

## THE PINK BEACH CLUB - DINNER

### FOR THE TABLE

- Citrus & Herb Spiced Marinated Olives | 7
- Smashed Avocado & Pico De Gallo – Corn Tortilla Chips | 16
- Buffalo Cauliflower Florets - Blue Cheese Mousseline, Celery | 15
- Scallop Ceviche - Local Fennel, Coconut Milk, Lime, Plantain Chips | 17
- Tempura - Asparagus, Broccoli, Sugar Snap Peas, Wahoo Tonnato | 16
- Shrimp Spring Roll - Gulf Coast Shrimp, Mango Salsa | 18
- Calamari - Sambal Aioli | 18
- Croquettes of Serrano Ham - Garlic Aioli | 17

### STARTERS

- The Loren Fish Chowder - Rockfish Confit, Microgreens | 15
- Butter Lettuce & Fingerling Potato - Egg, Pancetta Vinaigrette | 14
- Chimichurri Grilled Eggplant - Tabbouleh, Green Tahini, Chili Pepper | 14
- Farm Greens & Strawberry- Goat Cheese Croquettes, Almonds, Green Goddess Dressing | 16
- Burrata Salad - Oven-Roasted Tomatoes, Basil, Kalamata Olives, Balsamic Reduction | 18
- Chili Lime Charred Octopus - Potato, Baby Arugula, Tobiko Aioli | 19
- Tuna Tartare - Pistachio, Fennel, Yuzu Crème Fraiche | 20
- Pineapple Glazed Pork Belly - Asparagus Risotto | 18

### 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

- Teenage Carrots & Roasted Asparagus - Spring Pea Orzo Risotto | 29
- Spring Cavatelli Pasta – Asparagus, Peas, Mushroom, Roasted Tomato Cream | 29
- Loren Carbonara - Bermuda Pig Bacon, Kale, Tagliatelle | 35
- Local Catch Fish Tacos - Flour Tortilla, Smashed Avocado, Pico de Gallo | 26
- Maine Lobster Gnocchi - Bermuda Mushrooms, Sea Beans, Tarragon Beurre Blanc | 44
- Local Catch - Celery Root Puree, Sea Beans, Lemon Beurre Blanc | MP
- Sourdough Crusted Rockfish - Saffron Potato, Fennel, Spirulina Chardonnay Emulsion | 44
- Fish & Chips – Crispy Cod, Hand Cut Potato Wedges, Caper Remoulade | 34
- Grilled Shrimp Tagliatelle - Mushroom, House Made Tagliatelle, Meyer Lemon Emulsion | 38
- Roasted French Cut Chicken - Charred Green Beans & Nectarine Salad, Chicken Jus | 32
- Hudson Valley Duck - Duck Breast & Confit Dandelion Greens, Mulberry Gastrique | 38
- Steak Frites - Chefs Daily Cut, Mille-feuille, Ewes Blue Cheese Creamed Spinach | MP
- Fillet of Beef & Grilled Shrimp - Fingerling Potatoes, Baby Bok Choy, Lobster Butter | 48
- Red Wine Short Rib – Polenta, Green Beans | 42
- The Pink Burger - Hanger Brisket Blend, Aged Cheddar, Bacon & Onion Jam | 26
- The Impossible Burger - Braised Kale, Tomato Jam | 22

### SIDES

- Roasted Asparagus | 9
- Herb Roasted Fingerling Potatoes | 8
- Zucchini, Squash & Tomato Tian – Shaved Pecorino | 10
- Truffle Mac & Cheese | 10
- Rosemary Fries | 8

