

The Tale of the Drifter

There was a man from a small fishing village in the Caribbean who had his heart broken by a young woman when she sailed away with another man. He was crushed. He vowed to find her again and spent the rest of his life searching for his one true love. Over the years he took on many jobs, mostly sea crewing on boats transporting fruits to various islands. In every port he searched for the woman who stole his heart, and in every port, his heart broke a little more.

During the Hurricane of 1932, the young man's boat ran aground near East End in Grand Cayman. He was injured, broke, and hopeless. He staggered across the island (some might say he drifted), hoping his luck would change and one day it did. He tripped over a half-buried chest that must have been hidden by bootleggers. It was filled with rum! He spent weeks drowning his sorrows until there was not a drop of rum left.

Eventually, the man we now call The Drifter made his way to the spot where you sit today and made it his home. He spent his days fishing, turtling, and gardening. Occasionally he walked to George Town to barter his homegrown limes, mint, ginger and tobacco for some basic staples and of course, a bottle of rum. But he never gave up his search for the girl he would always love.

Whether you're with your true love today or still searching for the one, we welcome you to celebrate the legacy of The Drifter with his signature cocktail. Raise your glass in a toast to his passion, determination and sense of adventure. May we all have a bit of the Drifter spirit in us!!

TO THE DRIFTER!



Two eggs your way, bacon, ham or sausage. Served with breakfast potatoes and toast & jelly - \$15

EGGS BENEDICT

Toasted English muffin topped with ham, poached egg and hollandaise sauce. Served with breakfast potatoes - \$14

EGGS FLORENTINE

Toasted English muffin topped with sautéed spinach, poached egg and hollandaise sauce. Served with breakfast potatoes - \$14

BREAKFAST BURRITO

Scrambled eggs, refried beans, lettuce, salsa, caramelized onions and guacamole wrapped in a flour tortilla. Served with breakfast potatoes - \$12

SALMON OMELET

Salmon, bell peppers, caramelized onion and cheese. Served with breakfast potatoes - \$14

GARDEN OMELET

Spinach, mushroom, bell pepper and cheese. Served with breakfast potatoes - \$12

DRIFTER OMELET

Bacon, ham, caramelized onion and cheese. Served with breakfast potatoes - \$14

JAMAICAN JERK CHICKEN OMELET

Jerk chicken, bell peppers, caramelized onion and pepperjack cheese. Served with breakfast potatoes - \$13

SOUTHERN BREAKFAST

Two eggs your way, bacon, two biscuits with sausage gravy and breakfast potatoes - \$15

NEW YORK BREAKFAST SANDWICH

Over easy eggs, cheese, bacon & mayonnaise on brioche sesame buns. Served with breakfast potatoes - \$14

MONTREAL STYLE BAGEL

Fried egg, onion, smoked salmon, rocket, cream cheese and capers -\$16

SHRIMP BURRITO

Scrambled eggs, shrimp, bacon, refried beans and chipotle aioli wrapped in a flour tortilla. Served with breakfast potatoes -\$14

**All prices are in Cayman Dollars (\$ 1 KYD = \$ 1.25 USD) and a 15% gratuity for our hard working staff will be added to all orders. Follow us and share your breakfast on social media! Tag @driftwoodbarandgrillcayman

BREAKFAST



YOGURT & GRANOLA PARFAIT (V)

- \$10

PANCAKES STACK (3)

Natural - \$10 Banana - \$11 Chocolate Chip - \$11

MANGO PANCAKES (3)

Mango pancakes topped with fresh fruits (banana, pineapple, grape & berries) - \$13

PINA COLADA FRENCH TOAST (2)

Served with pineapple-caramel compote - \$11

CONTINENTAL BREAKFAST

Fresh fruit bowl served with English muffins, butter & jelly and juice or coffee - \$13

SIDES:

- Fruit Bowl \$9
- Biscuits (2) with sausage gravy - \$7
- Bacon or ham \$3
- Sausage \$4
- Eggs (2) \$5
- Breakfast potatoes \$4
- Pancake (1) Plain \$3
- Pancake (1) with chocolate chips or banana \$4
- Toast & Jelly Choice of multigrain, white, English muffin or bagel - \$3

