

THE PINK BEACH CLUB- LUNCH

FOR THE TABLE

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

STARTERS

- Soup of the Day | MP
- Local Farm Greens - Spring Onion, Radish, Mint, Lemon Cream | 14
- Caesar - Baby Gem Lettuce, Hand Torn Croutons, Pecorino, Anchovies | 15
- Chimichurri Grilled Eggplant - Tabbouleh, Green Tahini, Chili Pepper | 14
- Jumbo Lump Crab Cake - Cucumber, Avocado, Tomato, Tarragon Aioli | 20
- Tuna Nicoise – Fingerling Potato, Farm Greens, Egg, Peppers, Olives | 21
- Chicken Tinga – Avocado, Lettuce, Pico de Galo, Sour Cream | 14
- “Pink” Peppercorn Crusted Beef Carpaccio –
Marinated Artichokes, Arugula, Pecorino Romano | 19

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

- Harvest Grain Bowl – Quinoa, Spring Veggies, White Balsamic | 26
- Choice of : Charred Chicken
Spiced Meatballs
Marinated Tofu
- Poke Bowl - Red lentil salad, Cucumber, Edamame, Radish, Jalapeno, Pickled Red Onion, Wakame, Yuzu Soy & Spicy Mayo | 28
- Spring Cavatelli Pasta – Asparagus, Peas, Mushroom, Roasted Tomato Cream | 29
- Loren Carbonara - Bermuda Pig Bacon, Kale, Tagliatelle | 35
- Spa Chicken Salad - Grapes, Celery, Red Onion, Baby Arugula, White Balsamic Vinaigrette | 24
- The Caprese Panini - Mozzarella, Tomatoes, Baby Arugula, Aged Balsamic
Reduction, House Made Naan | 18
- Short Rib Panini – Pepper jack Cheese, Smashed Avocado, Grilled Onion, Roasted Tomato | 20
- The Pink Burger - Hanger Brisket Blend, Aged Cheddar, Bacon & Onion Jam | 26
- The Impossible Burger - Braised Kale, Tomato Jam | 22
- Local Catch Fish Tacos - Flour Tortilla, Smashed Avocado, Pico de Gallo | 26
- Fish & Chips – Crispy Cod, Hand Cut Potato Wedges, Caper Remoulade | 34
- Maine Lobster Roll - Sweet Garlic Aioli, Scallions, Paprika, Split Top Roll | 23
- Chicken Milanese – Roasted Tomato, Arugula, Pecorino Romano | 26
- Chimichurri Rubbed Hanger Steak - Hand Cut Steak Fries, Béarnaise | 36

SIDES

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

All items are subject to a 17% service charge

