

*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 Agramato · 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.



  
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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 · 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.



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