



BETWEEN THE BREAD

AVOCADO TOAST 21

Sourdough, Tomato, Shallots,
Lemon, Arugula, Basil,
Shaved Parmesan, Poached Egg

CLASSIC REUBEN 25

Rye, House Smoked Pastrami,
Sauerkraut, Swiss, House Russian

CUBAN SANDWICH 24

Roasted Pork, Ham, Pickles,
Mustard, Swiss Cheese, Hero Bread

CRISPY CHICKEN SANDWICH 24

Pickles, Provolone Cheese
Spicy Aioli, Pickled Carrots, Brioche Bun

DRIFT BURGER 26

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

FIELD TO FORK

add Chicken 9 • add Shrimp 12

BEET SALAD 22

Navell Orange, Ruby Red Grapefruit,
Lisbon Lemon, Compressed Greek Yogurt,
Puffed Wild Rice

CHOPPED SALAD 21

Candied Pecans, Feta,
Pomegranate, Radicchio
Maple Vinaigrette

DRIFT CAESAR 19

Spanish Boquerones,
Sourdough Crumble,
'Red Cow' Aged Parmesan

LOCAL BURATTA 26

Pistachio Bait Pesto, Pecorino Crisp,
16-Year-Aged Balsamic,
Sicilian Olive Oil, House Focaccia

MELON & PROSCIUTO SALAD 22

Seasonal Melon, Delicately Sliced Prosciutto, Macadamia Nuts,
Basil Mint, Preserved Kumquat Vinaigrette

STEAKHOUSE SALAD 28

Grilled Flank Steak, Watercress, Toasted Almonds,
Crispy Shallots, Roasted Garlic, Ponzu Sauce

SIGNATURE STAYS

SMALL
PLATES

POTATO-LEEK SOUP 16

Silken Potato-Leek Velouté, Layered Potato Pavé
Toasted Brioche, Chives, Crème Fraîche

SHORT RIB-BONE MARROW CROQUETA 21

Braised Short Rib, Roasted Bone Marrow Croqueta,
Herb Garlic Aioli

CRISPY SHRIMP BAOS 22

Pickled Carrots, Aromatic Greens, Spicy Aioli

WHIPPED HOMEMADE RICOTTA 21

Focaccia, New Hampshire Maple Syrup, Garlic & Herbs

ARANCINI BOMBS 21

N'duja Aioli, Thai Basil

RICE CAKES 24

Spicy Bluefin Tuna, Spicy Mayo, Avocado Crema,
Eel Sauce, Wasabi Tobiko, Micro Cilantro

TUNA TARTARE 24

Bluefin Tuna, Avocado, Ikura, Crispy Onion, Asian Pear
Yuzu, Citrus Ponzu, Taro Chips

PRAWNS AL AJILLO 28

Sautéed Prawns, Preserved Chili, Dry Vermouth
Smoked Salsa Verde

LARGE
PLATES

SPICY RIGATONI VODKA 29

Pecorino Romano, Thai Basil, Banana Peppers

AGNOLOTTI 39

Lamb & Guanciale, Cacio e Pepe, Herb Pancito

GRILLED BRANZINO 44

Fennel Frond Salad, Walnut Cilantro Pesto,
Dashi Beurre Blanc

ROASTED HERITAGE CHICKEN 36

Yukon Gold Mashed Potato, Foraged Mushrooms,
Madeira Jus

PRIME OUTSIDE SKIRT STEAK 49

Snake River Farms, Coffee & Palm Sugar Rub,
Chimichurri, Polenta Fries

HOMEMADE TAGLIATELLE 42

Prawns, Ricotta, Spinach, Parmigiano Reggiano,
Tablesides Shaved Black Truffles

PRIME FILET MIGNON AU POIVRE 56

Snake River Farms, VSOP Cognac,
Pink Peppercorn Sauce

SUSHI

DRIFT ROLL 26

Akami, Avocado, Mango, Flame-Torched
Toro on Top with Creamy Spicy Sauce,
House Unagi Sauce, Togarashi, Scallions

MIYAZAKI ROLL 27

Spicy Lump Crab, Avocado, Topped with
Seared Miyazaki A5 Wagyu

HAPPY ENDING 26

Shrimp Tempura, Avocado, Flame-Torched
Salmon on Top with Creamy Sauce,
House Unagi Sauce, Sesame Seed

SIDES

SAUTÉED SPINACH 12

CHARRED BRUSSELS 13

HONEY ROASTED CARROTS 13

TRUFFLE FRITES 16

ALOHA ROLL 27

Ebi Shrimp, Avocado,
Salmon, Pineapple Mayo,
Grilled Pineapple With Brown Sugar

CEVICHE ROLL 28

Hamachi, Soy Sesame Seed Paper, Avocado
Red Onion, Cilantro, Red Pepper
Leche De Tigre, Crispy Sweet Potatoes

FIRE ISLAND ROLL 26

Spicy Salmon, Torched Scallop, Cucumber,
Akami, Avocado, Tobiko, Spicy Mayo

KING CALIFORNIA ROLL 26

Kani, Cucumber, Avocado, Salmon,
Hamachi, Tuna, White Tuna,
Masago Arare Citrus Cream Cheese

SASHIMI 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



VEGETARIAN



GLUTEN FREE



VEGAN