
Breakfast

MAINLANDERS BREAKFAST

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, mushrooms, 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

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



KIDS MENU - \$8

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
- Banana
- Pina Colada
- Cappuccino
- Mango
- Strawberry
- Raspberry

JUICES & MILK - \$4

- Cranberry
- Apple
- Orange
- Grapefruit
- Pineapple
- 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

**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.*

Appetizers

JERK CHICKEN SPRING 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 - \$13

VEGGIE SPRING ROLLS

Served with chipotle mayo & sweet chili sauce - \$12

NACHOS

Choice of ground beef or chicken, served with pico de gallo, cheese, jalapenos, guacamole & sour cream - \$15

CHICKEN LEMONGRASS POT STICKERS

Stuffed with chicken, lemongrass & roasted corn served with both sweet chilli and spicy Thai chilli sauces - \$13

CEVICHE

Fresh local fish in a coconut lime dressing, served with corn chips, wasabi aioli, and mango salsa - \$15

SOUP

Caribbean conch chowder - \$8

Salads

CAESAR SALAD

Crispy romaine lettuce with homemade lemon-caesar dressing, garlic croutons & parmesan cheese. Small \$9
Large \$13

CHOPPED SALAD

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

BEETROOT SALAD

Beetroot, green apple, arugula, grapes, goat cheese, cherry tomatoes, pumpkin seeds, dressed with shallot lime - \$16

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

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 Chicken \$6, Mahi-Mahi \$8 or Shrimp \$9

Tacos

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

FISH TACOS

Pan-seared mahi-mahi with pickled cabbage, crispy wonton chips & a side of sweet chilli - \$16

GRILLED SHRIMP TACOS

Grilled island-seasoned shrimp, pickled cabbage, chipotle aioli and bits of bacon - \$17

BUTTER CHICKEN TACOS

Pickles cabbage, mango chutney, and crispy wontons - \$16

VEGETARIAN TACOS

Curried cauliflower, refried beans, pickled cabbage guacamole & salsa with mango island slaw - \$15

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

GREEK ISLAND PESTO PIZZA

Chef's perfect crust topped with pesto sauce, artichoke, hearts of palm, black olives, cherry tomatoes, feta cheese, caramelized onions, roasted pine nuts, then finished with a drizzle of balsamic reduction & arugula - \$18
Add chicken \$6

Kids Menu

Ages 12 and under

CLASSIC GRILLED CHEESE SANDWICH

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

PASTA WITH BUTTER, MARINARA OR ALFREDO SAUCE

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

CHICKEN TENDERS (2)

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

Handhelds

All served with fries & pineapple coleslaw.

DRIFTWOOD BURGER

Juicy beef patty with tomato, Swiss cheese, fig jam, caramelized onions, arugula & chipotle aioli on a toasted bun - \$16

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 chilli sauce - \$15

NEW ORLEANS STYLE PO'BOY SANDWICH

Battered fried shrimp, chopped romaine, tomato, pickle & chipotle aioli on ciabatta bread - \$16

AUTHENTIC CUBAN SANDWICH

Sliced ham, pulled pork, Swiss cheese, pickle, and yellow mustard on ciabatta bread- \$16

CHICKEN NASHVILLE SANDWICH

Pulled chicken with spicy Nashville sauce, caramelized onions, cheese, lettuce & tomato- \$16

HOUSTON'S FAMOUS CHICKEN TENDERS

3 uniquely battered chicken tenders, served with BBQ and honey-mustard sauces on the side - \$16

Dessert

PECAN HEAVEN PIE

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

KEY LIME PIE

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



Dinner Menu

DOCKSIDE CATCH

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

SEARED AHI TUNA

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

BANGKOK BOWL

Shrimp, scallops & grilled mahi-mahi bathed in a delicate lemongrass-coconut sauce & served with basmati rice - \$ 26

DRIFTWOOD SALMON

Pan-seared soya-honey-ginger salmon with roasted brussels sprouts, sweet potato, basmati rice, and curry sauce - \$28

