

The Pink Beach Club Dinner Menu

Among its many other attributes, the Loren Hotel is a destination for ambrosial dishes that tell a story – our story, one that is fueled by passion and imbued with a desire to promote local agriculture and a sustainable food system. To the greatest extent possible, we source our ingredients from local farms and on-island partners that we know and trust. Our love for the changing seasons inspires us to

craft menus that transform along with the weather.

As a portion of these ingredients is sourced from the

New England area of the United States, our menus reflect both the seasonality of their local produce as well as our own here on Island.

By practicing this local, sustainable mindset, we support our communities and create meaningful, lasting relationships, manifested in the food that we serve.

We recognize that local, seasonal foods are the most delicious, and source ingredients from local partners who practice sustainable food production.

Dinner Rolls & Salted Butter

Rosemary & Sea Salt Sourdough

Pink Peppercorn Brioche

Seven Grain with Nasturtium

For the Table

Lobster Spring Roll – Mango Salsa | 23

Serrano Ham Croquettes – Garlic Aioli | 18

Carolina Fried Shrimp – Creole Remoulade, Pickled Chilis | 21

Crispy Fried Deviled Eggs – Pepper Jelly, Shallots | 12

Crab Artichoke Dip – Veggies, Crostini | 22

Preservation Plate – Chef's Selection of Cured Meats & Cheese | 28

Starters

The Loren Fish Chowder – Rockfish Confit, Blistered Tomatoes | 16

Burrata – Apricots, Grapes, Cherry Tomatoes

Champagne Mustard Vinaigrette | 19

Pineapple Glazed Pork Belly – Leek Risotto | 18

Tuna Tartare – Fennel, Pistachio, Yuzu Crème Fraiche | 20

Pressed Watermelon Salad – Arugula, Goat Cheese, Chili Lime Vinaigrette | 16

Pan Seared Sea Scallops – Blistered Grapes

Oyster Mushrooms, Foie Sabayon | 21

Grit Cakes – Flash Fried Grit Cakes, Pimento Cheese, Scallions | 14

Entrees

& Grits – Local Catch, Carolina Shrimp, Scallops

Tasso Ham, Etouffee' Sauce | 42

Hudson Valley Duck – Duck Breast & Confit Wonton

Braised Greens, Mulberry Gastrique | 38

Sourdough Crusted Rockfish – Crispy Fingerling Potatoes

Bok Choy, Carrot Ginger Sauce | 42

Pan Seared Lionfish – Celeriac Puree, Sea Beans, Lemon Beurre Blanc | 40

Chimichurri Grilled Eggplant – Quinoa, Golden Raisins

Teenaged Carrots, Green Tahini | 29

Roasted Corn & Kale Stuffed Chicken Roulade, Whipped Potatoes, Toy Box Peppers | 32

Duo of Beef - Dry Aged NY Strip & Red Wine Braised Short Rib, Potato Floret, Creamed Spinach, Cabernet Reduction | 48

Snapper Meuniere – Fingerling Potatoes, Green Beans | 40

Prosciutto Barded Filet Mignon – Maine Lobster Hash, Whipped Potatoes,

Lobster Butter | 50

Pasta

Shrimp & Scallop Ravioli – Roasted Tomato Jus | 38

Lobster Gnocchi – Mushrooms, Sea Beans, Lobster Butter | 44

Pork Ragout – Pappardelle, Braised Greens, Riesling Pork Jus | 36

Zucchini Pappardelle – Vegan Mushroom Bolognese, Basil | 32

Sides

Tomato Basil Pie | 13

Blistered Tomatoes & Grilled Zucchini | 12

Cast Iron Skillet Mac & Cheese | 15

Local Farm Greens – Radish, Lemon Vinaigrette | 10

Charred Toy Box Peppers – Sea Salt, Rosemary | 10

Desserts | 12

Berry Cobbler – Vanilla Bean Ice Cream

Bourbon Banana Bread Pudding – Salted Caramel, Whip Cream

Chocolate Hazelnut Mousseline – Crème Anglaise

Sun Burnt Pink Beach – Pecan Rum Ice Cream, Toasted Meringue

Sorbet Trilogy

Ice Cream Selection – Vanilla Bean Ice Cream, Mint Chocolate Chip, Pecan

Rum, Chocolate, Pistachio

All prices are subject to 17% Gratuities