


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

Pickled Watermelon · Frisée · Radish · Crispy Country Ham
Ciabatta · Torn Basil

21

CRUDO*

Local Fish · Lemon Agravato · Fennel · Red Onion · Chile
Fines Herbes

23

FARMER'S BOWL

Tomatoes · Cucumber · Scallion · Summer Beans · Pickled Okra
Roasted Peppers · Buttermilk Dill Dressing

21

JOHN ONDO
Executive Chef

JUSTIN SPEARMAN
Chef de Cuisine

ZACH PRITT
Sous Chef

DAVID PLUMMER
Sous Chef



Governor's Club members and Guests of the Villas and Homes of Kiawah Island Golf Resort enjoy preferred pricing on dine-in meals at all Villa Resort Restaurants including; Clubhouses, The Nest, Night Heron Pools and Cantina. Meals must be charged to the member or guest amenity card.




The
Atlantic Room
 At The Ocean Course

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 · Marsh Hen Mill Grits · Tomato · Bacon
 White Wine · Scallions

44

PAPPARDELLE BOLOGNESE

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

36

SALMON*

Saffron Rice · Pepperonata · Shishito Peppers
 Charred Okra · Cucumber Tomato Salad

49

FRESH CATCH*

Roasted Corn · Tomatoes · Summer Beans
 Caviar Butter Sauce

49

GROUPER*

Bok Choy · Shiitake Mushrooms · Fingerling Potatoes
 Benne Seeds · Miso Dashi · Snap Pea Salad

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

Succotash & Crispy Country Ham

Charred Bok Choy & Shishito Peppers with Garum Dressing & Toasted Benne Seeds

Potatoes with Caramelized Onion & Gruyere

Sautéed Spinach, Oyster Mushroom & Cipollini Onion

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.



Governor's Club members and Guests of the Villas and Homes of Kiawah Island Golf Resort enjoy preferred pricing on dine-in meals at all Villa Resort Restaurants including; Clubhouses, The Nest, Night Heron Pools and Cantina. Meals must be charged to the member or guest amenity card.