SEAFOOD PESTO PASTA

With shrimp, scallops, artichoke, hearts of palm & capers in a creamy pesto sauce. Served with garlic bread - \$26

RASTA PASTA

Penne pasta, jerk chicken, creamy jerk sauce, bell peppers & onion. Served with garlic bread - \$24
(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

CHICKEN TIKKA MASALA

Mild North Indian curry in a spiced tomato butter cream sauce. Served with basmati rice, mango chutney, papadam & Naan - \$26

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Driftwood BAR MENU



THE DRIFTER	11.00
Our signature cocktail! Gold rum or Vodka, muddled with Fresh mint, Ginger, Lime, Apple juice & splash soda	
MARGARITAS, PINA COLADA & DAIQUIRIS	11.00
Lime, Mango, Banana, Strawberry, Raspberry	
PAINKILLER	11.00
Dark rum, coconut cream, orange and pineapple juice, nutmeg	
DARK & STORMY	11.00
Gosling rum and Ginger Beer	
MOSCOW MULE	11.00
Smirnoff Vodka and Ginger beer	
SWANKY PANKY	11.00
Coconut rum, cranberry juice, lemonade, rose water, splash soda	
NORTH SOUND LEMONADE	13.00
Vodka, Rum, Gin, Tequila, Blue Curacao, Sweet & sour, and a splash of Sprite	
LONG ISLAND ICE TEA	13.00
Vodka, Rum, Gin, Tequila, Triple sec, sweet & sour, and a splash of coke	
MANGO REFRESH	12.00
Smirnoff, fresh mint, blended mango	
ELDERFLOWER SPRITZ	12.00
Elderflower liqueur, Gin, Prosecco, splash soda	
CAYMAN MUDSLIDE	13.00
Smirnoff, Baileys, Coffee liquor, ice cream, chocolate	
WATERMELON & BASIL	13.00
Vodka, watermelon basil, fresh basil, watermelon puree, lime and soda	
SCREAMING BANANA BANSHEE	13.00
Smirnoff, Crème de cacao, banana liqueur, banana, ice cream	

BOTTLED BEER	5.00
Heineken, Corona, Michelob, Coors Light, Red Stripe, Magners, Stella Artois, Heineken 0.0, Kopparberg strawberry lime	
DRAFT BEER	5.00
Caybrew, White Tip, Hopnosis, Lagerhead	
HOUSE WINE	9.00
Chardonnay ,Pinot Grigio, Moscato, Sauvignon Blanc, Rose, Pinot Noir, Malbec, Cabernet, Brachetto	
WHISPERING ANGEL ROSE	12.00
PROSECCO	9.00

MOCKTAILS & NON ALCOHOLIC

VIRGIN MANGO REFRESH	7.00
Mango puree and fresh mint	
NON ALCOHOLIC DRIFTER	7.00
Our signature Zero-Proof cocktail! Lime juice, simple syrup, muddled with fresh mint, ginger, apple juice & club soda	
WATERMELON FIZZ	7.00
Watermelon puree, fresh basil. lime juice, and club soda	
APEROL SPRITZ MOCKTAIL	11.00
Nonalcoholic Aperol, sparkling wine, club soda, and orange	
ELDERFLOWER REFRESHER	11.00
CleanCo Gin, elderflower, tonic water, fresh mint and lime	
MAI TAI	7.00
Orange & Pineapple juice, Orgeat syrup, lime juice & club soda	
VIRGIN DAIQUIRIS & SMOOTHIES	7.00
Strawberry, Raspberry, Vanilla, Mango, Pina Colada, Lime, Banana, Chocolate, or Cappuccino	
HAZELNUT CAPPUCCHINO	7.00
Cappuccino mix, ice cream, hazelnut syrup	
ROOT BEER FLOAT	8.00
ESPRESSO	4.00
LATTE& CAPPUCCHINO	5.00

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