

DRIFT ON MILL RESTAURANT & BAR

Starters

Drunken Mussels \$16

Prince Edward Island shellfish, garlic & sausage simmered in 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

Buffalo Ranch Fried Shrimp \$15

Fried shrimp tossed in buffalo sauce, ranch drizzle & 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

Maple Sriracha Sprouts \$15

Roasted sprouts tossed in maple sriracha with bacon

Lobster Mac n Cheese \$19

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

Mexican Street Corn Ribs \$13

Our twist on this traditional classic, spicy mayo, cotija cheese, and tajin

Ahi Tuna Wontons \$17

Waikiki, cucumber, wasabi mayo, teriyaki & sesame seeds

Lollipop Lamb Chops \$25

(4) Chops marinated in balsamic on top of arugula salad

Octopus Ceviche Tostada \$23

Chilled Octopus, cucumber, cilantro, onion, balsamic glaze

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

Beet \$14

Arugula, goat cheese, candied walnuts, granny smith apples, honey dijon vinaigrette

Drift Cobb \$14

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

Enhancements:

Shrimp (\$8) Grilled Chicken (\$8) Steak (\$14)

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

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, habanero BBQ

Black Pepper Burger \$18

swiss, mushrooms, sweet onions, bacon, worcestershire, black pepper aioli

Short Rib Grilled Cheese \$17

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

Crabby Patty \$18

Eastern shore lump crab cake, lemon-lime slaw, spicy mayo

Soft Shell Crab Sandwich \$18

lightly fried soft shell crab, lettuce, tomato, onion old bay aioli

Mahi-Mahi Sandwich \$19

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

French Dip \$17

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

Vodka Fried Chicken Sandwich \$19

Vodka Sauce with melted mozzarella,

Grilled Chicken Wrap \$16

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

TACOS (\$7 each) (3 for \$21)

Steak- red cabbage, onions, chili lime chimichurri

Shrimp-fried, lettuce, mango salsa, spicy mayo

Fish-fried mahi, spicy mayo, pico, pickled red onions

Fried Chicken-lettuce, pico, ranch & sriracha

From The Land

Roasted French Onion Chicken \$32

Melted gruyere, onion, mashed potatoes, green beans

Steak Frites \$32

Marinated lean beef, truffle fries, chili lime chimichurri

Skirt Steak \$32

8oz steak, roasted buttered carrots, chive mash, house steak sauce

Filet \$52

Cooked over an open flame, blue mashed potatoes, asparagus

Surf and Turf Mac and Cheese \$27

Flame-charred beef, Lobster knuckle, house made cheese sauce

Rigatoni Vodka Bolognese \$22

Slow simmered beef ragu, tomato vodka cream sauce, soffrito & fresh ricotta

Braised Beef Tips \$27

creamy risotto, red wine demi-glace

Choice of Sauces: Chili lime Chimichurri, Au poivre, Cowboy Butter, Red Wine demi-glace

From The Sea

Sautéed Crab Cakes \$39

Lemon-lime slaw, corn salsa, spicy mayo

Grilled Salmon & Seafood Risotto \$35

Grilled salmon over creamy risotto with shrimp, scallops, lobster & parmesan

Poke Bowl \$27

Yellow fin, rice, mango salsa, seaweed, green beans, pickled red onion sesame seeds, wasabi mayo

Seared Tuna \$35

Sesame crusted served with stir fry lo mein noodles & side soy sauce

Tuscan Scallop Linguine \$27

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

Cajun Swordfish \$37

blackened with coconut jasmine rice topped with fresh mango salsa

DRIFT DRINK LIST

DRIFT COCKTAILS \$12

LYCHEE PEARL MARTINI
VODKA, ELDERFLOWER, LYCHEE JUICE, LEMON & AQUAFABA

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

THE GRAPE ESCAPE
GIN, LICOR 43, CONCORD GRAPE, CREME DE COCONUT, LIME

BURLINGTON ISLAND MARGARITA
BLANCO TEQUILA, ORANGE LIQUER, STRAWBERRY & PASSIONFRUIT, LIME & EDIBLE FLOWERS

SHIPWRECKED AT SUNSET
LIGHT RUM, DARK RUM, PASSION FRUIT & MANGO JUICE TOPPED WITH DARK CHERRY

GREEN GODDESS MARTINI
CUCUMBER VODKA, ELDERFLOWER KIWI, LIME & CUCUMBER

FRONT PORCH SMOKED OLD FASHIONED
BOURON, BITTERS, PEACH, LUXARDO & SMOKE

PARCHA MOJITO
PUERTO RICAN RUM, FRESH PASSION FRUIT JUICE, MINT & LIME

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



DRIFT CRUSHES \$12

VODKA, ORANGE LIQUER, LEMON-LIME SODA, CITRUS & CHOICE OF JUICE

STRAWBERRY-KIWI

CLASSIC ORANGE

MANGO-LIME



BEER LIST

DOMESTIC \$6

IMPORT \$7

COORS LIGHT
MILLER LITE
BUD LIGHT
BUDWEISER
YUENGLING
LANDSHARK
NARRAGANSETT



CORONA
CORONA LIGHT
HEINEKIN
STELLA
PACIFICO

OTHER

SURFSIDE TEA \$8

ROTATING SURFSIDE LEMONADE \$8

ROTATING STATESIDE SELTZER \$8

TWISTED TEA \$6

IPA \$8

GOOSE IPA

ITHICA FLOWER POWER

ROTATING DRAFTS

ESPRESSO MARTINIS \$13

DRIFT CLASSIC ESPRESSO
VANILLA VODKA, KAPALI & ESPRESSO

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



TEQUILA EXPRESS
TEQUILA, ESPRESSO, KAPALI, ORANGE LIQUEUR, SPLASH OJ, ORANGE ZEST

PISTACHIO DREAM
VODKA, ESPRESSO, KAPALI, IRISH CREAM, PISTACHIO SIMPLE TOPPED WITH CRUSHED PISTACHIO

DRIFT SPRITZ \$12

LAVENDER LIMONCELLO
LIMONCELLO, LAVENDER, LEMON JUICE TOPPED WITH PROSECCO & CLUB

STRAWBERRY FIELDS
BLUSH WINE, STRAWBERRY, LEMON & MINT TOPPED WITH PROSECCO & CLUB



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 DRIFT COCKTAILS

\$6 DRAFTS

\$4 BOTTLED DOMESTICS

\$2 OYSTERS

\$4 OFF ALL APPS

\$4 OFF ALL HANDHELD

