

STARTERS & TABLE-SHARES

- 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
'SURF & TURF' DUMPLINGS (4) *poached lobster & lobster cream | crispy short rib & morrocan glaze* 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
ENDIVE & ARTICHOKE SALAD *parmesan | arugula | lemon aioli* 15
KALE & ROMAINE CAESAR *soft egg | croutons | parmesan crisp* 15
DAVID BURKE'S PASTRAMI SALMON *cucumber salad | honey mustard | "waffle" croutons | pickled onions* 17



MAINS



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

- 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



Visit www.b-causes.com for a \$100 Gift Certificate to DRIFTHOUSE for ONLY \$65

Register at our B-Causes Kiosk to win Dinner for Four and \$10,000.00 for your Charity

SIDES 8 each | 3 for 21

- SAUTÉED SPINACH & MUSHROOMS *nutmeg* | CRISPY BRUSSELS SPROUTS *lemon | chipotle cream*
YELLOW ONION RINGS *tomato vinaigrette* | 'COUCH POTATOES' *whipped butter | lemon crème fraiche*
'ANGRY BROCCOLI' *chili oil | lemon | garlic* | 'HIPSTER FRIES' *togarashi | bacon | shisito | parmesan*

@drifhousedb  @chefdavidburke
Instagram

"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 12

COCKTAIL DU JOUR

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

YOU DON'T SAGE

asbury park vodka | elderflower liqueur
grapefruit | cane sugar | sage 14

GINGER SPICE AND EVERYTHING NICE

blanco tequila | ginger liqueur
lime | simple syrup | jalapeño 15

HARVEST MARGARITA

reposado tequila | clove spiced simple syrup
aromatic bitters | lime 14

A DRINK WITH MR. HENDRICKS

botanical gin | ginger liqueur
lemon | honey | cucumber 14

DRIFTHOUSE MANHATTAN

bourbon | carpano antica vermouth
maraschino liqueur | bitters | marasca cherry 15

\$39 THREE-COURSE

'PRIX FIXE' MENU

& 25% OFF WINE LIST

Wednesdays | Thursdays | Sundays

JOIN US FOR 'ANGRY HOUR'

We promise you'll leave happy ;-)

4 to 7 | Bar Room Only

All Night: Wednesdays | Thursdays | Sundays

TUESDAY IS 'BURGER NIGHT'

Live Music | \$29 Two-Course Prix Fixe | Wine or Beer

ON SUNDAY'S WE BRUNCH 11am – 2:30pm

BEERS

FLYING FISH BREWING CO. assorted selections 7

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

SAM ADAMS BREWING CO. assorted selections 7

BLUE POINT TOASTED LAGER

american amber ale | new york | 5.5% abv 6

YUENGLING

american amber lager | pennsylvania | 4.5% abv 5

ASBURY PARK BREWERY assorted selections 7

PERONI NASTRO AZZURO

european pale ale | italy | 5.10% abv 6

STELLA ARTOIS pilsner | belgium | 5.2% abv 7

LEINENKUGEL'S VANILLA PORTER

wisconsin | 6.0% abv 6

NON-ALCOHOLIC

KOMBUCHA

Fine Health

ginger | MCT cold brew | berry | neptune city 7

COLD BREW COFFEE

Afficionado Roasters

small batch peruvian punku rumi coffee | nj 5

FRÛ.IT GINGER BEER

La Galvanina

sparkling | rimini | italy 5

WINES by the glass

glass / bottle

BUBBLY

PROSECCO BRUT Casa di Malia | Prosecco | Italy 12 / 44
SPUMANTE ROSÉ Luca Paretti | RØSA | Prosecco | Italy 10 / 36
AMERICAN SPARKLING J Vineyards & Winery | 'J California Cuvée' | Healdsburg 14 / 52
CHAMPAGNE BRUT Nicholas Feuillatte | 'Cuvée Gastronomie' | Chouilly | France 15 / 56

WHITE & ROSÉ

RIESLING Ravines | 2016 | Finger Lakes | New York 10 / 36
PINOT GRIGIO Villa Sandi | 2017 | Veneto | Italy 10 / 36
SAUVIGNON BLANC Mount Beautiful | 2017 | North Canterbury | New Zealand 12 / 44
SANCERRE Pascal Jolivet | 2016 | Sancerre | France 14 / 52
CHARDONNAY Sonoma-Cutrer | Russian River Ranches | 2016 | Sonoma Coast | California 14 / 52
BOURGOGNE BLANC Olivier Leflaive "Les Setilles" | 2016 | Puligny-Montrachet | France 15 / 56
SYRAH ROSÉ Domaine Bagrau "Club 44" | 2017 | Provence | France 13 / 48
PINOT NOIR ROSÉ Van Duzer | 2017 | Willamette | Oregon 10 / 36

RED

PINOT NOIR Storypoint | 2016 | Sonoma | California 11 / 40
BOURGOGNE ROUGE Joseph Faiveley | 2015 | Bourgogne | France 14 / 52
GRENACHE Domaine des Gravennes | 2015 | Côtes du Rhône | France 12 / 44
SUPER TUSCAN Bere Toscana IGT | 2015 | Tuscany | Italy 11 / 40
CORVINA Santi "Ventale" | 2016 | Valpolicella 'Superiore' | Italy 10 / 36
BORDEAUX ROUGE Les Carrelets | 2015 | Bordeaux | France 12 / 44
MALBEC Tahuan | 2016 | Mendoza | Argentina 12 / 44
CABERNET SAUVIGNON Louis M. Martini | 2015 | St. Helena | California 11 / 40