

# DRIFT ON MILL RESTAURANT & BAR

## Starters

### Mill Street Mussels \$16

Mussels & sausage simmered in garlic & choice of white wine or red sauce

### Crab Stuffed Mushrooms \$14

Crab meat stuffed in cremini mushrooms, tomato relish, cowboy butter

### Goat Cheese Balls \$15

Lightly breaded goat cheese, mango salsa & mango puree

### Crispy Teriyaki Shrimp \$15

Fried shrimp tossed in teriyaki sauce, sesame seeds & scallions

### Lobster Bisque Pizza \$19

12 in thin crispy pizza, bisque base, mozzarella topped with lobster

### Drift Truffle Fries \$13

Crispy fries with truffle oil, cotija & parsley with rosemary aioli dipping sauce

### Calamari \$18

Flash-fried tentacles, rings, banana peppers with spicy marinara

### Rosemary Bourbon Bacon Sprouts \$15

Brussel sprouts seasoned with rosemary, thyme & herbs tossed in bacon jam

### Lobster Mac n Cheese \$19

Claw and knuckle lobster, cavatappi, cheese sauce, and panco crust

### Mexican Street Corn Ribs \$13

Sliced corn topped with spicy mayo, cotija cheese, and tajin

### Ahi Tuna Wontons \$17

Wakame, cucumber, wasabi mayo, teriyaki & sesame seeds

### Roast Chicken Tostada \$17

deep fried tortilla topped with chicken, rice, pico & pepper jack cheese

### Drift Chicken Wings \$12

(6) fried wings with choice of sauce.

Joe's Buffalo, Lemon-Pepper or Honey BBQ

## Soup Kettles

### French Onion \$12

Hearty beef broth, wine, vidalia, gruyere topped with frizzled onions

### Lobster Bisque \$14

Sherried bechamel, lobster - Need we say more!

## From The Garden

### Caesar \$14

Romaine, parmesan, crouton, creamy garlic dressing

### House \$14

Assorted greens, red onions, grape tomatoes, cucumber, carrot, peppers, sweet & zesty vinaigrette

### Wedge \$14

Iceberg, bacon, tomato, red onion, blue cheese dressing, blue cheese crumbles

### Drift Cobb \$14

Crispy greens, cucumber, avocado, tomato, onion, hard boiled egg, blue cheese crumbles with ranch

### Seaweed Salad \$12

chilled wakame, teriyaki glaze, pickled red onions, cucumber & sesame seeds

Enhancements:

Shrimp (\$8) Grilled Chicken (\$8) Crispy Chicken(\$8)

Steak(\$14) Salmon(\$10) Crab Cake(\$10)

Yellow Fin Tuna (raw) \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Oysters (6) - \$18 (12) - \$32

Ask Server For Oyster of the Day

## Handhelds

Choice of fries, caesar or house salad

### Drift Burger \$18

bacon, melted gouda, frizzled onion & BBQ sauce

### Jalapeno Popper Burger \$18

fried jalapenos, cheddar & pepperjack cheese, bacon & ranch

### Short Rib Grilled Cheese \$18

brioche Texas toast with braised short rib, caramelized onions & cheddar

### Crabby Patty \$18

crab cake, lemon-lime slaw, spicy mayo on brioche bun

### Drift Shrimp Tacos (3) \$18

fried shrimp in flour tortillas with spicy mayo, shredded lettuce, mango salsa,

### Mahi-Mahi Sandwich \$18

Beer battered Mahi-Mahi, slaw, spicy mayo, pickled red onions

### French Dip \$18

thin sliced roast beef, swiss, onions, on long roll served with onion au jus

### Bean Burger \$16

black bean patty, tomato , onion, arugula & spicy mayo

### Joe's Crispy Chicken Sandwich \$18

Chef Joe's house-made buffalo sauce, blue cheese, shredded lettuce & pickles

### Grilled Chicken Wrap \$ 16

mixed greens, pepperjack cheese, bacon, tomato (choice of caesar, buffalo, honey mustard)

### Bristol Roast Pork Sandwich \$18

slow roasted pork, sauted spinach, crispy onion, swiss & maple dijon mustard

## From The Land

### Roasted French Onion Chicken \$32

Half chicken roasted with melted swiss, caramelized onion sauce, mashed potatoes, green beans

### Steak Frites \$32

Marinated sliced steak, truffle fries, chili lime chimichurri

### Honey Garlic Ribeye \$48

12 oz steak with a honey garlic glaze served with roasted broccolini & garlic whipped potatoes

### Filet \$52

8 oz served with blue cheese crumble mashed potatoes, asparagus & choice of steak sauce

### Surf and Turf Mac and Cheese \$32

Sliced steak , choice of steak sauce with cavatappi noodles & lobster cheese sauce

### Rosemary Garlic Lamb Chops \$32

served with whipped garlic potatoes & roasted rainbow carrots, balsamic reduction

### Braised Beef Tips & Risotto \$27

slow cooked beef on top of creamy risotto, carrots, onions, celery & red wine demi

Steak **Sauces:** Chili lime Chimichurri, Au poivre, Cowboy Butter, Red Wine demi-glaze

## From The Sea

### Sautéed Crab Cakes \$39

Lemon-lime slaw, maque choux, spicy mayo, charred lemon

### Lobster Cutlet Risotto \$36

pounded panko breaded 8 oz lobster tail with herb butter on top of creamy lobster bisque risotto.

