

## WORLD-CLASS DINING WITH A DISTINCTLY LOCAL FLAIR.



# B-LINER

at the Beach Club



At The Beach Club, the tide has turned — and an extraordinary new dining experience claims the shoreline. Masterfully redesigned in a coastal chic motif, The B-Liner reflects the ever-evolving tastes of Kiawah Island Club Members, with a menu showcasing local ingredients, expertly prepared.

Mike Lata, chef and owner of Charleston's acclaimed FIG and The Ordinary, has created a menu celebrating the Lowcountry's best seafood, produce, grains, and meat. Southern culinary tradition pairs with light, fresh coastal influences in creative yet familiar dishes.

James Beard Award-winning Chef Lata has long recognized the bounty of fish species found in local waters and is eager to introduce Members to each of these coastal riches. In fact, Lata says, the new restaurant's name was inspired by one of them—a vermilion snapper.

### TO GET ANY CLOSER TO FRESH SEAFOOD, YOU'D NEED A SNORKEL.

The B-Liner's Crudo Bar gives local fish and shellfish the limelight. "The new raw bar anchors the dining room, both visually and culinarily," Lata explains, "and further connects Club Members with the kitchen and service team behind it." Here, culinary craftsmanship is on full display, as fresh Island favorites are prepared by Lata's talented staff.

The open wood-burning oven beyond offers a behind-the-scenes glimpse at the newly renovated kitchen where every memorable meal takes shape.

### LOCAL FARE. LEGENDARY CHEF. WIN-WIN.

With the opening of The B-Liner, an exciting renaissance begins at The Beach Club. The Beach Club. **We will be accepting reservations starting this coming Thursday, February 21 for dates April 19-21.** This spring, make a beeline to impeccable seafood served fresh off the line. (We know you'll be hooked.)



### WHY "THE B-LINER"?

I wanted to pick a name that was a nod to local seafood, and the B-Liner—also known as the vermilion snapper—is one of the most prevalent and sustainable species in the area.

I think it's a name that feels clean, simple, and a touch curious.

: Chef Mike Lata