

STARTERS

- SURF & TURF DUMPLINGS *two lobster | two short rib* 16
- YESTERDAY'S SOUP OF THE DAY *our culinary team's seasonal creation* mp
- BEET 'TARTARE' *craisins | balsamic | candied pecans | goat cheese | beet aioli* 15
- OYSTERS EAST & WEST (6) *tomato & horseradish "cocktail mignonette"* 18
- ACORN WEDGE *craisins | candied walnuts | bacon | pumpkin-yogurt dressing* 15
- PRINCE EDWARD ISLAND BLACK MUSSELS *garlic | tomato | croutons* 16
- PASTRAMI SALMON *cucumber salad | honey mustard | "waffle" croutons | pickled onions* 17
- ENDIVE & ARTICHOKE SALAD *parmesan | arugula | lemon* 15
- SALMON TARTARE PARFAIT *avocado | horseradish crème fraiche | dirty chips* 18
- KALE & ROMAINE CAESAR *soft egg | croutons | parmesan crisp* 15
- MAPLE BACON ON A CLOTHESLINE *honey | black pepper | pickle | lemon* (3) 18 | (4) 22
- OCTOPUS & CHORIZO KABOBS *sweet & sour peppadew | garlic | chili oil* (2) 10 | (3) 15 | (4) 18

MAINS

- ROAST ORGANIC CHICKEN *farro | cauliflower | butternut squash* 29
- HAND-CUT SQUID INK LINGUINI FRA DIAVOLO *lobster | clams | calamari* 32
- HUDSON VALLEY DUCK BREAST *pickled stone fruit | celery root slaw | mustard duck jus* 31
- HOUSE-MADE CAVATELLI *seasonal vegetables | herbs | olive oil | butter* 24
- ROASTED BRANZINO *artichoke hummus | red pepper & olive vinaigrette* 31
- PORKY'S PORK CHOP *pear marmalade | apple chutney | maple-dijon glaze* 36
- HOUSE-MADE RIGATONI *sausage | peas | tomato sauce* 23
- SCALLOPS & OCTOPUS VERACRUZ *broccoli | tomato-caper & olive vinaigrette* 29
- GINGER & BLACK PEPPER SALMON *yellow beets | brussels sprouts | truffled beet puree* 30
- HALIBUT *spiced rock shrimp | fava bean succotash | arugula pesto | pine nuts* 35
- BISON SHORT-RIB *orecchiette | wild mushrooms | truffle mousse* 34

18oz PRIME 40 DAY SALT-AGED* KANSAS CITY BONE-IN SIRLOIN 55

34oz PRIME 40 DAY SALT-AGED* PORTERHOUSE 110

8oz WET-AGED CHOICE FILET MIGNON 36

14oz WET-AGED PRIME RIBEYE "DELMONICO" 39

*Salt-Aged Brick Beef™ is a patented dry-aging process using Himalayan Pink Salt by Chef David Burke US Patent No. 7,998,517 B2 - August 16, 2011

ADD 6oz. BRAZILIAN
LOBSTER TAIL
(out of the shell) +15
broiled | grilled | angry



SIDES 8 each | 3 for 21



SPINACH & MUSHROOMS | CRISPY BRUSSELS SPROUTS
ANGRY BROCCOLI | YELLOW ONION RINGS
'COUCH POTATOES' *whipped butter | lemon crème fraiche*
BUTTERED RUM GLAZED CARROTS | CRANBERRY RELISH
'HIPSTER FRIES' *togarashi | bacon | shisito | parmesan*

@drifhousedb  @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

HOUSE COCKTAILS

'CHAMPAGNE COCKTAIL'

choice of:

ginger | spiced pear | apple cider | elderflower 11

COCKTAIL DU JOUR

our chef-tender's daily libation creation m/p

YOU DON'T SAGE

asbury park vodka | st. germain elderflower liqueur
grapefruit | cane sugar | sage 14

