

APPETIZERS

POTATO-LEEK SOUP 16  
Silken Potato-Leek Velouté - Layered Potato Pavé
Toasted Brioche - Chives - Crème Fraîche

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

CHARRED SPANISH OCTOPUS 26 
Butter Beans - Chorizo Jam - Salsa Verde

ARANCINI BOMBS 19 
N'duja Aioli - Thai Basil

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

SHORT RIB-BONE MARROW CROQUETTE 21  
Braised Short Rib - Roasted Bone Marrow Croquette
Herb Garlic Aioli

PRAWNS AL AJILLO 28
Sautéed Prawns - Preserved Chili - Dry Vermouth
Smoked Salsa Verde

TUNA TARTARE 24 
Bluefin Tuna - Avocado - Ikura - Crispy Onion - Asian Pear
Yuzu - Citrus Ponzu - Taro Chips

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

WAGYU STEAK TARTARE 28 
Wagyu Beef - Fresh Horseradish
Cornichon - Quail Egg - Crostini

FIELD TO FORK

add Chicken 9 - add Shrimp 12

LOCAL BURATTA 26 
Pistachio Basil Pesto - Pecorino Crisp - 16-Year-Aged Balsamic
Sicilian Olive Oil - House Focaccia

MELON & PROSCIUTTO SALAD 22
Seasonal Melon - Delicately Sliced Prosciutto - Macadamia Nuts
Basil Mint - Preserved Kumquat Vinaigrette

BEET SALAD 22 
Navel 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 
Candied Pecans - Feta - Pomegranate
Radicchio - Maple Vinaigrette

ENTREES

SPICY RIGATONI VODKA 29 
Pecorino Romano - Thai Basil
Banana Peppers

HOMEMADE TAGLIATELLE 42
Prawns - Ricotta - Spinach
Parmigiano Reggiano
Tableside Shaved Black Truffles

AGNOLOTTI 39
Lamb & Guanciale - Cacio e Pepe
Herb Pancito

CHILEAN SEA BASS 49
King Trumpet Mushrooms - Parsnip
Sugar Snap Peas
Saffron Sauce

LOBSTER BOUILLABaisse 48 
Blue Prawns - Hokkaido Scallops
Jumbo Lump Crab - Leeks - Yukon

GRILLED BRANZINO 44 
Fennel Frond Salad
Walnut Cilantro Pesto
Dashi Beurre Blanc

ROASTED HERITAGE CHICKEN 36 
Yukon Gold Mashed Potatoes
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 
Snake River Farms
Coffee & Palm Sugar Rub
Chimichurri - Polenta Fries

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

... TABLESIDE EXPERIENCE ...

CUTS FOR TWO MP

Tomahawk (42 oz)

Ribeye (24 oz)

New York Strip (20 oz)



SIDES

SWEET POTATO MASH	12	MASHED POTATOES	12
WILD FORAGED MUSHROOMS	13	CAULIFLOWER NUGGETS, HERB RANCH	14
TRUFFLE FRITES	16	ALMODING-HONEY ROASTED BABY CARROTS	13
SAUTÉED SPINACH	12	HEZUNUTS-CHARRED BRUSSEL SPROUTS	13

 
VEGETARIAN

 
GLUTEN FREE


VEGAN

SUSHI

DRIFT ROLL 26 
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 Sauce - House Unagi Sauce - Sesame Seed

MIYAZAKI ROLL 27 
Spicy Crab - Avocado
topped with Seared Miyazaki Wagyu

FIRE ISLAND 26 
Spicy Salmon - Torched Scallop - Cucumber - Akami
Avocado - Tobiko - Spicy Mayo

BANZAI ROLL 26
Hamachi - Tuna - Asparagus - Spicy Bluefin Tuna
Chives - Garlic Chips - Ponzu Glaze

KING CALIFORNIA ROLL 26
Kani - Cucumber - Avocado - Salmon - Hamachi
Tuna - White Tuna - Masago Arare Citrus Cream Cheese

CEVICHE ROLL 28
Hamachi - Soy Sesame Seed Paper - Avocado - Red Onion
Cilantro - Red Pepper - Leche De Tigre - Crispy Sweet Potatoes

ALOHA ROLL 27 
Ebi Shrimp - Avocado - Salmon - Pineapple Mayo
Grilled Pineapple With Brown Sugar

SASHIMI 8 pieces 34 
Tuna Akami - Yellowtail - Salmon - Tuna Toro

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 MP
Dijonnaise - Cocktail Sauce

SEAFOOD TOWER MP
1 ½ lb Chilled Lobster, 1 Dozen Oysters
1 Dozen Clams, 3 Jumbo Prawn Cocktail
Tuna Tartare, Jumbo Lump Crab
Champagne Mignonette, Cocktail Sauce

DRIFT