

The Pink Beach Club Lunch Menu

Starters

- Spring Vegetable Gazpacho – Grilled Baguette | 14 **V**
- Cucumber Chips – Yuzu, Sriracha, Sesame | 12 **V**
- Yellowtail Tuna – Avocado, Sambal Aioli, Flour Tortilla | 19
- Simple Farm Greens – Gazpacho Vinaigrette | 11 **V, GF**
- Tomato Bruschetta – Pecorino | 12 **V**
- Cornmeal Dusted Fried Deviled Eggs – Pimento Cheese | 14
- Hummus & Naan - Veggies | 17 **V**
- Crispy Calamari – Spicy Mayo | 21
- Steamed Pork Buns - Hoisin Glazed Pork Belly | 18
- Charred Carolina Shrimp – Mango Chutney, Plantain Chips | 22 **GF**

Embrace Blue Mind

Food offerings will embrace energy, health, and all-day performance that is straightforward, simple, and identifiable.

Blue Mind Embrace Bowls

- Tuna Poke – Lentils, Edamame, Jalapeno, Wakame, Yuzu Soy & Spicy Mayo | 32 **GF**
- Vegan Black Bean Bowl – Cabbage & Carrot Slaw, Avocado Salsa, Tortilla | 26 **V, GF**
- Chicken Buddha Bowl – Chickpeas, Quinoa, Sweet Potatoes, Spring Veggies | 26 **GF**
- Poached Local Catch – Farm Greens, Grilled Zucchini, Herb Yogurt | 38 **GF**

V – Vegetarian
GF – Gluten Free

Entrees

- Caesar – Baby Gem Lettuce, Anchovies, Pecorino, Croutons | 15 **V**
Enhancements: Crab Croutons | 8
- Pink Peppercorn Crusted Beef Carpaccio – Artichokes, Arugula, Pecorino | 22 **GF**
- Jumbo Lump Crab Cake – Cucumbers, Avocado, Tomato, Tarragon Aioli | 23
- Fish & Chips – Crispy Cod, French Fries, Caper Remoulade | 34
- Tacos - All Served with Smashed Avocado, Pico de Galo & Chips
Cameron - Chili Lime Carolina Shrimp | 26
Baja Local Catch – Crispy Fried Fish | 28
Asada – Chimichurri Rubbed Hanger Steak, Cotija Cheese | 26
- Pan Seared Red Snapper – Asparagus, Grapefruit Emulsion | 38 **GF**
- Chicken Milanese – Tomato, Arugula, Pecorino Romano | 26
- Chimichurri Rubbed Hanger Steak - Hand Cut Steak Fries, Béarnaise | 36 **GF**
- Cavatelli Pasta – Spring Pea, Asparagus, Mushrooms, Roasted Tomato Jus | 24 **V**
Enhancements: Grilled Shrimp | 12

Sandwiches - Served with Thunder Pickles & Fries

- The Caprese Panini - House Made Naan | 18 **V**
- Turkey Club - Wadson's Farm Turkey, Sweet Garlic Aioli | 20
- The Pink Burger - Hanger Brisket Blend, Aged Cheddar, Bacon & Onion Jam | 28
- The Impossible Burger - Braised Kale, Tomato Jam | 24 **V**
- Margarita – Roasted Tomato, Basil | 21 **V**
- Fresca – Buffalo mozzarella, Prosciutto di Parma, Cherry Tomatoes, Arugula | 24
- Bermuda White – Onions & Mushrooms, Truffle Bechamel, T.P Goat Cheese | 25 **V**



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