

STARTERS

YESTERDAY'S SOUP OF THE DAY 10

MAPLE BACON ON A CLOTHESLINE

honey | pickle | lemon (3)pc 15 | (4)pc 19

FROMAGE & CHARCUTURIE

*brooklyn bread | olives
marcona almonds | cornichon
small 15 | large 25*

SURF & TURF DUMPLINGS

two lobster | two short rib 14

OYSTERS EAST & WEST (6)

*tomato & horseradish
"cocktail mignonette" 14*

ENDIVE & ARTICHOKE SALAD

lemon | arugula | parmesan 12

BEET "TARTARE"

craisins | balsamic | goat cheese | walnut | beet aioli 10

ACORN WEDGE

*craisins | candied walnuts | bacon
pumpkin-yogurt dressing 12*

PASTRAMI SALMON

cucumber salad | honey mustard | pickled onions 14

KALE & ROMAINE CAESAR

*soft egg | croutons | parmesan crisp 12
add chicken +4 | add shrimp +6*

MAINS

DRIFTHOUSE OMELETTE

*whole eggs or egg whites
cheddar cheese | tomato | spinach | mushroom
choice of salad or mushroom hash 17*

BENNY'S

*two poached eggs | canadian bacon
english muffin | sauce hollandaise
choice of salad or mushroom hash 18*

BERRY BERRY PANCAKES

fresh berries | maple syrup | whipped cream 14

BELGIUM WAFFLE

candied walnuts | bananas foster | whipped cream 14

DB'S LOBSTER SCRAMBLE

chive | truffle crème fraîche | brooklyn bread 24

BUTTERMILK FRIED CHICKEN & WAFFLES

chicken thighs | country gravy | pork sausage 17

STEAK & EGGS

*medallions of filet mignon | sauce hollandaise
choice of salad or mushroom hash 29*

HOUSE-MADE RIGATONI

sausage | peas | tomato sauce 18

SALT-AGED CHEDDAR BURGER

*LTO | english muffin | 'BI-mayo' | fries 18
add bacon +2.50*

PAN ROASTED HALIBUT

*spiced rock shrimp | fava bean succotash
arugula pesto | pine nuts 27*

GINGER & BLACK PEPPER SALMON

yellow beets | truffled beet puree 25

ROASTED BRANZINO

*artichoke hummus
red pepper & olive vinaigrette 26*

34oz PRIME 40 DAY SALT-AGED PORTERHOUSE (for two) 110

18oz PRIME 40 DAY SALT-AGED KANSAS CITY BONE-IN SIRLOIN 49

8oz WET-AGED CHOICE FILET MIGNON 30

14oz WET-AGED PRIME RIBEYE "DELMONICO" 33

SIDES 6 each | 3 for 15

PORK or CHICKEN SAUSAGE (3)pc

SPINACH & MUSHROOMS |

MAPLE BACON (2)pc |

CRISPY BRUSSELS SPROUTS

lemon | chipotle aioli

HIPSTER FRIES

togarashi | bacon | shisito | parmesan



@drifthousedb



@chefdavidburke



"A quality dining experience should be **flavorful, beautiful and memorable**, and that is what we will strive for every day. It's a real treat to work with my talented brother, Chef Robert Burke, and together we should be a tour de force on the Jersey Shore."

– David Burke