GINGER SPICE AND EVERYTHING NICE

casamigos blanco tequila | domaine de canton ginger
lime | simple syrup | jalapeño 15

HARVEST MARGARITA

patron reposado | clove spiced simple syrup
angostura bitters | lime 14

A DRINK WITH MR. HENDRICKS

hendricks botanical gin | st. george spiced pear liqueur
lemon | honey | cucumber 13

DRIFTHOUSE MANHATTAN

hudson baby bourbon | carpano antica vermouth
luxardo | maple bitters 15

\$39 THREE-COURSE DINNER MENU & 25% OFF WINE LIST

Wednesdays, Thursdays, and Sundays

JOINS US FOR "ANGRY HOUR"

we promise you'll leave happy ;-)

4pm to 7pm | bar room only

all day Thursdays & Sundays

ON SUNDAYS WE BRUNCH

11am - 2:30 | BYO Wine | No Corkage

BOTTLES & CANS

BROOKLYN LAGER

american amber lager | new york | 5.2% abv 7

MODELO ESPECIAL

pilsner-style lager | mexico | 4.6% abv 6

COORS LIGHT

light lager | colorado | 4.2% abv 5

FLYING FISH EXTRA PALE ALE

american pale ale | new jersey | 5.2% abv 7

BLUE POINT TOASTED LAGER

american amber ale | new york | 5.5% abv 6

YUENGLING

american amber lager | pennsylvania | 4.5% abv 5

SHIPYARD PUMPKINHEAD

seasonal wheat ale | maine | 4.5% abv 6

PERONI NASTRO AZZURO

european pale ale | italy | 5.10% abv 6

ASBURY PARK BREWERY

various styles 7

STELLA ARTOIS

pilsner | belgium | 5.2% abv 7

NON-ALCOHOLIC

CLAUSTHALER malt beverage | germany 5

COLD BREW COFFEE aficionado roasters
small batch peruvian punku rumi coffee | nj 5

BLOSSOM aficionado roasters
small batch bolivian ice tea | nj 5

WINES by the glass

glass / bottle

BUBBLY

SPARKLING | Vineyards | "J California Cuvée" | Healdsburg | California 14 / 52
PROSECCO BRUT Casa di Malia | Prosecco | Italy 12 / 44
SPUMANTE ROSÉ Luca Paretti "RØSA" | Prosecco | Italy 10 / 36

WHITE

PINOT GRIGIO Villa Sandi | 2017 | Veneto | Italy 10 / 36
SAUVIGNON BLANC Pascal Jolivet | 2016 | Sancerre | France 14 / 52
CHARDONNAY Darms Lane | 2015 | Napa Valley | California 11 / 40
RIESLING Ravines | 2016 | Finger Lakes | New York 10 / 36
SAUVIGNON BLANC Mount Beautiful | North Canterbury | New Zealand 12 / 44
CHARDONNAY Olivier Leflaive "Les Setilles" | 2016 | Puligny-Montrachet | France 15 / 56

ROSÉ

SYRAH Domaine Bagrau "Club 44" | 2017 | Provence | France 13 / 48
PINOT NOIR Van Duzer | 2017 | Willamette | Oregon 10 / 36

RED

PINOT NOIR Joseph Faiveley | 2015 | Bourgogne | France 14 / 52
SUPER TUSCAN Bere Toscana IGT | 2015 | Tuscany | Italy 15 / 56
CORVINO Santi "Ventale" | 2016 | Valpolicella Superiore | Italy 10 / 36
GRENACHE Domaine des Gravennes | 2015 | Côtes du Rhône | France 12 / 44
PINOT NOIR Storypoint | 2016 | Sonoma | California 11 / 40
CABERNET BLEND Larose de Gruaud | 2013 | Bordeaux | France 14 / 52
CABERNET SAUVIGNON Louis M. Martini | 2015 | St. Helena | California 11 / 40
MALBEC Tahuan | 2016 | Mendoza | Argentina 12 / 44