### Frutti Di Mare \$27

Linguine with mussels, shrimp & calamari in house made marinara with parmesan

### Seared Tuna \$35

Sesame crusted served with stir fry noodles & vegetables, side soy sauce & creamy wasabi sauce

### Tuscan Scallop Linguine \$32

Linguine, scallops, spinach, sundried tomato, garlic, onions

### Pan Seared Red Snapper \$37

Chardonnay cream sauce, red pepper coulis, blistered tomatoes & roasted potatoes

### Harvest Salmon \$35

Honey dijon glazed grilled salmon, butternut squash & quinoa

# DRIFT DRINK LIST

## DRIFT COCKTAILS \$12

**HARVEST BLOOM MARTINI**  
VODKA, ELDERFLOWER, PEAR NECTAR ,LEMON & THYME

**THE COVE**  
WHITE RUM, COCONUT RUM, PASSION FRUIT, COLADA MIX, BLUE CURACAO LEMON- LIME SODA & SHREDDED COCONUT

**BLACK WIDOW MARGARITA**  
BLANCO TEQUILA, ORANGE LIQUEUR, BLACKBERRY ROSEMARY SIMPLE, LIME & BLACK SUGAR RIM

**MAPLE MAI TAI**  
WHITE RUM, ORANGE LIQUEUR, ORGEAT, MAPLE, ORANGE JUICE & DARK RUM FLOATER

**PALOMA POMTINI**  
TEQUILA, RUBY GRAPEFRUIT, POMEGRANATE, LIME & SALTED RIM

**SMOKED VANILLA CHAI OLD FASHIONED**

BOURBON, BITTERS, VANILLA CHAI SIMPLE, ORANGE PEEL, LUXARDO, STAR ANISE & SMOKE

**PUMPKIN IN PARADISE**  
PUMPKIN SPICE VODKA, RUM, PINEAPPLE JUICE & PUMPKIN SIMPLE WITH CINNAMON SUGAR RIM

**TROPIC THUNDER**  
RUM, TEQUILA, BANANA, MANGO, LIME, TOPPED WITH NUT MEG



## ESPRESSO MARTINIS \$13

**DRIFT CLASSIC ESPRESSO**  
VANILLA VODKA, KAPALI & ESPRESSO

**TOASTED MARSHMALLOW**  
VANILLA VODKA,ESPRESSO, KAPALI, MARSHMALLOW SIMPLE, TOASTED MARSHMALLOW



**TOAST & ROAST**  
FRENCH TOAST WHISKEY, ESPRESSO, KAPALI, MAPLE, CINNAMON TOAST CEREAL

**PUMPKIN EXPRESS**  
PUMPKIN SPICE VODKA, KAPALI, ESPRESSO, PUMPKIN & PUMPKIN SPICE

## DRIFT SPRITZ \$12

**SPICED VANILLA PEAR**  
VANILLA VODKA, SPICED PEAR LIQUEUR, PEAR NECTAR, PROSECCO, CINNAMON SUGAR RIM

**SCARLET TIDE**  
VODKA, APEROL, POMEGRANATE, PROSECCO & ORANGE WHEEL



## DRIFT CRUSHES \$12

**DRIFT ORANGE CRUSH**  
VODKA, ORANGE LIQUEUR, CRUSHED ORANGE, ORANGE JUICE & LEMON- LIME SODA

**SPICY PINEAPPLE CRUSH**  
VODKA, ORANGE LIQUEUR, CRUSHED PINEAPPLE & JALAPENO, PINEAPPLE JUICE TOPPED WITH LEMON LIME SODA



## BEER LIST

### DOMESTIC \$6

COORS LIGHT  
MILLER LITE  
BUD LIGHT  
BUDWEISER  
YUENGLING  
LANDSHARK  
NARRAGANSETT



### IPA \$8

GOOSE IPA  
ITHICA FLOWER POWER

### IMPORT \$7

CORONA  
CORONA LIGHT  
HEINEKIN  
STELLA  
PACIFICO

### OTHER

SURFSIDE TEA \$8  
ROTATING SURFSIDE LEMONADE \$8  
ROTATING STATESIDE SELTZER \$8  
TWISTED TEA \$6

### ROTATING DRAFTS

## WINE LIST

**PINOTGRIGIO- I CASTELLI**  
Veneto, Italy. \$10/\$38  
**SAUVIGNON BLANC- RAI VALLEY**  
Marlborough, New Zealand. \$10/\$38  
**CHARDONNAY- ELIZABETH ROSE**  
Napa Valley, California. \$13/\$48  
**ROSE-DOMAIN SAINT MITRE**  
Provence, France. \$13/\$48  
**PINOT NOIR- GREENWING**  
Willamette Valley, California. \$11/\$44  
**CABERNET- KALEU**  
Mendoza. Argentina \$10/\$38  
**N/A SPARKLING WHITE**  
Alcohol removed wine. \$10

## HAPPY HOUR (MON, WED, THURS, FRI) 3-6PM

\$8 DRIFTCOCKTAILS

\$6 DRAFTS

\$4 BOTTLED DOMESTICS

\$2 OYSTERS

\$4 OFF ALL APPS

\$4 OFF ALL HANDHELDS

