


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 · Fines Herbes
28

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

PEI MUSSELS
Mussels · White Wine · Saffron Tomato Butter · Rouille
21

COMPOSED SALAD
Endive · Mixed Greens · Apples · Sultanas · Almonds
Buttermilk Blue Cheese · Red Wine Vinaigrette
21

CRUDO*
Local Fish · Lemon Agravato · Fennel · Red Onion · Chile
Fines Herbes
23

FARMER'S BOWL
Beets · Celery Root · Winter Squash · Roasted Carrot
Pomegranate · Tahini Dressing
21

JOHN ONDO
Executive Chef

JUSTIN SPEARMAN
Chef de Cuisine

DAVID PLUMMER
Executive Sous Chef

ZACH PRITT
Sous Chef

ALEX FISHER
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*

Winter Squash · Braised Greens
 Turnip Chips · Fig Sorghum
49

FRESH CATCH*

Brussels Sprouts · Parsnip
 Butternut Squash Bisque · Kohlrabi Salad
49

GROUPER*

Beets · Celeriac · Roasted Carrots
 Cauliflower · Sage Brown Butter
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

Roasted Cauliflower Agrodolce
 Tomato Braised Greens, Cannellini Beans, Crispy Country Ham
 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.

