



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!



BREAKFAST

GRANOLA & MILK (V) \$7

YOGURT & GRANOLA PARFAIT (V)

\$10

PANCAKES STACK (3)

Natural \$10

Blueberry or Chocolate Chip \$11

PINA COLADA FRENCH TOAST (2)

Served with pineapple-caramel compote \$11

MONTREAL STYLE BAGEL

Fried egg, onion, smoked salmon, rocket, cream cheese and capers \$14

MAINLANDERS BREAKFAST

Two eggs your way, bacon, ham or house-made sausage. Served with breakfast potatoes and toast & jelly \$13

EGGS BENEDICT

Toasted English muffin topped with ham, poached egg, and hollandaise sauce. Served with breakfast potatoes \$13

EGGS FLORENTINE

Toasted English muffin topped with sautéed spinach, poached egg, and hollandaise sauce. Served with breakfast potatoes \$13

BREAKFAST BURRITO

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

SHRIMP BURRITO

Scrambled eggs, shrimp, bacon, refried beans, and chipotle aioli wrapped in a flour tortilla. 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 \$13

JAMAICAN JERK CHICKEN OMELET

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

SIDES

- Bacon or ham \$3
- House-made sausage \$4
- Egg (2) \$5
- Breakfast potatoes \$4
- Pancake (1) Plain \$3
- Pancake with chocolate chips or berries \$4
- Toast & jelly - Choice of white, multigrain, English muffin, or bagel \$3

KIDS MENU \$7

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 | • Cappuccino |
| • Chocolate | • Mango |
| • Banana | • Strawberry |
| • Pina Colada | • Raspberry |

JUICES & MILK \$3

- | | |
|-------------|--------------|
| • Cranberry | • Grapefruit |
| • Apple | • Pineapple |
| • Orange | • Tomato |

SPECIALTY COFFEES

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, Absolute 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.
Follow us and share your breakfast on social media! Tag @driftwoodbarandgrillcayman*



LUNCH

Appetizers

HANDCRAFTED ASIAN DUMPLINGS

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

CAULIFLOWER BLOSSOMS

Seasoned & lightly breaded cauliflower blossoms drizzled in a Thai-lemongrass sauce - \$ 11

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

MANGO SCOTCH BONNET WINGS

Spicy chicken wings with carrot planks and side of ranch - \$ 12

SOUP

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

CHOPPED SALAD

Mixed greens, red cabbage, corn, cherry tomato, roasted almonds, roasted chicken, bacon bits, blue cheese and parmesan-olive oil dressing - \$ 16

CAESAR SALAD

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

CARIBBEAN QUINOA SALAD

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

Add grilled or roasted chicken - \$ 8

Add fish - \$ 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 flash-fried banana peppers - \$1.50 each
Bacon, veggie bhaji or a fried egg - \$2.25
BBQ sauce \$.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 - \$ 14

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 - \$ 12

NASHVILLE CHICKEN SANDWICH

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

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LUNCH

Tacos

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

MAHI FISH TACOS

Cheese, caramelized pineapple, pickled cabbage, arugula & drizzled with chipotle aioli - \$ 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

VEGETARIAN TACOS

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

Pizza

MARGARITA

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

WISE GUY

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

MO BAY

Tomato sauce, jerk roasted chicken, roasted onions, seasoning peppers, fresh mozzarella, jerk sauce - \$18

DRIFTWOOD

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

TRUFFLE MUSHROOM

Tomato sauce, roasted mushrooms, truffle oil, fresh mozzarella, basil, and goat cheese - \$ 17

Kids Menu

CLASSIC GRILLED CHEESE SANDWICH

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

PASTA WITH BUTTER, MARINARA OR ALFREDO SAUCE

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

CHICKEN TENDERS

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

Dessert

Reward yourself with our signature homemade Pecan Heaven Pie - Frozen pecans, caramel & vanilla Häagen-Dazs - \$8

Affogato - \$ 8

Ask about Chef's additional dessert options!

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DINNER

Appetizers

TUNA TARTARE

Fresh tuna with mango and avocado - \$ 14

WEST INDIES MUSSELS

Tossed with mild curry sauce. Served with garlic naan - \$ 14

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DINNER

Mains

SEARED AHI TUNA

Sesame crusted and seared Ahi Tuna with sweet potato mash, avocado salad & caramelized ginger - \$29

DOCKSIDE CATCH

Today's freshest filet "Cayman Style" with rice, veggies & sweet plantain - \$27

BUTTER CHICKEN MASALA

Mild North Indian curry in spiced tomato, butter & cream sauce with basmati rice, mango chutney, papadum & naan. Ask your server for a vegetarian option - \$26

HAVANA CHICKEN

Roasted chicken with sour orange sauce, served with white rice, black beans and veggies- \$26

BABY BACK PORK RIBS

Slow roasted in BBQ sauce and served with mash potato & pineapple slaw - \$25

SEAFOOD LINGUINI

Chardonnay-clam juice, garlic & onion tossed with shrimp, squid & mussels - \$28

GNOCCHI

Your choice blush, alfredo or marinara sauce with spinach, mushroom & snow peas -\$19

Add: Grilled Fish \$8 / Chicken \$8 / Shrimp \$9

RASTA PASTA

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

BANGKOK BOWL

Assorted seafood and shellfish in coconut milk, lemon-grass, ginger, and garlic. Served with coconut rice, and garnished with cilantro and basil - \$24

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