

APPETIZERS

TROPICAL CONCH SALAD \$16 ^{GF}

mango + tomato + onion + jalapenos
citrus + plantain chips

SHRIMP CEVICHE \$16 ^{GF}

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

NAKED WINGS \$16

buffalo sauce + bbq sauce

BAHAMIAN CONCH FRITTERS \$14

local conch + chipotle aioli

JAMAICAN BEEF PATTIES \$12

ground beef + house dipping 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

MAC N' CHEESE \$14

CHICKEN FINGERS \$14

GRILLED CHEESE \$14

CHEESE BURGER \$14

Burgers + SANDWICHES

ALL SANDWICHES & BURGERS SERVE WITH
FRIES OR CARIBBEAN SLAW

LOBSTER GRILLED CHEESE \$27

sourdough + four cheese blend + tomato aioli + celery + onions

FRIED CHICKEN SANDWICH \$24

fried onion + cool ranch + pickles + toasted brioche

CUBANO \$24

roasted pork + ham + swiss cheese + pickles + mustard

STEAK SANDWICH \$25

sweet pepper + onions + spicy garlic sauce
gouda cheese + hoagie roll

JERK FISH BURGER \$23

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

DRIFT 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

^{GF} ^V 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

^V ^{GF} QUINOA BOWL \$22

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

CARIBBEAN BOWL \$22

grilled corn + black bean + carrot
lettuce + brown rice + avocado
spicy mango dressing

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



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

\$20



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