

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

Sweet Thai Chili Shrimp \$15

Fried shrimp tossed in sweet & spicy sauce with scallions

Lobster Bisque Bar Pie \$19

12 in pizza, bisque base, mozzarella topped with lobster

Drift Truffle Fries \$13

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

Heirloom Caprese Tower \$15

heirloom tomato, mozzarella, basil pesto, balsamic glaze

Calamari \$18

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

Cowboy Sprouts \$15

Fried Brussels, bacon, cowboy butter & blue cheese crumble

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, wasabi mayo, teriyaki & sesame seeds

Lollipop Lamb Chops \$25

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

Soup Kettles

French Onion \$12

Hearty beef broth, wine, vidalia, gruyere

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

BBQ-Ranch Salad \$14

Romaine, frizzled onions, tomato, cucumber, bacon, banana peppers, pepper jack, bbq-ranch

Add ons:

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.

Raw Bar

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

Ask Server For Oyster of the Day

Handhelds

Choice of fries, caesar or house salad

Drift Burger \$18

Fresh beef stacked with bacon, melted gouda, frizzled onion, habanero BBQ

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

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

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

From The Land

Roasted French Onion Chicken \$32

Melted gruyere, onion, mashed potatoes, green beans

Steak Frites \$27

Marinated lean beef, truffle fries, chili lime chimichurri

Steak Vodka Risotto \$32

6oz sliced steak over top vodka risotto and basil chimichurri

Filet \$42

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

Penne Vodka \$22

Prosciutto, feta, basil oil, arugula

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

Dijon Glazed Salmon \$35

Grilled salmon over butternut squash puree with carrots and zucchini

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

Blackened Swordfish \$37

served with scallops & Aussie sauce- creamy parmesan with shrimp, bacon, mushrooms & onions

ESTD.



2023

DRIFT

RESTAURANT
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