


The
Atlantic Room
At The Ocean Course

STARTERS

SOUTHERN OYSTER ROCKEFELLER*

Bacon · Pimento Cheese · Spinach · Trinity · Ritz Cracker Crumble
28

SHE CRAB SOUP

Crab Meat · Sherry Reduction · Chives
19

LOBSTER AND CAVIAR DEVEILED EGGS*

Butter Poached Lobster · Carolina Osetra Caviar · Fine Herbs
28

CRISPY SHRIMP

Sweet Chili Sauce · Napa Cabbage · Yuzu · Black Sesame
21

PEI MUSSELS

Coconut Milk Curry · Shallots · Garlic · Parsley
21

BURRATA

Beets · Orange Supreme · Frisee · Pickled Berries
Crispy Country Ham · Ciabatta
21

ESCAROLE SALAD

Escarole · Radicchio · Croutons · Parmesan · Tonnato Dressing
Caper Berry
20

FARMER'S BOWL

Asparagus · Heirloom Carrots · Peas · Charred Spring Onion
Fennel Pollen · Whipped Ricotta · Sunflower Seeds
21

ALEX OJEDA
Chef de Cuisine

JOHN ONDO
Executive Chef

JUSTIN SPEARMAN
Executive Sous Chef

ZACH PRITT
Sous Chef

DAVID PLUMMER
Sous Chef



Guests of Kiawah Island Golf Resort and Governor's Club members enjoy preferred pricing at all resort restaurants when charging dine-in meals to their member card or the amenity card received at registration.




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MAINS

COUNTRY CAPTAIN*

Fresh Catch · Shrimp · Mussels · Clams · Crab · Bell Pepper · Onion
Tomato · Curry Broth · Carolina Gold Rice · Curried Almonds

68

SHRIMP & GRITS

Local American White Shrimp · Tomato · Bacon · White Wine · Scallions

44

PAPPARDELLE BOLOGNESE

Ragu of Beef · Pork · Veal & Pancetta · Grana Padano

36

SALMON*

Farrow · Peas · Carrots · Beech Mushroom · Spring Onion Soubise

49

FRESH CATCH

Asparagus · Spring Peas · Charred Spring Onion
Vegetable Pan Sauce · Lemon Radish Salad

49

GROUPER*

Middlins Tabbouleh · Snow Peas · Swiss Chard
Spiced Yogurt · Crispy Chickpeas

49

VEGETABLE PLATE

Chef's Presentation of Locally Sourced Vegetables

33

SIGNATURE STEAKS*

CHOICE OF

14 OZ. NEW YORK STRIP 63 7 OZ. FILET 68

Certified Angus Beef® · Fingerling Potatoes · Sautéed Spinach
Oyster Mushrooms · Cipollini Onions · Bacon · Bordelaise

SIDES 15

Creamed Peas, Caramelized Onion, Bacon, Breadcrumbs
Grilled Asparagus with Lemon Oil
Potatoes with Caramelized Onion & Gruyere
Sautéed Spinach with Oyster Mushrooms & Cipollini Onions
Truffle Mac & Cheese

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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