

TABLE-SHARES

CLOTHESLINE BACON

maple & black pepper glazed 19

LOBSTER DUMPLINGS 18

OCTOPUS & CHORIZO KEBABS

sweet & sour peppadew | chili oil 17

TANK-to-TABLE OYSTERS EAST & WEST

ON the ½ SHELL

6pc | mignonette | cocktail | lemon 21

NAUTI

5pc | nauti gin | peach | cucumber | dill | peppadew 20

ROCKAFELLER

5pc | bacon | spinach | parmesan 20

MAINE LOBSTERS

STEAMED | BROILED | SPICY

29 / lb. up to 3lb | 26 / lb. 3lb or more

'DRIFTHOUSE' STYLE

crab stuffed | corn | asparagus | endive salad 38 / lb.

LOCALLY SOURCED

CHEF'S CATCH OF THE DAY mp

SIDES

8 each | 3 for 21

GRILLED ASPARAGUS

CRAZY CORN

'ANGRY' BROCCOLI

SPINACH & MUSHROOM

'BAKED' COUCH POTATO

HIPSTER FRIES

bacon | shisito | parmesan

SPICY LOBSTER BAKED POTATO

+15 supplement

STARTERS

TUNA & SALMON PARFAIT

tobiko | crème fraiche | gaufrette potato | chive 17

SHRIMP & AVOCADO 'GUACTAIL'

heirloom tomato | radish | gazpacho vinaigrette 18

PRINCE EDWARD ISLAND BLACK MUSSELS

garlic | tomato | croutons 17

SHAVED ARTICHOKE SALAD

arugula | endive | lemon aioli | parmesan 17

DRIFT 'HOUSE' SALAD

baby greens | cherry tomato | balsamic vinaigrette 15

ASPARAGUS & BURRATA SALAD

tomato | watermelon | prosciutto 18

KALE & ROMAINE CAESAR

soft egg | croutons | parmesan crisp 16

PASTRAMI SALMON 'CARPACCIO'

cucumber salad | buckwheat blini | pickled onions 17

MAINS

HOUSE-MADE CAMPANELLE PASTA

seasonal vegetables | shiitake | parmesan | basil 25

RIGATONI

sausage | peas | tomato sauce 25

SQUID INK LINGUINE FRA DIAVOLO

lobster | clams | calamari 33

SCALLOPS & OCTOPUS VERACRUZ

broccoli | tomato-caper & olive vinaigrette 32

GINGER & BLACK PEPPER SALMON

baby bok choy | tomato | mustard oil 30

PAN SEARED HALIBUT

spiced rock shrimp | succotash | watercress pesto 35

ROASTED BRANZINO

artichoke hummus | red pepper & olive vinaigrette 31

ORGANIC CHICKEN

brown rice | smoked chicken jus 29

HUDSON VALLEY DUCK BREAST

pickled peach | morrocan glaze | pea shoots 32

VEAL FILET MIGNON 'OSCAR'

crab ravioli | asparagus | white wine caper sauce 37

8oz WET-AGED CHOICE FILET MIGNON 36

8oz WET-AGED PRIME 'EYE OF RIB' 39

SALT-AGED PRIME BRICK BEEF™

18oz PRIME 40 DAY KANSAS CITY 58

34oz PRIME 40 DAY PORTERHOUSE 110

Salt-Aged Brick Beef™ is a patented dry-aging process using Pink Himalayan Rock Salt by Chef David Burke

US Patent No. 7,998,517 B2 | August 16, 2011