried Shrimp, Avocado, Tobiko | 20
- Preservation Plate – Chef's Selection of Cured Meats & Cheese | 28

Starters

- The Loren Fish Chowder – Rockfish Confit, Blistered Tomatoes | 16 *GF*
- Burrata – Apricots, Grapes, Tomatoes, Champagne Mustard Vinaigrette | 19 *V, GF*
- Pineapple Glazed Pork Belly – Leek Risotto | 18
- Tuna Tartare – Fennel, Pistachio, Yuzu Crème Fraiche | 20 *GF*
- Pressed Watermelon Salad – Arugula, Goat Cheese, Chili Lime Vinaigrette | 16 *V, GF*
- Seared Sea Scallops – Blistered Grapes, Oyster Mushrooms, Foie Sabayon | 21 *GF*

V – Vegetarian
GF – Gluten Free

Entrees

- Pan Seared Lionfish – Celeriac Puree, Sea Beans, Lemon Beurre Blanc | 40 *GF*
- Chimichurri Grilled Eggplant – Quinoa, Raisins, Carrots, Green Tahini | 29 *V, GF*
- Shrimp & Scallop Ravioli – Roasted Tomato Jus | 38
- Hudson Valley Duck Breast - Confit Wonton, Braised Greens, Mulberry | 38
- Zucchini Pappardelle – Vegan Mushroom Bolognese, Basil | 32 *V, GF*
- Sourdough Crusted Rockfish – Potato, Bok Choy, Carrot Ginger Sauce | 42
- Pork Ragout – Pappardelle, Braised Greens, Riesling Pork Jus | 36
- Dry Aged NY Strip & Red Wine Braised Short Rib – Creamed Spinach | 48
- Snapper Meuniere – Fingerling Potatoes, Green Beans | 40 *GF*
- Prosciutto Barded Filet Mignon – Lobster Succotash, Whipped Potatoes | 50 *GF*
- Black Truffle Roasted Chicken – Polenta, Pink Peppercorn Béchamel | 38
- Lobster Gnocchi – Mushrooms, Sea Beans, Lobster Butter | 44
- The Pink Burger - Hanger Brisket, Aged Cheddar, Bacon & Onion Jam | 26

Sides

- Zucchini, Pepper & Tomato Tian – Pecorino | 14 *V, GF*
- Cast Iron Skillet Mac & Cheese | 15 *V*
- Grilled Asparagus – Radish, Lemon Vinaigrette | 12 *V, GF*
- 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