

APPETIZERS

ROASTED SQUASH SOUP 16 GF V
Squash - Roasted Apples - Miso

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

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

ARANCINI BOMBS 19 GF
N'duja Aioli - Thai Basil

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

WAGYU BEEF TARTARE 24 GF
Fresh Horseradish - Cornichon - Quail Egg - Crostini

CROQUETTES 18 GF V
Gruyère - Black Truffle - Cauliflower

GRILLED TIGER PRAWNS 26 GF
Coconut Curry - Chili Oil - Persian Black Lime

TUNA TARTARE 24 GF
Bluefin Tuna - Avocado - Inure
Crispy Onion - Asian Pear - Citrus Ponzu - Farro Chips

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

FIELD TO FORK

add Chicken 9 - add Shrimp 12

LOCAL BURATTA & PROSCIUTTO 26 GF
Barrel-Aged Maple Syrup - Sicilian Olive Oil - Focaccia

BEET SALAD 22 GF
Neval Orange - Ruby Red Grapefruit - Lisbon Lemon
Compressed Greek Yogurt - Puffed Wild Rice

DRIFT CAESAR 19
Spanish Boquerones - Sourdough Crumble
‘Red Cow’ Aged Parmesan GF

CHOPPED SALAD 21
Candied Pecans - Feta - Pomegranate
Radicchio - Maple Vinaigrette

ENTREES

SPICY RIGATONI VODKA 29 V
Pecorino Romano - Thai Basil - Banana Peppers

HOMEMADE PAPPARDELLE PASTA 34
Hudson Valley Duck Confit
Hand of the Wood Mushroom - Lemon Thyme

AGNOLOTTI 39 V
Lamb & Guanciale - Cacio e Pepe - Herb Pancito

DOVER SOLE 44
Scallop - Celery-ac - Soy Beans - Sturgeon Caviar-Champagne Sauce

MISO GLAZED BLACK BASS 46 GF
Baby Bok Choy - Sesame - Citrus Reduction

ROASTED HERITAGE CHICKEN 36 GF
White Cheddar Polenta - Foraged Mushrooms - Madeira Jus

CLASSIC 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 GF
Snake River Farms - Coffee & Palm Rub
Chimichurri Sauce - Polenta Fries

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

SIDES

SAUTÉED SPINACH	13	CHARRED BRUSSEL SPROUTS	13
HONEY ROASTED BABY CARROTS	13	POLENTA FRIES	12
WILD FORAGED MUSHROOMS	13	MASHED POTATOES	12
POMMES FRITES	12	STONE GROUND WHITE POLENTA	12

V
VEGETARIAN

GF
GLUTEN FREE

V
VEGAN

SUSHI

DRIFT ROLL 26 GF
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 Spicy Sauce - House Unagi Sauce - Sesame Seed

MIYAZAKI ROLL 27 GF
Spicy Crab - Avocado - topped with Seared Miyazaki A5 Wagyu

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

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

GRILLED EEL 28
Salmon - Avocado - Crawfish - Citrus Crunchy Potato - Chives - Togarashi

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

DRIFT SUSHI PLATTER 38
Salmon - Monkfish Liver - Shiso - Bluefin Tuna - Mustard Ponzu
Fresh Wasabi - HamachiShiso Sauce - Grilled Eel
Eel Sauce - Chives - Scallops - Lemon Zest - Saffron
Japanese Red Shrimp - Yuzu-Miso - Mayo Sauce

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
Dijonnaise - Cocktail Sauce mp

SEAFOOD TOWER
1 dozen Oysters ½ dozen Clams - 3 Jumbo Prawn Cocktail
Tuna Tartare - Jumbo Lump Crab 120
Champagne Mignonette - Cocktail Sauce

WOOD FIRE FLATBREADS

TRADITIONAL MARGHERITA 22 V
San Marzano Tomato - Fresh Mozzarella - Thai Basil

HELLBOY 26
Spicy Pepperoni - Mike's Hot Honey - Sesame - Burrata

AUTUMN BLISS 25
Rochebaron Blue Cheese - Granny Smith Apples - Caramelized Onions
Apple Smoked Bacon - La Barca Pumpkin Seed Oil

FORAGED MUSHROOM 25 V
Triple Cream Brie - Fried Rosemary - Barrel-Aged Balsamic

DRIFT