

THE PINK BEACH CLUB

DINNER

APPETIZERS & SALADS

Raw and Poached Spring Vegetable Salad | 15
Baby Farm Greens, Gazpacho Vinaigrette

Pan seared Sea Scallops | 24
Braised Greens, Strawberry Gastric

Strawberry Local Farm Greens | 15
Pea Tendrils, Pecans,
Lemon Herb Vinaigrette

Soup of the Day | MP

Roasted Artichoke and Parmigiano Dip | 15
Cornbread Crackers

Crispy Fried Broccoli and Green Beans | 14
Toasted Quinoa, Sesame Oil, Sriracha

Pineapple Glazed Pork Belly | 20
Spring Pea Risotto

Preservation Plate | 28
Cured Meats, Cheeses & Veggies

ENTREES

Chimichurri Rubbed Hanger Steak | 36
Hand Cut Steak Fries, Béarnaise, Truffle Oil

Lemon and Herb Roasted French Cut Chicken | 30
Charred Green Beans & Nectarine Salad,
Natural Chicken Jus

Truffle Roasted Whole Chicken for Two | 90
Charred Green Beans & Nectarine Salad,
Fingerling Potatoes, Pan Gravy

Bermuda Spring Onion & Mushroom Ravioli | 36
Roasted Asparagus, Truffle Cream

Petit Fillet and Ruby Red Shrimp | 48
Grilled Asparagus, Potato Puree, Lobster Butter

Local Catch | 40
Celery Root Puree, Sea Beans,
Chardonnay Emulsion

The Pink Burger | 26
Hanger Brisket Blend, Aged Cheddar,
Bacon & Onion Jam, served with Hand Cut Fries and
Pickled Vegetables

Ancient Grains | 18
Quinoa, Sorghum, Asparagus, Peas,
Sugar Snaps, Carrots, White Balsamic Vinaigrette

Herb Grilled Shrimp & House Made Tagliatelle | 32
Spring Peas & Carrots, Lemon Butter

DESSERTS

Strawberry Shortcake | 12
Whip Cream, Mint

Pink Mini Chipwich | 12
Chocolate Chip Cookie, Mint Ice Cream

Seasonal Fruit | 12

Warm Chocolate Fondant Cake | 12
Rum Infused Vanilla Ice Cream



116 South Shore Road
Tuckers Town, Smiths
441-293-1666

All Items subject to a 17% service charge