

The Pink Beach Club Lunch Menu

Enthralling tranquility at Pink Beach **"Blue Mind"** Since ancient times, humans have assigned healing and transformational properties to water. Today, we still turn to water for a sense of calm and clarity. We spend our vacations on the beach and often build our lives and homes around being near the water. Our affinity for water is even reflected in the near-universal attraction to the color blue. We are naturally drawn to aquatic hues and marketing research has found that people tend to associate it with qualities like calm, openness, depth and wisdom. Wallace J. Nichols, a marine biologist, believes that we all have a "blue mind" -- as he puts it, "a mildly meditative state characterized by calm, peacefulness, unity, and a sense of general happiness and satisfaction with life in the moment" -- that's triggered when we're in or near water. Food offerings will embrace energy, health, and all-day performance that is straightforward, simple, and identifiable. Emphasis on vegetables, grains and seafood, less red meat, and carbohydrates. Very low in salt, fat, and refined sugar. All this while staying true to The Loren food mission of seasonality, sustainability and when possible locally sourced.

Bread Service – Corn Bread Madeleines

Blue Mind Embrace Bowls

Tuna Poke – Lentils, Cucumber, Edamame, Radish
Jalapeno, Onion, Wakame, Yuzu Soy & Spicy Mayo | 30

Vegan Black Bean Bowl – Cabbage & carrot Slaw, Tomatoes
Avocado Salsa, Tortilla | 24

Shallow Poached Local Catch – Farm Greens, Pickled Beets, Herb Yogurt | 34
Spring Vegetable Tian – Wadson Farms' Roasted Chicken, Farm Greens | 28
Bibimbap – Local Fried Egg, Quinoa, Kimchi, Carrots, Mushrooms | 26

Starters

Smashed Avocado & Pico de Galo – Corn Tortilla Chips | 16
Buffalo Chicken Spring Rolls – Blue Cheese Mousse | 18
Crispy Fried Deviled Eggs – Pepper Jelly, Shallots | 12
Simple Farm Greens – Gazpacho Vinaigrette | 10
Raw Pickled & Barely Poached Veggies – Hummus | 17
Cornmeal Dusted Calamari – Spicy Remoulade | 21

Entrees

Caesar – Bay Gem Lettuce, Anchovies, Pecorino, Croutons | 15
Enhancements: Crab Croutons | 8
Jumbo Lump Crab Cake – Cucumbers, Avocado, Tomato, Tarragon Aioli | 23
Pink Peppercorn Crusted Beef Carpaccio – Artichokes, Arugula, Pecorino | 22
Maine Lobster Roll – Sweet Garlic Aioli, Scallions, Paprika, Split Top Roll | 24
The Caprese Panini - Mozzarella, Tomatoes, Baby Arugula, Aged Balsamic Reduction, House Made Naan | 18
Turkey Club - Wadson's Farm Turkey, Smoked Bacon, Cheddar, Farm Greens, Tomatoes, Sweet Garlic Aioli | 20
Chicken Milanese – Roasted Tomato, Arugula, Pecorino Romano | 26
Chimichurri Rubbed Hanger Steak - Hand Cut Steak Fries, Béarnaise | 36
Fish & Chips – Crispy Cod, Hand Cut Potato Wedges, Caper Remoulade | 34
The Pink Burger - Hanger Brisket Blend, Aged Cheddar, Bacon & Onion Jam | 26
The Impossible Burger - Braised Kale, Tomato Jam | 22
Grilled Shrimp Tagliatelle – Bermuda Mushroom, House Made Tagliatelle | 35
Loren Carbonara - Bermuda Pig Bacon, Kale, Tagliatelle | 35

The Loren Signature Quarter Pies

Margarita – Roasted Tomato, Basil | 20
Pepperoni Curls | 22
Bermuda White – Onions & Mushrooms, Truffle Bechamel, Goat Cheese | 25
Fresca – Buffalo mozzarella, Prosciutto di Parma, Cherry Tomatoes, Arugula | 24

Tacos:

All Served with Smashed Avocado & Pico de Galo | 26
Cameron - Chili Lime Carolina Shrimp
Baja Local Catch – Crispy Fried Fish
Rajas – Bermuda Onions & Peppers, Cotija Cheese
Al Pastor – Achiote marinated Bermuda Pig & Smoked Chili
Asada – Chimichurri Rubbed Hanger Steak, Cotija Cheese

Desserts | 12

Warm Chocolate Fondant – Vanilla Bean Ice Cream
Pink Beach Chipwich – Mint Ice Cream, Chocolate Chip Cookies
Red Velvet Crunch – Mint Cream, Chocolate Crumble
Sorbet Trilogy
Ice Cream Selection – Vanilla Bean Ice Cream, Mint Chocolate Chip, Pecan
Rum, Chocolate, Pistachio

All prices are subject to 17% Gratuities