<u> KIDS MENU - \$8</u>

CHOICE OF:

- One pancake
- Scrambled egg
- Egg toast

All kids meals are served with breakfast potatoes and a small juice or milk

SMOOTHIES - \$7

- Vanilla
- Chocolate
 Mango
- Banana Strawberry

Cappuccino

Pina Colada
 Raspberry

JUICES & MILK - \$3

Apple

- Cranberry
 Grapefruit
 - Pineapple
- Orange
 Tomato

SPECIALTY COFFEES

REGULAR - \$3 AMERICANO - \$4 ESPRESSO - \$4 LATTE - \$5 CAPPUCCINO - \$5 BAILEY'S COFFEE - \$10

EYE OPENERS

BLOODY MARY OR CAESAR - \$10

MANGO REFRESH - \$12 Pureed mango, fresh mint, Absolut Vodka



Appetizers

<u>SOUP</u> Caribbean conch chowder - \$ 8

BLUE CHEESE BALLS

Panko crusted with mango chutney dipping sauce - \$ 12

HANDCRAFTED ASIAN DUMPLINGS

Shrimp - \$ 15 or Chicken - \$ 13 Served with soy & Thai chiligarlic sauces

JERK CHICKEN EGG ROLLS

Spicy jerk chicken & vegetables with a side of jerk mayo and mango chutney - \$ 13

COCONUT CRUSTED SHRIMP

Coconut shrimp with a dab of mango salsa and side of sweet chili dipping sauce - \$ 13

CHICKEN WINGS

Choice of peri peri or mango scotch bonnet, served with carrot planks and a side of ranch - \$ 12

NACHOS

Choice of beef, chicken or BBQ pork, served with pico de gallo, cheese, jalapenos, guacamole & sour cream. - \$ 14

Salads

ASIAN CHICKEN SALAD

Romaine lettuce, red cabbage, carrot, roasted almonds, edamame, mandarin orange, tomato, roasted chicken, sesame seeds, with Asian dressing and Thai peanut dressing - \$ 16

CAESAR SALAD

Crispy romaine lettuce with homemade lemon-caesar dressing, garlic croutons & parmesan cheese Large \$ 12 / Small \$ 8

CHOPPED SALAD

Mixed local greens, green onion, blue cheese, tomatoes, corn, roasted chicken, bacon bits and roasted almonds with parmesan olive oil dressing - \$ 16

CARIBBEAN QUINOA SALAD

Quinoa with mixed baby greens and fresh vegetables, seeds, legumes & nuts. Served with a mango vinaigrette dressing on the side - \$ 15

Add grilled or roasted chicken - \$ 6 Add mahi- \$ 8 Add shrimp - \$ 9

Handhelds

All served with fries & pineapple slaw

DRIFTWOOD BURGER

Choice of beef or veggie patty with lettuce, tomatoes & pickles on a toasted bun - \$ 12

Top it as you choose:

- Cheese (American or Swiss), sauteed mushrooms, caramelized onions, or flashfried banana peppers - \$ 1.50 each
- Bacon, veggie bhaji, or fried egg \$ 2.25
- BBQ sauce \$ 0.80

SASSY FISH SANDWICH

Gently seasoned and grilled Mahi filet w/flash fried crunchy banana peppers, lettuce and tomato on a toasted bun with a side of sweet chili sauce - \$ 15

BBQ PULLED PORK SANDWICH

Pulled pork slow roasted in root beer & bathed in BBQ sauce then topped with a dollop of Pineapple Slaw - \$ 14

CHICKEN TENDERS

Grown up portion served with honey mustard - \$ 13

NASHVILLE CHICKEN SANDWICH

Seasoned pulled chicken with Nashville sauce, swiss cheese, caramelized onion, lettuce, tomato and pickles - \$ 14



Tacos

Two of the same style soft flour tortilla or romaine lettuce wrap. Served with fries & pineapple slaw

