



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

**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.*



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

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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

NACHOS

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

CHICKEN LEMONGRASS POT STICKERS

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

SOUP

Caribbean conch chowder - \$8

Salads

CAESAR SALAD

Crispy romaine lettuce with homemade lemon-caesar dressing, garlic croutons & parmesan cheese. Small \$9
Large \$12

CHOPPED SALAD

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

WATERMELON SALAD

Chilled cubes of watermelon mingled with cherry tomatoes, cucumber, feta cheese, arugula & roasted pine nuts drizzled in a light honey-lime dressing - \$16
Add Chicken \$6, Mahi-Mahi \$8 or Shrimp \$9

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.

FISH TACOS

Pan-seared mahi-mahi with our signature mango island slaw & crispy wonton chips - \$16

GRILLED SHRIMP TACOS

Grilled island-seasoned shrimp, mango island slaw, chipotle aioli and bits of bacon - \$17

HOUSTON'S CHICKEN TACOS

Crispy chicken tenders with mango island slaw & BBQ sauce - \$16

VEGETARIAN TACOS

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

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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

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 & mango island slaw.

DRIFTWOOD BURGER

Jucy 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

TOMATO MOZZARELLA SANDWICH

Fresh Mozzarella, sliced tomato, housemade pesto & balsamic reduction on ciabatta bread - \$14

HOUSTON'S FAMOUS CHICKEN TENDERS

3 uniquely battered chicken tenders accompanied by our mango island slaw, 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

CEVICHE OF THE DAY

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

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, mango island slaw, 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

THAI STYLE SALMON

Pan-seared salmon and served with white rice, fried wonton chips, mango island slaw & mild Thai curry sauce - \$28

SEAFOOD PESTO PASTA

Penne pasta, sweet basil pesto with shrimp, scallops, artichoke, hearts of palm & capers. 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 & mango island 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
Grey Goose 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, Heineken Silver, Corona, Michelob, Coors Light, Red Stripe, Magners, Stella Artois, Heineken 0.0, Kopparberg strawberry lime

DRAFT BEER 5.00
Caybrew, White Tip, Iron Shore, Hopnosis

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 10.00
Nonalcoholic Aperol, sparkling wine, club soda, and orange

ELDERFLOWER REFRESHER 10.00
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, Chocolate, or Cappuccino

HAZELNUT CAPPUCCINO 7.00
Cappuccino mix, ice cream, hazelnut syrup

ROOT BEER FLOAT 8.00

ESPRESSO 4.00

LATTE & CAPPUCCINO 5.00

