



APPETIZERS

SHRIMP CEVICHE \$16 ^{GF}

passion fruit + lime + pineapple cilantro
+ onions + avocado + tomato
plantain chips

NAKED WINGS \$16

buffalo sauce + bbq sauce

CARIBBEAN PORK NACHOS \$16

black bean + corn + tomato + cheese
sauce + jalapenos + avocado crema

GUACAMOLE + SALSA \$14

tortilla chips

KIDS *Grill*

all kids' meals are accompanied
with your choice of fruit cup or fries

CHICKEN FINGERS \$14

GRILLED CHEESE \$14

CHEESE BURGER \$14

MAC N' CHEESE \$14

Burgers + SANDWICHES

ALL SANDWICHES AND BURGERS SERVE WITH
FRIES OR CARIBBEAN SLAW

FRIED CHICKEN SANDWICH \$24

fried onion + cool ranch + pickles + toasted brioche

JERK FISH BURGER \$23

grouper fillet + sweet tangy pineapple + caribbean slaw
avocado crema + toasted brioche

H2O BURGER \$26

grass fed beef burger + lettuce + tomato + onions
bacon + pickles + brioche bun

substitute impossible patty* for vegetarian option

BLACKENED SHRIMP OR FISH TACOS \$26

cabbage slaw + pico de gallo + cotija cheese
chipotle salsa + flour tortillas

SIDES

Caribbean Slaw \$7

French Fries \$7

Mixed baby greens \$9



SALADS

ADD ON

shrimp \$10 | chicken \$7 | salmon \$12

^{GF} ^V WATERMELON SALAD \$17

watermelon + pineapple + mango
arugula + fresh mint + feta cheese
local honey lime vinaigrette

^V ^{GF} CLASSIC CAESAR \$16

romaine + caesar dressing
parmesan + garlic croutons

^{GF} THE COBB \$24

chopped romaine + grilled chicken
egg + bleu cheese + bacon + avocado
tomato + ranch dressing

^{GF} ^V QUINOA BOWL \$22

wilted kale + tomato + cucumber
pumpkin seeds + sweet potato
pickled red onion
sour orange vinaigrette

AT DRIFT RESTAURANT WE
LIKE TO HONOR OUR LOCAL
FARMER AND PURVEYORS
BLUEFIELDS FARM
NASSAU, BAHAMAS



BAHAMA MAMA \$16

dark rum + coconut rum
pineapple juice + orange juice
grenadine

GOOMBAY SMASH \$16

dark rum + coconut rum
pineapple juice + lime juice

SKY JUICE \$16

gin + coconut water + coconut milk

ISLAND MAI TAI \$16

white rum + gold rum
apricot brandy + orange curacao
lime juice + angostura bitters

TROPICAL SPRITZ \$16

white rum + white wine + peach puree
pineapple juice + ginger beer

ISLAND GIRL \$16

myers rum + blackberry brandy
sweet n' sour mix + orange juice
pineapple juice

MOJITO

CLASSIC | SKINNY | WATERMELON
JALAPENO | MANGO | PINEAPPLE

\$16



COLADA & DAIQUIRI

PINA COLADA | STRAWBERRY
MANGO | BANANA

\$16

BEER

DOMESTIC BEERS

Sands \$8

Sands Light \$8

INTERNATIONAL BEERS

Heineken \$8.50

Budweiser \$8.50

Bud Light \$8.50

Corona \$8.50

COCONUTS

\$15

ORDER YOUR
FAVORITE COCKTAIL
IN AN ISLAND
COCONUT
\$10



WINE

SPARKLING WINE

zonin, prosecco \$16/\$65

gisele devavry brut grand cru \$28/\$98

veuve clicquot yellow label \$38/\$195

WHITE WINE

hess, chardonnay \$16/\$64

fiordaliso, pinot grigio \$12/\$48

joseph mellot, sauvignon blanc \$14/\$56

ROSE WINE

famille perrin \$13/\$52

whispering angel \$18/\$72

RED WINE

bv,coastal pinot noir \$14/\$56

josh, cabernet sauvignon \$16/\$64

Should you have any dietary requirements or allergies, please ask for the
Manager.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. All prices displayed are subject
to VAT and a 15% Service Charge.



VEGAN



GLUTEN FREE



VEGETARIAN