

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’re 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

Yuzu Soy Roasted Chicken – Quinoa, Brussel Sprouts Leaves, Delicate Squash | 28

Bibimbap – Local Fried Egg, Brown Rice Pilaf, Carrots, Mushrooms, Broccoli, Peppers | 26

Starters

New England Clam Chowder – Oyster Crackers | 16

Local Greens & NY State Apple Salad – Pomegranate, Walnuts, Maple Vinaigrette | 15

Smashed Avocado & Pico de Galo – Corn Tortilla Chips | 16

Cornmeal Dusted Calamari – Spicy Remoulade | 22

Buffalo Chicken Spring Rolls – Celery, Carrot, Blue Cheese | 18

Entrees

Caesar – Baby Gem Lettuce, Anchovies, Pecorino, Croutons | 15
Enhancements: Grilled Shrimp | 12 or Grilled Chicken Breast | 8

Jumbo Lump Crab Cake – Cucumbers, Avocado, Tomato, Tarragon Aioli | 23

Turkey Club - Wadson's Farm Turkey, Smoked Bacon, Cheddar, Farm Greens, Tomatoes, Sweet Garlic Aioli | 20

Autumn Grilled Cheese – Caramelized Apples, Walnuts, Tumbleweed Aged Cheddar & Gruyere, Sourdough | 19

Chicken Pot Pie – Carrots, Leeks, Turnips, Potatoes, Thyme & Garlic Cream | 24

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

Chimichurri Rubbed Hanger Steak – Hand Cut Steak Fries, Bearnaise | 36

Loren Carbonara - Bermuda Pig Bacon, Kale, Tagliatelle | 35

Red Wine Braised Short Rib Mac & Cheese – Herb Bread Crumb Crust | 26

The Loren Signature Quarter Pies

Margarita – Roasted Tomato, Basil | 20

Pepperoni Curls | 22

Bermuda White – Onions & Mushrooms, Truffle Bechamel, Tuckers Point Goat Cheese | 25

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 – Achiotte marinated Bermuda Pig & Smoked Chili

Asada – Chimichurri Rubbed Hanger Steak, Cotija Cheese

Desserts | 12

Warm Chocolate Fondant – Vanilla Bean Ice Cream

Red Velvet Crunch – Mint Cream, Chocolate Crumble

Apple Pie – Vanilla Bean Ice Cream

Ice Cream Selection – Mint Chocolate Chip, Pecan & Rum, Chocolate, Pistachio

All prices are subject to 17% Gratuities