MAHI FISH TACOS

Cheese, pickled cabbage, tomato, wontons, green onion, cilantro and avocado & yogurt sauce - \$ 15

BANG BANG SHRIMP TACOS

Grilled shrimp, sriracha aioli, bacon, pickled cabbage and spicy salsa - \$ 16

TIKKA CHICKEN TACOS

Tikka chicken, mint sauce, mango chutney & pickled cabbage - \$ 15

BEEF TACOS

Cayman style beef, pickled cabbage, wontons, tomato, cilantro and avocado & yogurt sauce - \$ 15

VEGETARIAN TACOS

Curried cauliflower, refried beans, pickled cabbage, guacamole & salsa - \$ 14

Pizza

MEAT LOVERS

Tomato sauce, house-made fennel sausage, ham, bacon, fresh mozzarella, roasted peppers and onion, with parmesan - \$ 19

DRIFTWOOD

Prosciutto, fig jam, caramelized onions, gruyere cheese and arugula with balsamic glaze - \$ 18

CALIFORNIA

Tomato sauce, BBQ chicken, bacon bits, roasted onion, bell peppers and fresh mozzarella - \$ 18

MARGARITA

Tomato sauce, fresh mozzarella, parmesan and basil - \$ 17

PEPPERONI

Tomato sauce, parmesan cheese, mozzarella and pepperoni - \$ 18

TRUFFLE MUSHROOM

Tomato sauce, mozzarella, goat cheese, mushroom, bell peppers, onion and truffle oil- \$ 18

Kids Menu

CLASSIC GRILLED CHEESE SANDWICH

Served with fries or carrot sticks and a small soft drink - \$ 9

PASTA WITH BUTTER, MARINARA OR ALFREDO SAUCE

Served with garlic bread and a small soft drink - \$ 9

<u>CHICKEN TENDERS (2)</u>

Served with fries or carrot sticks and a small soft drink - \$ 9

Dessert

Reward yourself with our signature homemade

PECAN HEAVEN PIE

Frozen dessert with pecans, caramel & vanilla Häagen-Dazs - \$ 8

KEY LIME PIE

A tangy and refreshing dessert with creamy key lime filling - \$ 8

Ask about Chef's additional dessert options!

**All prices are in Cayman Dollars (\$ 1 KYD = \$ 1.25 USD) and a 15% gratuity for our hard working staff will be added to all orders.

Follow us and share your breakfast on social media! Tag @driftwoodbarandgrillcayman



Appetizers

CEVICHE OF THE DAY

Catch of the Day (Ask Server) served with coconut lime, wasabi aioli, mango salsa & corn chips - \$ 14

BLUE CHEESE BALLS

Panko crusted with mango chutney dipping sauce - \$ 12

HANDCRAFTED ASIAN DUMPLINGS

Shrimp - \$ 15 or Chicken - \$ 13 Served with soy & Thai chili-garlic sauces

JERK CHICKEN EGG ROLLS

Spicy jerk chicken & vegetables with a side of jerk mayo and mango chutney - \$ 13

COCONUT CRUSTED SHRIMP

Coconut shrimp with a dab of mango salsa and side of sweet chili dipping sauce - \$ 13

CHICKEN WINGS

Choice of peri peri or mango scotch bonnet, served with carrot planks & a side of ranch - \$ 12

NACHOS

Choice of beef, chicken or BBQ pork, served with pico de gallo, cheese, jalapenos, guacamole and sour cream - \$ 14

<u>SOUP</u>

Caribbean conch chowder - \$ 8

Salads

ASIAN CHICKEN SALAD

Romaine lettuce, red cabbage, carrot, roasted almonds, edamame, mandarin orange, tomato, roasted chicken, sesame seeds, with Asian dressing and Thai peanut dressing - \$ 16

CAESAR SALAD

Crispy romaine lettuce with homemade lemoncaesar dressing, garlic croutons & parmesan cheese Large \$ 12 / Small \$ 8

CHOPPED SALAD

Mixed local greens, green onion, blue cheese, tomatoes, corn,roasted chicken, bacon bits and roasted almonds with parmesan olive oil dressing- \$ 16

