

THE PINK BEACH CLUB - DINNER

FOR THE TABLE

- Whipped Ricotta – Seven Grain Toast, Cranberry Compote | 16
- Pink Beach Roll – Crispy Rock Shrimp & Spicy Tuna, Wasabi Tobiko, Sesame Seeds | 23
- Osetra Caviar & Jumbo Lump Crab Cigar – Avocado, Micro Greens, Champagne Vinaigrette | 25
- Cucumber Salad – Radish, Gochujang, Yuzu, Sesame Oil | 10
- Crispy Cauliflower – Alabama White BBQ | 15
- Bermuda Lobster Spring Roll – Mango, Spicy Remoulade, Sweet and Sour Sauce | 22
- Croquettes of Serrano Ham - Garlic Aioli | 17

STARTERS

- The Loren Fish Chowder - Rockfish Confit, Microgreens | 15
- Charred Carrots – Green Tahini, Pumpkin Seeds, Scallions | 14
- Roasted Beets – Tuckers Point Goat Cheese, Baby Arugula | 17
- Pan Seared Diver Sea Scallops – Blister Grapes, oyster Mushrooms, Foie sabayon | 22
- Hudson Valley Duck Confit - Potato Latkes, Horseradish Crème Fraiche, Mulberry Gastrique | 18
- Local Farm Greens & Roasted Squash Salad – Pears, Toasted Walnuts, Maple Vinaigrette | 16
- Shrimp & Grits – Carolina Prawns, Etouffee | 20

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

ENTREES

- Brick Chicken – Parsnip, Cabbage, Caramelized Apples | 32
- Spiny Tail Lobster Gnocchi – Mushrooms, Sea Beans, Tarragon Beurre Blanc | 44
- Pan Roasted Snapper – Coconut Carrot Ginger Broth Bok Choy, Fingerling Potatoes, | 38
- Red Wine Braised Short Rib – Sweet Potato Puree, Black Lentils, Haricot Verts, Bacon | 42
- 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
- Pork Ragu – Pappardelle, Brussel Sprout Leaves, Pumpkin, Riesling Pork Jus | 38
- Loquat Sriracha Glazed Tempeh – Quinoa, Kale, Pomegranate | 28
- Steak Frites - Chefs Daily Cut, mille feuille, Ewes Blue Cheese Creamed Spinach | MP
- The Pink Burger - Hanger Brisket Blend, Aged Cheddar, Bacon & Onion Jam | 26
- The Impossible Burger - Braised Kale, Tomato Jam | 22
- Maine Lobster Roll - Sweet Garlic Aioli, Scallions, Paprika, Split Top Roll | 23
- Fish & Chips – Crispy Cod, Hand Cut Potato Wedges, Caper Remoulade | 34

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

All items are subject to a 17% service charge



