

APPETIZERS

ROASTED SQUASH SOUP 16 ^{GF} ^V
Squash - Roasted Apples - Miso

CRISPY SHRIMP BAOS 22
Pickled Carrots - Aromatic Greens - Spicy Aioli

CHARRED SPANISH OCTOPUS 26 ^{GF}
Butter Beans - Chorizo Jam - Salsa Verde

ARANCINI BOMBS 19 ^{GF}
N'duja Aioli - Thai Basil

WHIPPED HOMEMADE RICOTTA 23 ^V
Focaccia - New Hampshire Maple Syrup
Garlic & Herbs

CROQUETTES 18 ^{GF} ^V
Gruyère - Black Truffle - Cauliflower

GRILLED TIGER PRAWNS 26 ^{GF}
Coconut Curry - Chili Oil - Persian Black Lime

TUNA TARTARE 24 ^{GF}
Bluefin Tuna - Avocado
Inure Crispy Onion - Asian Pear
Citrus Ponzu - Farro Chips

RICE CAKES 22
Spicy Bluefin Tuna - Spicy Mayo
Avocado Crema - Eel Sauce -
Wasabi Tobiko - Micro Cilantro

FIELD TO FORK

add Chicken 9 - add Shrimp 12

LOCAL BURATTA & PROSCIUTTO 26 ^{GF}
Barrel-Aged Maple Syrup - Sicilian Olive Oil - Focaccia

BEET SALAD 22 ^{GF}
Neval Orange - Ruby Red Grapefruit - Lisbon Lemon
Compressed Greek Yogurt - Puffed Wild Rice

DRIFT CAESAR 19
Spanish Boquerones - Sourdough Crumble
'Red Cow' Aged Parmesan

CHOPPED SALAD 21 ^{GF}
Candied Pecans - Feta - Pomegranate
Radicchio - Maple Vinaigrette

ENTREES

SPICY RIGATONI VODKA 29 ^V
Pecorino Romano - Thai Basil
Banana Peppers

HOMEMADE PAPPARDELLE PASTA 34
Hudson Valley Duck Confit
Hand of the Wood Mushroom
Lemon Thyme

AGNOLOTTI 39
Lamb & Guanciale - Cacio e Pepe
Herb Pancito

DOVER SOLE 44
Scallop - Celery-ac - Soy Beans
Sturgeon Caviar-Champagne Sauce

LOBSTER BOUILLABAISSÉ 48 ^{GF}
Blue Prawns
Hokkaido Scallops
Jumbo Lump Crab - Leeks - Yukon

GRILLED BRANZINO 46 ^{GF}
Fennel Ferns Salad
Walnut-Cilantro
Dashi Beurre Blanc

ROASTED HERITAGE CHICKEN 36 ^{GF}
White Cheddar Polenta
Foraged Mushrooms - Madeira Jus

DRIFT BURGER 26
Sharp Cheddar
Applewood Smoked Bacon
Shredded Lettuce
Tomato - Pickles - House Sauce
Toasted Brioche Bun
choice of Fries or Side Salad

PRIME BRAISED SHORT RIBS 48
Miso-Sweet Potato Mash
Haricot Verts Burgundy
Five Spice Sauce

PRIME OUTSIDE SKIRT STEAK 49 ^{GF}
Snake River Farms
Coffee & Palm Rub
Chimichurri Sauce - Polenta Fries

PRIME FILET MIGNON AU POIVRE 56
Snake River Farms
VSOP Cognac &
Pink Peppercorn Sauce

... TABLESIDE EXPERIENCE ...

WAGYU STEAK TARTARE 28 ^{GF}
Wagyu Beef - Fresh Horseradish
Cornichon - Quail Egg - Crostini

CUTS FOR TWO MP
Choice of Two Sides & Two Sauces



SIDES

SAUTÉED SPINACH	13	CHARRED BRUSSEL SPROUTS	13
MASHED POTATOES	12	WILD FORAGED MUSHROOMS	13
POLENTA FRIES	12	HONEY ROASTED BABY CARROTS	13
POMMES FRITES	12	STONE GROUND WHITE POLENTA	12

^V VEGETARIAN ^{GF} GLUTEN FREE ^V VEGAN

SUSHI

DRIFT ROLL 26 ^{GF}
Akami - Avocado - Mango - Flame Torched Toro on top with
Creamy Spicy Sauce - House Unagi Sauce - Togarashi - Scallions

HAPPY ENDING 26
Shrimp Tempura - Avocado - Flame Torched Salmon on top with
Creamy Spicy Sauce - House Unagi Sauce - Sesame Seed

MIYAZAKI ROLL 27 ^{GF}
Spicy Crab - Avocado - topped with Seared Miyazaki A5 Wagyu

FIRE ISLAND 26 ^{GF}
Spicy Salmon - Torched Scallop - Cucumber - Akami
Avocado - Tobiko - Spicy Mayo

BANZAI ROLL 26 ^{GF}
Hamachi - Tuna - Asparagus - Spicy Bluefin Tuna
Chives - Garlic Chips - Ponzu Glaze

GRILLED EEL ROLL 28
Salmon - Avocado - Crawfish - Citrus Crunchy Potato
Chives - Togarashi

SASHIMI 8 pieces 34 ^{GF}
Tuna Akami - Yellowtail - Salmon - Tuna Toro

DRIFT SUSHI PLATTER 38
Salmon - Monkfish Liver - Shiso - Bluefin Tuna - Mustard Ponzu
Fresh Wasabi - HamachiShiso Sauce - Grilled Eel
Eel Sauce - Chives - Scallops - Lemon Zest - Saffron
Japanese Red Shrimp - Yuzu-Miso - Mayo Sauce

RAW BAR

EAST COAST OYSTERS
Champagne Mignonette - Cocktail Sauce
½ dozen 24
1 dozen 46

JUMBO PRAWN COCKTAIL
Dijonnaise - Cocktail Sauce
3 pcs 24
6 pcs 46

LOCAL LITTLE NECK CLAMS
Champagne Mignonette - Cocktail Sauce
½ dozen 15
1 dozen 28

JUMBO LUMP CRAB
Dijonnaise - Cocktail Sauce MP

SEAFOOD TOWER
1 dozen Oysters - ½ dozen Clams - 3 Jumbo Prawn Cocktail
Tuna Tartare - Jumbo Lump Crab
Champagne Mignonette - Cocktail Sauce 120