CARIBBEAN QUINOA SALAD

Quinoa with mixed baby greens and fresh vegetables, seeds, legumes & nuts. Served with a mango vinaigrette dressing on the side - \$ 15

Add grilled or roasted chicken - \$ 6 Add mahi- \$ 8 Add shrimp - \$ 9



Mains - Seafood

SEARED AHI TUNA

Sesame crusted ahi tuna with sweet potato mash, avocado salad and caramelized ginger - \$ 28

GROUPER

Pan seared sumac seasoned Grouper in a caper beurre blanc sauce, served with vegetables and garlic naan bread - \$ 28

Mains - Other

ASK YOUR SERVER ABOUT TODAY'S SPECIAL

DRIFTWOOD BURGER

Beef Patties with tomato, Swiss cheese, fig jam, caramelized onion, arugula & chipotle aioli, served with parmesan fries - \$ 16

RASTA PASTA

Penne pasta, jerk chicken, creamy jerk sauce, bell peppers & onion. Served with garlic bread - \$ 24 (Ask your server about our vegetarian option)

BUTTER CHICKEN MASALA

Mild North Indian curry in spiced tomato, butter & cream sauce with basmati rice, mango chutney, papadum & naan bread - \$ 26 (Ask your server about our vegetarian option)

BABY BACK PORK RIBS

Fall off the bone, slow roasted in our homemade BBQ sauce, and served with mash potato & pineapple slaw - \$ 26

DOCKSIDE CATCH

Today's freshest filet "Cayman Style" with rice, veggies and sweet plantain - \$ 28

BANGKOK BOWL

Shrimp, Mahi & Calamari in Thai coconut and lemongrass sauce with ginger & garlic. Served with coconut rice - \$ 26

TIKKA CHICKEN TACOS

Tikka chicken, mint sauce, mango chutney & pickled cabbage - \$ 15

BEEF TACOS

Cayman style beef, pickled cabbage, wontons, tomato, cilantro and avocado & yogurt sauce - \$ 15

MAHI FISH TACOS

Cheese, pickled cabbage, tomato, wontons, green onion, cilantro and avocado & yogurt sauce - \$ 15

BANG BANG SHRIMP TACOS

Grilled shrimp, sriracha aioli, bacon, pickled cabbage and spicy salsa - \$ 16

(Tacos are two of the same style with either soft flour tortilla or romaine lettuce wrap. Served with fries & pineapple slaw)



Pizza

MARGARITA

Tomato sauce, fresh mozzarella, parmesan and basil - \$ 17

MEAT LOVERS

Tomato sauce, house-made fennel sausage, ham, bacon, fresh mozzarella, roasted peppers and onion, with parmesan - \$ 19

CALIFORNIA

Tomato sauce, BBQ chicken, bacon bits, roasted onion, bell peppers and fresh mozzarella - \$ 18

DRIFTWOOD

Prosciutto, fig jam, caramelized onions, gruyere cheese and arugula balsamic glaze - \$ 18

PEPPERONI

Tomato sauce, mozzarella, parmesan cheese and pepperoni - \$ 18

TRUFFLE MUSHROOM

Tomato sauce, mozzarella, goat cheese, mushroom, bell peppers, onion and truffle oil - \$ 18

Kids Menu (Age 12 years and under)

CLASSIC GRILLED CHEESE SANDWICH

Served with fries or carrot sticks and a small soft drink - \$9

PASTA WITH BUTTER, MARINARA OR ALFREDO SAUCE

Served with garlic bread and a small soft drink - \$9

<u>CHICKEN TENDERS (2)</u>

Served with fries or carrot sticks and a small soft drink - \$9

Dessert

Reward yourself with our signature homemade

PECAN HEAVEN PIE

Frozen dessert with pecans, caramel & vanilla Häagen-Dazs - \$8

<u>KEY LIME PIE</u> A tangy and refreshing dessert with creamy key lime filling - \$ 8

Ask about Chef's additional dessert options!