

The Pink Beach Club Dinner Menu

For the Table

- Cumin Roasted Carrots – Tabouleh, Beet Hummus, Crispy Pita | 18 **V**
- Oysters – Lemon, Red Wine Mignonette, Cocktail Sauce | 29 **GF**
- Serrano Ham Croquettes – Garlic Aioli | 19
- Tempura Shrimp – Creole Remoulade | 25
- Bermuda Spicy Tuna Roll – Cucumber, Spicy Mayo | 20
- The Loren Dragon Roll – Crispy Fried Shrimp, Avocado, Tobiko | 24
- Preservation Plate – Chef's Selection of Cured Meats & Cheese | 34
- Truffle White Pizza – Onions, Mushrooms, Bechamel, Local Goat Cheese, Black Truffle | 32 **V**

Starters

- The Loren Fish Chowder – Rockfish Confit, Blistered Tomatoes | 18 **GF**
- Yellow Fin Tuna Crudo – Fennel, Oranges, Mango Dressing, Seaweed Tempura | 22
- Pressed Watermelon – Goat Cheese Croquettes, Arugula, Jalapeno Vinaigrette | 18 **V**
- Crispy Pork Belly – Corn Puree, Jicama Slaw, Pickled Radish | 22 **GF**
- Diver Sea Scallops – Cauliflower Puree, Morel Vinaigrette, Smoked Duck Chips | 24 **GF**
- Burrata – Tomatoes, Arugula, Grapes, Balsamic, Bagel Crostini | 20 **V**

V – Vegetarian
GF – Gluten Free

Entrees

- Roasted Beetroot – Harissa Carrots, Summer Squash, Dukkha Almonds
Peach Gastrique | 31 **V, GF**
- Seafood Spaghetti – Scallops, Shrimps, Mussels, Olives, Capers, Tomato Jus | 42
- Wild Mushroom Risotto – Summer Truffles, Parmesan | 36
- Lobster Gnocchi – Maine Lobster, Mushrooms, Sauce Américaine | 52
- Pan Seared Red Snapper – Summer Vegetable Medley, Red Pepper Sauce | 44 **GF**
- Sourdough Crusted Rockfish – Potato, Bok Choy, Carrot Ginger Broth | 46
- Fisherman's Catch – Zucchini, Sauce Vierge | MP **GF**
- Stuffed Chicken Breast – Spinach, Peppers, Polenta, Apricots, Pistachio, Chicken Jus | 40 **GF**
- Herb Grilled Lamb Rack – Fondant Potatoes, Red Onion Jam, Pea Puree, Mint Jus | 56 **GF**
- Land & Sea – Filet Mignon, Maine Lobster Raviolo, Potato Mousseline, Green Beans, Red Wine Demi | 58 **GF**
- The Loren Burger - Hanger Brisket, American Cheese, Red Onion, Pickles, Dijonaise | 30

Sides

- Summer Vegetable Ratatouille | 12 **V, GF**
- Chile & Garlic Sautéed Broccolini | 12 **V, GF**
- Garlic Creamed Spinach | 12 **V, GF**
- Mashed Potato – Chives | 10 **V, GF**
- Cast Iron Skillet Mac & Cheese | 15 **V**
- Fries & Sambal Aioli | 10 **V**



The Loren Roots Initiative is a reforestation non-profit created to help us give back to the world more than we take from it. We'll achieve this by acquiring over 50,000 biodiverse acres and planting 10 million hardwood trees consuming over ten times the carbon dioxide we produce. A **voluntary 2% contribution** will be added to your bill - a small amount towards helping make a very big difference.

All prices are subject to 17% Gratuities

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